

M E N U



Breakfast

Served daily until 11:30AM

BREAKFAST SANDWICH - \$9.50

Eggs your style, VT cheddar, bacon on sourdough bread

FRIED EGG SANDWICH ROLL - \$5.50

Sauteed spinach, cheddar cheese with a fried egg on a toasted challah roll

TARTINE

Avocado - \$10

Avocado, arugula, dill, radish, topped with eggs your style on toasted sourdough bread

Mushroom - \$13

Shiitake and oakwood mushrooms, Parmesan cheese, peashoots, with eggs your style on sourdough bread

Ricotta & Jam - \$8.50

Whipped ricotta, seasonal jam on toasted cornmeal sourdough bread

SHAKSHUKA

Traditional North African dish with tomato sauce, bell pepper, eggs and feta cheese served with toasted challah bread

Traditional - \$12.50

Lamb Meatball & Labneh - \$14.50

Sweet Corn & Merguez Sausage - \$13.50

CROQUE MONSIEUR - \$10.50

Housemade croissant, ham, gruyere and Mornay sauce. Add egg your style, make it Croque Madame, \$2

MUESLI

cup- \$6.50 / bowl - \$9.50

Greek yogurt topped with our housemade granola (oats, pumpkin seeds, sliced almonds, cashews), seasonal fresh fruit, honey and black sesame (V)

PASTRY BASKET - \$9.50

Assortment of our morning pastries served with butter, housemade jam, coffee/fresh squeezed juice (V)

BREAD & BUTTER - \$6

Housemade artisan breads, butter & jam (V)

Salads

Served daily from 11:30AM

SUMMER SALAD - \$15.50

Roasted chicken, marinated nectarines, baby greens, roasted red onions with toasted almonds and goat cheese in an orange vinaigrette

SABICH SALAD - \$13

Roasted eggplant, tomato, red onion, chick pea, red potato, roasted cauliflower and hard-boiled egg with tahini dressing

FATTOUSH - \$12.50

Baby gem and red leaf lettuce, tomato, cucumber, red pepper, onion, kalamata olives, sunflower seeds, feta in a lemon-olive oil dressing with za'atar croutons (V)

CRUNCHY HALLOUMI - \$13.50

Seared halloumi cheese, toasted carrots in sesame, radish, apples, raisins, with toasted almonds in a tahini vinaigrette (V)

GREEN & NUTTY - \$13.50

Romaine lettuce, baby arugula, apples, black sesame, edamame, dried apricot, roasted sunflower and pumpkin seeds in an orange vinaigrette topped with goat cheese (V)

Plates

Served daily from 11:30AM

VEGETABLE QUINOA BOWL - \$13.50

Red quinoa, roasted asparagus and edamame with a salad of pea greens, tomatoes, feta, dill labneh and fresh herbs topped with an egg your style. (GF) (W)

Add chicken - \$3.50

QUICHE & SALAD - \$9

Served with green salad

Zucchini & Mozzarella / Cherry Tomato & Feta Jerusalem Artichoke & Asparagus

TOMATO TART TATIN - \$10

Tomatoes, caramelized onions, manchego cheese and thyme Served with green salad (V)

Soups

Served with housemade bread

SOUP OF THE DAY

CUP - \$5 BOWL - \$7.50

Sandwiches

Served daily from 11:30AM

B.L.A.T. - \$9.50

Applewood smoked bacon, romaine, avocado, sriracha mayonnaise, tomato onion relish served on housemade challah

TURKEY B.L.A.T. - \$10

Smoked turkey added to our favorite B.L.A.T. on housemade multigrain bread

LAMB KEBAB - \$11

Spicy lamb kebab, dill labneh and chopped salad on pita bread

SHORT RIB GRILLED CHEESE - \$9.50

Beet-horseradish relish and cheddar on housemade challah

PROSCIUTTO & FIG PANINI - \$9

Fig jam, brie and prosciutto on housemade ciabatta

TUNA - \$9

Olive oil packed tuna salad, hardboiled egg, shaved red onion, yogurt & dill served on housemade challah

