

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 ☺

POACHED EGG SANDWICH ROLL - \$6

Sautéed spinach, VT cheddar with a poached egg* on a housemade challah roll ☺

EGG IN A HOLE - \$11

Two fried eggs* nestled in a Jerusalem bagel, served with chopped Israeli salad ☺

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 ☺

Avocado & Zucchini Fritter - \$10

Dill labneh, avocado, zucchini fritters, fresh herbs with poached eggs* ☺

Ricotta, Broccoli & Hazelnut Tartine - \$8.50

Whipped ricotta, roasted broccoli, hazelnuts, honey and olive oil on toasted sourdough ☺

Ricotta & Jam - \$8.50

Whipped ricotta, seasonal jam on toasted sourdough * ☺

SHAKSHUKA

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

Traditional - \$12.50 ☺

Lamb Meatball & Labneh - \$14.50

Summer Vegetable Shakshuka - \$13

Tomato sauce, peppers, onions and roasted zucchini, with poached eggs*, chickpeas, pickled peppers and parsley served with toasted challah bread ☺

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 (contains nuts), seasonal fresh fruit, honey and black sesame ☺

BREAD & BUTTER - \$6

Housemade artisan bread, butter and jam ☺

Plates

Served daily from 11:30AM

SUMMER FARRO BOWL - \$11.50

Roasted broccolini, radish, pickled red onion, with poached egg*, harissa vinaigrette and herb salad ☺ ☺

MAC-N-CHEESE - \$10

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

QUICHE & SALAD - \$9

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

TOMATO TART TATIN - \$9

Tomato, caramelized onions, feta cheese and fresh herbs ☺

Served with green salad

TARTINE

Ricotta, Broccoli & Hazelnut Tartine - \$8.50

Whipped ricotta, roasted broccolini, hazelnuts, honey and olive oil on toasted sourdough ☺

Ricotta & Jam - \$8.50

Whipped ricotta, seasonal jam on toasted sourdough ☺

Salads

Served daily from 11:30AM

KALE, CASHEW, & CHICKEN SALAD - \$13

Kale and baby gem lettuce tossed in roasted garlic dressing with pickled red onions, sweet potato fritters, roasted 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 ☺

CRUNCHY HALLOUMI - \$14

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

GREEN & NUTTY - \$12.50

Baby gem and red leaf lettuce, baby arugula, apples, black sesame, edamame, dried apricot, roasted sunflower and pumpkin seeds in an orange vinaigrette topped with goat cheese ☺

Served with housemade roll. Add chicken to any salad - \$3

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, baby gem lettuce, 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

ZUCCHINI FRITTER & LABNEH - \$8.50

Zucchini fritters, spicy labneh, pickled red onions, arugula and radish on house-made multigrain bread ☺

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 ☺

BALAKANI - \$8.50

Roasted eggplant, feta, tomato and pesto served on housemade ciabatta ☺

FRESH MOZZARELLA - \$9

Fresh mozzarella, sliced tomatoes, arugula and pesto on housemade ciabatta ☺

☺ 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 meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Brookline, Third, Main, Harvard, Fenway, Back Bay / Summer 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

Caffeinated

Earl Grey, English Breakfast, Masala Chai,
Moroccan Mint, China Green Jade,

Herbal

Blood Orange Hibiscus, Lemon Chamomile,
Crimson Berry, 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.