

# M E N U



## Breakfast

Served daily until 11:30AM

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

**CROISSANT SANDWICH - \$9.50**  
Egg your style, VT cheddar, sliced tomato, avocado, arugula on housemade croissant (V)

**FRIED EGG SANDWICH ROLL - \$5.50**  
Sautéed spinach, VT cheddar cheese with an egg your style on a toasted challah roll (V)

### TARTINE

#### Avocado - \$10

Avocado, arugula, dill, radish, topped with eggs your style, on toasted sourdough (V)

#### Mushroom - \$13

Shiitake and oakwood mushrooms, sautéed spinach, shaved Parmesan cheese, egg your style on toasted sourdough (V)

#### Ricotta & Jam - \$8.50

Whipped ricotta, seasonal jam on toasted sourdough (V)

### SHAKSHUKA

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

#### Traditional - \$12.50 (V)

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

**Potato & Duck Shakshuka - \$15.50**  
Leeks, potatoes and duck confit simmered in a rich broth with poached eggs and chives

**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)

## Plates

Served daily from 11:00AM

### WARM FARRO & VEGETABLE BOWL - \$13

Warm farro, roasted butternut squash, balsamic red onions, sautéed spinach, pomegranate seeds in a cider dressing with fried egg and whipped labneh (W)(V)

### MAC-N-CHEESE - \$10

Cavatappi pasta, creamy fontina and smoked gouda sauce, topped with toasted bread crumbs and fresh parsley (V)

### QUICHE & SALAD - \$9

Served with green salad

**Zucchini & Mozzarella / Cherry Tomato & Feta Jerusalem Artichoke & Asparagus (V)**

### SWEET POTATO TART TATIN - \$9

Sweet potato, caramelized onions, thyme and ricotta cheese Served with green salad (V)

(V) Vegetarian

(W) Warm Bowl

## Salads

Served daily from 11:00AM

### CHICKEN & SWEET POTATO SALAD - \$14

Baby greens, spinach, roasted sweet potatoes, and sliced pear tossed in a cider dressing with candied pecans, balsamic red onions, goat cheese and sautéed chicken

### ROASTED POTATO & DUCK SALAD - \$16.50

Roasted red potato, roasted carrots and duck confit tossed with arugula, balsamic red onions and candied almonds in a tahini dressing with dill labneh

### 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, roasted 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

## Soups

Served with housemade bread

### SOUP OF THE DAY

CUP - \$5 BOWL - \$7.50

## Sandwiches

Served daily from 11:00AM

### 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, cheddar, on challah

### PROSCIUTTO & FIG PANINI - \$9

Fig jam, brie, fontina cheese, prosciutto and sliced Bosc pear on housemade ciabatta

### ROAST BEEF - \$10.50

Roast beef, sliced gala apple, arugula, red onion and cheddar cheese with horseradish mayo on toasted housemade sourdough

### TUNA - \$9

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

### 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)

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 / Winter 17

# BRUNCH

Served all day Friday, Saturday and Sunday



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**FRIED EGG SANDWICH ROLL - \$5.50**  
Sautéed spinach, cheddar cheese with an egg your style on a toasted challah roll (V)

**EGG IN A HOLE - \$11**  
Sesame bagel, two fried eggs, served with chopped salad (V)

**HAM AND CHEESE EGG IN A HOLE - \$12.50**  
Sesame bagel, two fried eggs, ham and VT cheddar served with chopped salad

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

**Mushroom - \$13**  
Shiitake and oakwood mushrooms, sautéed spinach, Parmesan cheese, egg your style on toasted sourdough bread (V)

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

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

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Sweet potato, caramelized onions, thyme and ricotta cheese  
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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-Halva & 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

FRESHLY SQUEEZED ORANGE JUICE - \$4

HOUSEMADE MINT LEMONADE - \$3.50

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.*