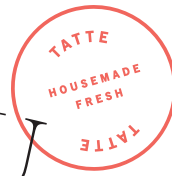


# M E N U



## Breakfast

Served daily until 11:30AM

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

**POACHED EGG SANDWICH ROLL - \$5.50**  
Sautéed spinach, cheddar cheese with a poached egg on a toasted challah roll

### TARTINE

**Avocado - \$10**  
Avocado, arugula, dill, radish, topped with poached eggs, on toasted sourdough bread

**Mushroom - \$13**  
Shiitake and oakwood mushrooms, Parmesan cheese, peashoots, poached egg 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**

**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 bread, butter and 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)

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

## 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, thyme, manchego cheese

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, 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. *Brookline, Third, Main, Harvard Late Summer*

# BRUNCH

Served all day Friday, Saturday and Sunday



## Breakfast

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

**POACHED EGG SANDWICH ROLL - \$5.50**  
Sautéed spinach, cheddar cheese with a poached egg on a toasted challah roll

### TARTINE

#### Avocado - \$10

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

#### Mushroom - \$13

Shiitake and oakwood mushrooms, Parmesan cheese, peashoots, poached egg on toasted 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 with toasted challah bread

#### Traditional - \$12.50

#### Lamb Meatball & Labneh - \$14.50

#### Sweet Corn & Merguez Sausage - \$13.50

#### Potato & Bacon - \$13

**GREEK STYLE PANCAKES - \$10**  
Topped with Greek yogurt, sesame, and jam

### 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, sliced almonds, cashews), seasonal fresh fruit, honey and black sesame

### PASTRY BASKET - \$9.50

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

## Plates

### VEGETABLE QUINOA BOWL - \$13.50

Red 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

### QUICHE & SALAD - \$9

Served with green salad

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

### TOMATO TART TATIN - \$10

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

## 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 topped 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

### CRUNCHY HALLOUMI - \$13.50

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

### 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

## 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 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

### ROASTED CAULIFLOWER - \$8.50

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

### BALAKANI - \$8.50

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

### FRESH MOZZARELLA - \$8.50

Fresh mozzarella, sliced tomatoes, arugula and pesto on housemade focaccia

(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

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## 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-balva & Cardamom, 12 oz.*) - \$4.75

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

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## 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

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## Hot Chocolate

HOT CHOCOLATE - \$4 / \$4.50

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## 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

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EST. 1999

**STUMPTOWN**

**COFFEE ROASTERS**

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