

BRUNCH

Served all day Friday, Saturday and Sunday



Breakfast

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 ☑

POACHED EGG SANDWICH ROLL - \$5.50

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

EGG IN A HOLE - \$11

Sesame bagel, two fried eggs, served with chopped salad ☑

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 poached eggs, on toasted sourdough bread ☑

Mushroom - \$13

Shiitake and oakwood mushrooms, sautéed spinach, Parmesan cheese, poached egg on toasted sourdough bread ☑

Ricotta & Jam - \$8.50

Whipped ricotta, seasonal jam on toasted 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

Potato & Duck Shakshuka - \$15.50

Leeks, potatoes and duck confit simmered in a rich broth with poached eggs and chives

GREEK STYLE PANCAKES - \$10

Topped with Greek yogurt, sesame, and jam ☑

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 (pumpkin seeds, oats, 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

WARM FARRO & VEGETABLE BOWL - \$13

Warm farro, roasted butternut squash, balsamic red onions, sautéed spinach, pomegranate seeds in a cider dressing with poached egg and whipped labneh ☑

MAC-N-CHEESE - \$10

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

QUICHE & SALAD - \$9

Served with green salad

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

SWEET POTATO TART TATIN - \$9

Sweet potato, caramelized onions, thyme and ricotta cheese
Served with green salad ☑

Salads

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

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 ☑

CRUNCHY HALLOUMI - \$13.50

Seared halloumi cheese, roasted 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, 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 ☑

BALAKANI - \$8.50

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

FRESH MOZZARELLA - \$8.50

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

☑ Vegetarian ☑ 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, Fenway/ Fall 17

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

HOUSEMADE MINT LEMONADE - \$3.50

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.