SABICH - \$8.50

Roasted eggplant, hard-boiled egg, housemade tahini, cucumber and scallion on pita bread (V)

ROASTED CAULIFLOWER - \$8.50

Roasted cauliflower, pine nuts, spiced labneh, golden raisins, chilies, and capers on pita bread (V)

BALAKANI - \$8.50

Roasted eggplant, feta, fresh basil, tomato and pesto served on housemade ciabatta (V)

FRESH MOZZARELLA - \$8.50

Fresh mozzarella, sliced tomatoes, arugula and pesto on housemade focaccia (V)

(V) Vegetarian (GF) Gluten-free (W) Warm Bowl

WE PROUDLY SERVE LOCAL FREE RANGE EGGS

*Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked eggs may increase your risk of foodborne illness. *Charles/Broadway/Late Summer*

BRUNCH

Served all day Friday, Saturday and Sunday



Breakfast

BREAKFAST SANDWICH - \$9.50
Eggs your style, VT cheddar, bacon on sourdough bread

FRIED EGG SANDWICH ROLL - \$5.50
Sautéed spinach, cheddar cheese with a fried egg on a toasted challah roll

TARTINE
Avocado - \$10
Avocado, arugula, dill, radish, topped with eggs your style, on toasted sourdough bread

Mushroom - \$13
Shiitake and oakwood mushrooms, Parmesan cheese, peashoots, eggs your style on toasted sourdough bread

Ricotta & Jam - \$8.50
Whipped ricotta, seasonal jam on toasted cornmeal sourdough bread (V)

SHAKSHUKA
Traditional North African dish with tomato sauce, bell pepper, eggs and feta cheese served with toasted challah bread

Traditional - \$12.50
Lamb Meatball & Labneh - \$14.50
Sweet Corn & Merguez Sausage - \$13.50

EGG IN A HOLE - \$11
Jerusalem bagel, two fried eggs, served with chopped salad

HAM AND CHEESE EGG IN A HOLE - \$12.50
Jerusalem bagel, two fried eggs, ham and provolone cheese served with chopped salad

CROQUE MONSIEUR - \$10.50
Housemade croissant, ham, gruyere and Mornay sauce. Add egg your style, make it Croque Madame, \$2

MUESLI
cup- \$6.50 / bowl - \$9.50
Greek yogurt topped with our housemade granola (oats, pumpkin seeds, oats, sliced almonds, cashews), seasonal fresh fruit, honey and black sesame (V)

PASTRY BASKET - \$9.50
Assortment of our morning pastries served with butter, housemade jam, coffee/fresh squeezed juice (V)

BREAD & BUTTER - \$6
Freshly baked artisan bread, whipped butter & jam (V)

Plates

VEGETABLE QUINOA BOWL - \$13.50
Quinoa, asparagus and edamame with a salad of pea greens, tomatoes, feta, dill labneh and fresh herbs topped with an egg your style.
Add chicken - \$3.50 (GF) (W)

QUICHE & SALAD - \$9
Served with green salad
Zucchini & Mozzarella / Cherry Tomato & Feta
Jerusalem Artichoke & Asparagus

TOMATO TART TATIN - \$10
Roasted beets, caramelized onions, feta, and thyme.
Served with green salad (V)

Salads

Served with housemade roll. Add chicken to any salad - \$3.50

SUMMER SALAD - \$15.50
Roasted chicken, marinated nectarines, baby greens, roasted red onions with toasted almonds and goat cheese in an orange vinaigrette

SABICH SALAD - \$13
Roasted eggplant, tomato, red onion, chick pea, red potato, roasted cauliflower and hard-boiled egg with tahini dressing

FATTOUSH - \$12.50
Baby gem and red leaf lettuce, tomato, cucumber, red pepper, onion, kalamata olives, sunflower seeds, feta in a lemon-olive oil dressing with za'atar croutons (V)

