

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 ☺

EGG IN A HOLE

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

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

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 ☺

WINTER GARDEN BOWL - \$10.50

Roasted brussel sprouts, squash, and parsnip tossed with parsley vinaigrette, baby kale and spinach topped with poached egg* and roasted pepper cashew spread. Served with housemade challah bread. ☺

CROQUE MONSIEUR - \$11

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

FRENCH TOAST - \$11

Housemade challah bread soaked overnight, ricotta goat cheese mousse, raspberry jam, fresh strawberries, mint and toasted sliced almonds. ☺

GREEK STYLE PANCAKES - \$11

Topped with Greek yogurt, sesame, and jam ☺

MUESLI

cup- \$6.50 / bowl - \$9.50

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

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 ☺

Tartines

Served on toasted housemade sourdough

Avocado Tartine - \$10

Avocado, baby arugula, dill, radish with poached eggs* ☺

Avocado & Sweet Potato Tartine - \$10

Dill labneh, avocado, sweet potato fritters, fresh herbs topped with poached eggs* ☺

Spinach Ricotta & Roasted Pepper Cashew Tartine - \$10

Spinach ricotta spread, roasted pepper cashew spread, with baby arugula and poached eggs* ☺

Ricotta & Jam Tartine - \$9

Whipped ricotta with seasonal housemade jam ☺

Shakshuka

Served with toasted housemade challah

Traditional Shakshuka - \$12.50

Traditional North African dish with tomato sauce, bell pepper, eggs*, feta cheese and parsley ☺

Lamb Meatball & Labneh Shakshuka - \$14.50

Winter Shakshuka - \$13

Tomato bell pepper sauce, roasted red potatoes, chickpeas, onions, eggs*, labneh and cilantro sauce. ☺

Plates

WINTER FARRO BOWL - \$11.50

Warm farro, roasted sweet potato, roasted carrots, baby spinach, poached egg* topped with roasted pepper cashew spread. ☺ ☺

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

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

CHICKEN, KALE & ORANGE - \$14

Baby gem, red leaf lettuce, baby kale, balsamic onion, shaved fennel, roasted carrots, orange segments, goat cheese and sliced toasted almonds in an orange vinaigrette.

ROASTED SQUASH & KALE - \$12.50

Baby gem, red leaf lettuce, baby kale, roasted squash and roasted parsnip tossed with green herb dressing and parmesan cheese ☺

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 housemade za'atar croutons ☺

CRUNCHY HALLOUMI - \$14

Seared halloumi cheese, toasted carrots, 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 topped with goat cheese in an orange vinaigrette ☺

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. - \$11

Turkey, applewood smoked bacon, baby gem lettuce, avocado, sriracha mayonnaise, tomato-onion relish on housemade multigrain

LAMB KEBAB - \$11

Spicy lamb kebab, dill labneh, and chopped salad on pita bread

CHICKEN PITA - \$10.50

Roasted chicken breast, chopped salad, baby gem lettuce, green herb dressing on pita bread.

HAM & CHEESE - \$9.50

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

PROSCIUTTO & FIG PANINI - \$11.50

Fig jam, brie, fontina cheese, prosciutto and sliced Bosc pear on housemade ciabatta

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, cilantro, 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, baby arugula, housemade pesto on housemade ciabatta ☺

WE PROUDLY SERVE LOCAL
FREE RANGE EGGS

☺ Vegetarian

☺ Warm Bowl

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, Charles, Harvard, Fenway, Back Bay / Fall 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,
Moroccan Mint, China Green Jade
- Herbal -
Blood Orange Hibiscus, Lemon Chamomile,
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

Juices & Bottled Beverages

FRESHLY SQUEEZED ORANGE JUICE - \$4.50
FRESH MINT LEMONADE - \$4.50
FRESH PEAR JUICE - \$5
COLD BREW EVY TEA (*Black Tea Strawberry, Green Tea Lemongrass, Evy Palmer*) - \$3.50
SAN PELLEGRINO (*Sparkling Water or Soda*) - \$2.50
BOTTLED WATER - \$2

EST. 1999

STUMPTOWN

COFFEE ROASTERS

Prices indicated are for 12oz. or 16oz. sizes unless otherwise noted.