

# BRUNCH

Served all day Friday, Saturday and Sunday



## Breakfast

### BREAKFAST SANDWICH - \$9.50

Eggs your style\*, VT cheddar, applewood smoked bacon on housemade sourdough bread

### CROISSANT SANDWICH - \$9.50

Egg your style\*, VT cheddar, sliced tomato, avocado, baby arugula, on housemade croissant (V)

### EGG IN A HOLE

#### Jerusalem Bagel Egg-in-a-Hole - \$11

Two fried eggs\* nestled in a Jerusalem bagel, with chopped salad (V)  
Add ham and VT cheddar, \$1.50

#### Multigrain Egg-in-a-Hole - \$10

Fried egg\* nestled in a housemade multigrain bread served with cherry tomatoes, parsley, red onion, and rich green herb dressing (V)

### GARDEN VEGETABLE BOWL - \$11

Lightly sautéed sugar snap peas, cherry tomatoes, baby spinach, with parsley vinaigrette and roasted pepper cashew spread, topped with poached egg\*, served with housemade challah bread (V)

### CROQUE MONSIEUR - \$10.50

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

### GREEK STYLE PANCAKES - \$10

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

### MUESLI

cup- \$6.50 / bowl - \$9.50

Greek yogurt topped with our housemade granola, seasonal fresh fruit, honey, and black sesame (V) (Contains nuts)

### 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)

## Tartines

Served on roasted housemade sourdough

### Avocado Tartine - \$10

Avocado, baby arugula, dill, radish with poached eggs\* (V)

### Avocado & Zucchini Tartine - \$10

Dill labneh, avocado, zucchini fritters, fresh herbs topped with poached eggs\* (V)

### Spinach Ricotta & Roasted Pepper Cashew Tartine - \$10

Spinach ricotta spread, roasted pepper cashew spread, with baby arugula and poached eggs\* (V)

### Ricotta & Jam Tartine - \$8.50

Whipped ricotta with seasonal housemade jam (V)

## Shakshuka

Served with toasted housemade challah

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

Traditional North African dish with tomato sauce, bell pepper, poached eggs\*, feta and parsley

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

### Summer Vegetable Shakshuka - \$13

Tomato sauce, peppers, onions and roasted zucchini, with poached eggs\*, chickpeas, pickled peppers, and parsley. (V)

## Plates

### SUMMER FARRO BOWL - \$11.50

Warm farro served with roasted zucchini, sweet corn, snap peas, cherry tomatoes, poached egg\* with a touch of roasted pepper cashew spread. (W) (V)

### QUICHE & SALAD - \$9

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

### TOMATO TART TATIN - \$9

Tomato, caramelized onions, feta cheese and fresh herbs (V)  
Served with green salad

## Salads

Add chicken to any salad, \$3

### CHICKEN & PICKLED NECTARINE SALAD - \$14

Roasted chicken, pickled nectarines, baby greens, roasted red onions, topped with toasted almonds and goat cheese in an orange vinaigrette

### 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

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

### 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 (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, 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

### HAM & CHEESE - \$9.50

French ham, Gruyere, Dijon butter served on housemade ciabatta bread.

### 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 (V)

### 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 ciabatta (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 meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Brookline, Third, Main, Harvard, Fenway, Back Bay / Late 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.*