

☞ Brunch ☞

served all day, every day

FRESH-BAKED PASTRIES

Made fresh every morning at our sister restaurant, Open City. We run out quickly, so get them while they last...

- Croissants** - plain, pain au chocolat, or almond 2.25/2.50
- Danishes** - cheese or fruit 2.50/2.75
- Scones** - black currant vanilla or cheddar bacon 2.75
- Muffins** - blueberry, cranberry-walnut, carrot, chocolate chip or bran 1.60
- Blackberry Coffee Cake** with streusel crumb topping 3.50
- Cinnamon Bun** with orange zest icing 2.50
- Sticky Bun** with pecans 2.50
- Spinach Turnover** with mushrooms & cheese 2.95
- Apple Strudel** with raisins and cinnamon 2.95
- Banana Bread** with walnuts 2.30
- Biscotti** - chocolate-almond or pistachio-orange 1.99

BAGELS

- Bagels:* plain, poppy, sesame, onion, everything, whole wheat, granola, or cinnamon raisin 1.60
- Spreads:*
 - Plain cream cheese, peanut butter, honey or jam .60
 - Hummus 1.50
 - Homemade flavored cream cheese: veggie or cranberry-walnut .85
- Cheese:* white cheddar or feta 1.50
- Veggies:* tomatoes, cucumbers, sprouts, or red onion .60
avocado 1.50
- Meat:* turkey, black forest ham, or tuna salad 1.50

HOMEMADE GRANOLA

Oats, almonds, walnuts, raisins & dried cranberries, sweetened with brown sugar and maple syrup.

- ☞ **Granola & Yogurt** 4.99
- ☞ **Granola & Milk** served with hot or cold milk 3.99
- Add Fruit:* A mix of fresh strawberries and bananas 2.50

YOGURT

- ☞ Cup of plain yogurt 2.99
- Add...*
 - Crunch:* walnuts or sliced almonds .75, granola 2.00
 - Fruit:* Bananas & strawberries or mixed fruit salad 2.50

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BELGIAN STYLE WAFFLE

Served with whipped butter and syrup

- ☞ Plain with powdered sugar 5.35
- ☞ Fresh Banana 6.99
- ☞ Fresh Strawberry 7.35
- ☞ Fresh Strawberry & Banana 7.35
- ☞ Lemon poppy with homemade blueberry sauce 7.35
- ☞ Chocolate chip 5.99

Extras: whipped cream .50, nutella 1.50, peanut butter .75

FRITTATA

Applewood-smoked bacon & cheddar, served warm with mixed fruit or greens 6.95

HAM & CHEESE CROISSANT

Served toasted hot with black forest ham, white cheddar & served with a side of mixed fruit 6.50

Add any of the bagel toppings for an extra charge.

SMOKED SALMON

Cold-smoked Norwegian salmon, cream cheese, tomato, red onion, & capers with your choice of bagel 9.50

LEBNEH BAGUETTE

A tangy Lebanese breakfast spread served with a baguette, olive oil, fresh mint, cucumber, tomato and a side of fresh fruit 7.95

FRESH FRUIT

Mixed assortment—cup 3.50 or bowl 4.50

Half a Grapefruit 2.10

Whole Banana, Apple or Orange 1.50

SMOOTHIES

Made with fresh fruit 4.60

☞ Strawberry, Banana & Pineapple

☞ Honeydew-Mint

☞ Mixed Fruit

Check out our beverage menu for a full list of coffee, tea & cocktails

Available 10 am - Close

❧ Dips & Spreads ❧

- HUMMUS** served with baked lavash, cucumbers, green peppers, carrots & grape tomatoes 5.95
- SALSA TRIO** pico de gallo, chipotle, & black bean-corn with tortilla chips 6.25
- LEBNEH** a Lebanese tangy yogurt served with za'atar—a blend of oregano & thyme—olives & lavash 5.75
- BACON-ARTICHOKE DIP** served with homemade thinly sliced potato chips 6.25
- RED PEPPER-WALNUT DIP** a touch of spice and sweet, served with baguette slices 5.95
- YELLOW DHAL DIP** slightly spiced, served with baked lavash 5.25

