

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 (V)

POACHED EGG SANDWICH ROLL - \$6

Sautéed spinach, cheddar cheese with a poached egg on a toasted challah roll (V)

EGG IN A HOLE - \$11

Two fried eggs nestled in a Jerusalem bagel, served with Israeli chopped salad (V)

Add ham and VT cheddar, for a

HAM & CHEESE EGG IN A HOLE, \$12.50

TARTINE

Avocado - \$10

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

Avocado & Sweet Potato - \$10

Dill labneh, avocado, sweet potato fritters, fresh herbs, with poached eggs (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 housemade challah bread

Traditional - \$12.50 (V)

Lamb Meatball & Labneh - \$14.50

Spring Shakshuka - \$14

Leeks, asparagus and spinach in a Parmesan cream with poached eggs, fresh mint and parsley, toasted challah bread (V)

GREEK STYLE PANCAKES - \$10

Topped with Greek yogurt, sesame, and jam (V)

CROQUE MONSIEUR - \$10.50

Housemade croissant, ham, gruyere and Mornay sauce. Add egg your style, for a **CROQUE MADAME, \$12.50**

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

SPRING FARRO BOWL - \$12.50

Asparagus, radish, and pickled red onion with poached egg, harissa vinaigrette and herb salad (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 (V)
Served with green salad

Salads

Add chicken to any salad, \$3

KALE, CASHEW, & CHICKEN SALAD - \$13

Kale and baby gem lettuce tossed in roasted garlic dressing with pickled red onions, sweet potato fritters, toasted cashews and sautéed chicken

FATTOUSH - \$10.50

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 - \$14

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

GREEN & NUTTY - \$12.50

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.

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 - \$10

Braised short rib, beet-horseradish relish, cheddar, on challah

PROSCIUTTO & FIG PANINI - \$9.50

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 - \$9.50

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

ROASTED CAULIFLOWER - \$9

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

BALAKANI - \$8.50

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

FRESH MOZZARELLA - \$9

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

(V) Vegetarian

(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, Fenway, Back Bay / Spring 18

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

FRESHLY SQUEEZED ORANGE JUICE - \$4.50

HOUSEMADE MINT LEMONADE - \$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.