

# 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 - \$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 labneh topped with herb salad served with toasted challah bread

### 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\*, 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

### PASTRY BASKET - \$9.50

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

### BREAD & BUTTER - \$6

Housemade artisan bread, butter and jam

## Plates

### 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

## 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

### CRUNCHY HALLOUMI - \$14

Seared halloumi cheese, toasted 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.

## Soups

Served with housemade bread

### SOUP OF THE DAY

CUP - \$5 BOWL - \$7.50

## Sandwiches

### 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

(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 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

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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

*Caffeinated*

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

*Herbal*

Blood Orange Hibiscus, Lemon Chamomile,  
Crimson Berry, Vanilla Rooibos

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 - \$4.50

HOUSEMADE MINT LEMONADE - \$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.*