❧ Small Plate Salads ❧

- GREEN BEANS & RED POTATOES** in a Dijon vinaigrette 4.95
- ORZO** with feta, tomatoes & green onions 5.75
- SPINACH & WHITE BEANS** with fresh mozzarella, kalamata olives, & sun-dried tomatoes 5.75
- ASPARAGUS** with goat cheese & toasted walnuts 6.25
- SPICED CHICKPEAS** with yogurt & herbs 4.95
- SNAP PEAS** with fresh mint & orange zest 4.95

❧ Crostini ❧

- TOMATO & FRESH BASIL** with red onion and balsamic vinegar 5.35
- BEEF & GOAT CHEESE** with arugula 5.50
- WILD MUSHROOM & ROSEMARY** with gruyère & parmesan 5.50

Available 10 am – Close

❧ Comfort Eats ❧

NACHOS chips & cheese with sides of homemade salsa and black bean dip 6.⁹⁵

Add guacamole .90, sour cream .75, or jalapenos .50

NACHOS LOCOS the above topped with grilled peppers & onions, salsa, black bean dip, jalapenos, sour cream, guacamole and your choice of roast beef or shredded chicken 9.⁹⁵

FRITTATA BITES applewood-smoked bacon & cheddar bites served warm 5.⁷⁵

QUESADILLAS

❧ Shredded chicken with veggies & cheddar cheese 7.²⁵

❧ Grilled Veggie with cheddar cheese 6.⁹⁵

❧ Tuscan- shredded chicken, basil pesto, tomatoes and fresh mozzarella 8.²⁵

Add guacamole .90, sour cream .75, or jalapenos .50

CORN BREAD BITES cooked with poblano peppers & served with jalapeno butter 5.²⁵

CITRUS-MARINATED OLIVES mixed olives in spiced olive oil, citrus and a touch of crushed red pepper 4.⁹⁵

BREAD & BRIE double cream French brie warmed with slices of toasted ciabatta bread 8.²⁵

SPICED PECANS halved pecans roasted with sweet and spice 4.⁹⁵

CHEESE PLATE brie, blue cheese & goat cheese with a selection of fruits, nuts and sliced baguette 8.⁹⁵

SOUP selection changes daily, served with a slice of ciabatta
Cup or Bowl 3.⁷⁵ / 4.²⁵

Available 10 am – Close

🌀 Create Your Own Salad 🌀

Creative minds rejoice! Now you can have exactly the salad you want, every day!

\$8.⁹⁹

STEP 1: Choose a green--mesclun, spinach, romaine

STEP 2: Add 5 standard ingredients

Veggies & Fruits: tomatoes, carrots, chick peas, red beets, cucumbers, kalamata olives, red onions, green peppers, mint, basil, red grapes, apple, sweet corn, white & black bean mix, sprouts, jalapenos, dried cranberries, marinated artichokes, capers, watercress, mandarin oranges, pepperoncini, marinated spicy onions

Crunch: toasted almond slices, walnuts, sunflower seeds, sesame seeds

Cheese: blue cheese, crumbled feta, shredded parmesan, goat, fresh mozzarella

STEP 3: Add premium ingredients 1.⁵⁰ - 2.⁶⁵ per item

Meats & “Meats”: sliced turkey, rare roast beef, black forest ham, shredded chicken, tuna salad, apple-walnut chicken salad, veggie burger patty 2.⁶⁵

Fancy Stuff: roasted red peppers, avocado, brie 1.⁵⁰

STEP 4: Choose your dressing

balsamic vinaigrette, tahini vinaigrette, sesame ginger, blue cheese tarragon, or olive oil & lemon juice

Want it even bigger & better?

Extra veggies & fruits (.60 ea); Extra cheeses (1.⁵⁰ ea);
Extra crunch (.75 ea); Extra dressings (.50 ea)

Garden Wraps: Put your salad into a whole wheat wrap for just +.50 extra!

