

# BRUNCH



Served all day Friday, Saturday and Sunday

## Breakfast

Served All Day!

### 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 ☺

### HALLOUMI & SUNNY-SIDE BREAKFAST SANDWICH - \$6.50

Seared halloumi, griddled tomato with sunny-side up egg\* on housemade challah roll *Add bacon, \$2* ☺

### EGG IN A HOLE - \$11

Two fried eggs\* nestled in a Jerusalem sesame bagel, served with chopped salad ☺ *Add ham and VT cheddar, \$1.50*

### 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 MADAME - \$12.50

Housemade croissant, ham, Gruyere, egg your style\* and Mornay sauce

### VEGGIE CROQUE MADAME - \$11

Sautéed spinach, cucumber, radish, seared halloumi, poached egg\* and Mornay sauce on housemade croissant ☺

### 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

### Avocado Tartine - \$10

Avocado, arugula, dill, radish, with poached eggs\* on housemade sourdough ☺

### Avocado & Sweet Potato Tartine - \$10

Dill labneh, avocado, sweet potato fritters, fresh herbs topped with poached eggs\* on housemade sourdough ☺

### Multigrain Avo Smash Tartine - \$10

Avocado, tomatoes, parsley relish, topped with herb salad and poached eggs\* on housemade multigrain bread ☺

### Ham & Fried Egg Tartine - \$10.50

Whipped goat and ricotta cheese, griddled ham, basil pesto, sunny-side up egg\* and shaved pecorino cheese on sourdough

### Ricotta & Jam Tartine - \$9

Whipped ricotta with housemade strawberry & raspberry jams on housemade sourdough ☺

## 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. ☺

## Soups

Served with housemade roll

### SOUP OF THE DAY

CUP - \$5 BOWL - \$7.50

WE PROUDLY SERVE LOCAL FREE RANGE EGGS

## Salads

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

### CHICKEN & SWEET POTATO - \$14

Baby gem, red leaf lettuce, baby kale, roasted sweet potato, roasted balsamic onion, goat cheese and toasted almonds served with cider vinaigrette dressing

### CHICKEN, ROASTED SQUASH & KALE - \$14

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 ☺

## Plates

### WINTER FARRO BOWL - \$11.50

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

### VEGETABLE & WILD RICE BOWL - \$12

Warm wild rice tossed with spinach, parsnip, sweet potato, parsley relish and basil pesto with orange vinaigrette ☺ ☺

### GOULASH & BROWN RICE BOWL - \$13.50

Housemade braised beef goulash with chickpeas, potato and carrots served on brown rice ☺

### STUFFED BELL PEPPER - \$12

Housemade stuffed bell pepper with brown rice, ground beef and herbs served over tomato sauce, labneh and basil pesto ☺

### QUICHE & SALAD - \$9

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

### SWEET POTATO TART TATIN - \$9

Sweet potato, caramelized onions, feta cheese and fresh herbs ☺  
*Served with green salad*

## 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

### BRAISED SHORT RIB - \$9.50

House braised short rib with beet labneh spread on housemade challah

### CHICKEN PITA - \$10.50

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

### LAMB KEBAB - \$11

Spicy lamb kebab, dill labneh, and chopped salad on pita 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 ciabatta ☺

### FRESH MOZZARELLA - \$9

Fresh mozzarella, sliced tomatoes, baby arugula, basil pesto on housemade ciabatta ☺

☺ 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. These items are served raw, undercooked, or cooked to order.

Brookline, Third, Main, Charles, Harvard, Fenway, Back Bay / Winter 19

## 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,  
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

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## Hot Chocolate

HOT CHOCOLATE - \$4 / \$4.50

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## Juices & Bottled Beverages

FRESHLY SQUEEZED ORANGE JUICE - \$4.50  
FRESH MINT LEMONADE - \$4.50  
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.*