CRUNCHY HALLOUMI - \$13.50
Seared halloumi cheese, toasted carrots in sesame, radish, apples, raisins, with toasted almonds in a tahini vinaigrette (V)

GREEN & NUTTY - \$13.50
Romaine lettuce, baby arugula, apples, black sesame, edamame, dried apricot, roasted sunflower and pumpkin seeds in an orange vinaigrette topped with goat cheese (V)

Soups

Served with housemade bread

SOUP OF THE DAY
CUP - \$5 BOWL - \$7.50

Sandwiches

B.L.A.T. - \$9.50
Applewood smoked bacon, romaine, avocado, sriracha mayonnaise, tomato onion relish served on housemade challah

TURKEY B.L.A.T. - \$10
Smoked turkey added to our favorite B.L.A.T on housemade multigrain bread

LAMB KEBAB - \$11
Spicy lamb kebab, dill labneh, and chopped salad on pita bread

SHORT RIB GRILLED CHEESE - \$9.50
Braised short rib, beet-horseradish relish and cheddar on challah

PROSCIUTTO & FIG PANINI - \$9
Fig jam, brie and prosciutto on housemade ciabatta

TUNA - \$9
Olive oil packed tuna salad, hardboiled egg, shaved red onion, yogurt & dill served on housemade challah

SABICH - \$8.50
Roasted eggplant, hard-boiled egg, housemade tahini, cucumber, and scallion on pita bread (V)

ROASTED CAULIFLOWER - \$8.50
Roasted cauliflower, pine nuts, spiced labneh, golden raisins, chilies, and capers on pita bread (V)

BALAKANI - \$8.50
Roasted eggplant, feta, fresh basil, tomato and pesto served on housemade ciabatta (V)

FRESH MOZZARELLA - \$8.50
Fresh mozzarella, tomatoes, arugula and pesto on focaccia (V)

(V) Vegetarian (GF) Gluten-free (W) Warm Bowl

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Coffee

DRIP COFFEE (*Stumptown*) - \$2.50 / \$3

CAFE AU LAIT - \$3 / \$3.50

COLD BREW - \$3.50 / \$4

Espresso

ESPRESSO (*Double shot*) - \$3

MACCHIATO - \$3.25

CORTADO - \$3.50

CAPPUCCINO (*8 oz.*)- \$3.85

AMERICANO (*12 oz. or 16 oz.*) - \$3

LATTE - \$3.85 / \$4.25 / ICED LATTE - \$3.85 / \$4.25

MOCHA - \$4.25 / \$4.85 / ICED MOCHA - \$4.25 / \$4.85

HOUSE LATTE (*Honey-Halva & Cardamom, 12 oz.*) - \$4.75

SEASONAL LATTE (*12 oz.*) - \$4.75

Tea

ASSORTED MEM TEAS

CUP (*12 oz. or 16 oz.*) - \$2.25 POT - \$4.25

Earl Grey, English Breakfast, China Green Jade
Blood Orange Hibiscus, Lemon Chamomile, Crimson Berry
Masala Chai, Moroccan Mint, Vanilla Rooibos

ICED TEA (*Black or Herbal*) - \$3 / \$3.50

MATCHA LATTE (*Hot or Iced*) - \$3.85 / \$4.25

CHAI LATTE (*Hot or Iced*) - \$3.85 / \$4.25

Hot Chocolate

HOT CHOCOLATE - \$4 / \$4.50

Juice, Soda, Water

FRESH SQUEEZED ORANGE JUICE - \$4 / \$5

HOUSEMADE MINT LEMONADE - \$3.50 / \$4.50

SAN PELLEGRINO (*Sparkling Water or Soda*) - \$2.25

BOTTLED WATER - \$2

EST. 1999

STUMPTOWN

COFFEE ROASTERS

Prices indicated are for 12oz. or 16oz. sizes unless otherwise noted.