SIMPLE SALAD a small side salad of mixed greens, cucumbers, tomatoes & carrots topped with your choice of dressing 3.⁵⁰

Available 10 am – Close

❧ Sandwiches ❧

CAROLINE apple-walnut chicken salad, lettuce & tomato on toasted multigrain 7.50

MARY sliced turkey, white cheddar, guacamole, lettuce & tomato on a French white bread 8.75

HOT CINDY tuna salad, tomato, red onion & melted white cheddar served open faced on multigrain 6.95

DAPPER DAVE rare roast beef, roasted red peppers, spinach, feta & tahini dressing served on barbari 8.95

NINA pulled Chicken, spicy marinated onions, feta, mixed greens, kalamata olives, tomato, & cilantro in a whole wheat wrap 8.75

KEFLOM Norwegian cold-smoked salmon, wasabi cream cheese, lemon juice, cucumbers and watercress on a ficelle 9.50

JACK N' EDITH green apple & brie combined with honey and dried lavender, served open faced on barbari 8.25

TANYA grilled peanut butter, strawberry jam & banana on white French bread 5.45

KAHN lebneh—a traditional Lebanese tangy yogurt spread—with tomato, cucumber, mixed greens & olive oil with za'atar served on barbari 6.95

ALISHA hummus, feta, tomato, lettuce, sprouts & mint-cucumber-yogurt sauce on multigrain 6.95

STEPHANIE garden burger with melted white cheddar, lettuce, tomato, & red onion on a multigrain bun 7.95

DON fresh mozzarella, tomato, fresh basil, cracked black pepper & olive oil on barbari 7.85

GEORGE grilled white cheddar and tomato on white French bread 5.45 add turkey or ham 2.65

❧ Something Sweet ❧

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COOKIES

chocolate chip, oatmeal raisin, dark chocolate with white
chocolate chunks, peanut butter brittle, or coconut
macaroon 2.⁰⁰

MIXED BERRY PARFAIT

mixed berry compote layered with white chocolate
mousse & pound cake 4.⁹⁵

CREAMY CARAMEL PUDDING with almond brittle 3.⁹⁵

STRAWBERRY CREAM PUFF dipped in chocolate 3.²⁵

FRUIT TART with pastry cream and a shortbread crust 4.⁹⁵

RED VELVET CUPCAKE with cream cheese icing 3.⁵⁰

TESSA

nutella on grilled baguette slices 4.²⁵

BROWNIE with rich chocolate and walnuts 3.⁰⁰

NUTELLA CANNOLI nutella-ricotta filling 3.⁵⁰

CHOCOLATE MASCARPONE ROULADE 3.⁹⁵

STRAWBERRIES & NUTELLA

whole berries and warm nutella for dipping 7.⁹⁵

ESPRESSO MOUSSE made with Tryst espresso 3.⁹⁵

❧ Cakes & Pies ❧

ASSORTED CAKES & CHEESECAKES

ask your server or check out the dessert case for our
current selections 3.⁵⁰ - 4.⁹⁵

FLOURLESS CHOCOLATE CAKES

individual densely rich cake, served warm 3.⁹⁵

LEMON CHESS PIE with a shortbread crust 3.⁹⁵

Pairings

*Spending the afternoon or evening with us?
Here are a few suggestions for snacking your way through
our new menu:*

LOVELY WITH A LATTE

Frittata or Red Pepper-Walnut Dip
...and then
Spiced Pecans
and then...
Chocolate Mascarpone Roulade or Macaroon

BEST WITH BEER

Bacon Artichoke Dip or Corn Bread Bites
and
Green Beans & Red Potatoes
and then...
Carrot Cake or a Chocolate Chip Cookie

WONDERFUL WITH WINE

Hummus or Beet & Goat Cheese Crostini
with
Asparagus with Goat Cheese & Walnuts
and then...
Mixed Berry Parfait or Caramel Pudding

TERRIFIC WITH TEA

Spicy Yellow Dhal or Mushroom Crostini
and
Citrus Olives
followed by
Fruit Tart or the Tessa

COOL WITH COCKTAILS

Orzo or Frittata Bites
and then...
Lebneh Dip with Lavash
followed by
Espresso Mousse or Nutella Canolli



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