

LUNCH & DINNER

ROAST BEEF PANINI

Roast beef layered with a creamy horseradish sauce, cheddar cheese, tomato and spinach on house-baked focaccia bread \$8.50

GREEN GRILLED CHEESE SANDWICH

Basil pesto, spinach, avocado, feta and black pepper cheese grilled on multigrain bread \$8.00

AUTUMN TURKEY

Roasted turkey breast layered with green apple slices, bacon, cheddar cheese, spring mix and apple butter on a croissant \$8.50

MALIBU BLACK BEAN BURGER

Chipotle black bean burger topped with a grilled pineapple ring, tomato and romaine lettuce on a house-baked sesame brioche roll \$8.50

SOUTHWEST CHICKEN BURRITO

Black bean spread, salsa, seasoned chicken, shredded monterey jack and cheddar cheese, chipotle ranch, cumin-lime rice and tortilla strips grilled in a white tortilla \$8.50

RICE BOWL

Cumin-lime rice with seasoned chicken, shredded monterey jack and cheddar cheese, avocado, and house-made salsa. Served with a side of chipotle ranch \$8.00

CAESAR SALAD

Romaine lettuce, baby tomatoes, seasoned chicken, shredded parmesan cheese and croutons. Served with a side of Tuscan caesar dressing \$8.50

Consumer Advisory: Our eggs are blended with milk, salt and pepper. Baking and food prep kitchen prepares products with nuts. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SHAVED BRUSSELS AND ANJOU SALAD

Shredded red cabbage, shaved brussel sprouts, anjou pear matchsticks, dried cranberries and fresh thyme tossed in a creamy dijon vinaigrette topped with candied hazelnuts on a bed of romaine lettuce \$8.00

CHEESE QUESADILLA

White tortilla grilled with red pepper pesto, shredded monterey jack and cheddar cheese \$6.85

CHICKEN QUESADILLA

White tortilla grilled with seasoned chicken, red pepper pesto, shredded monterey jack and cheddar cheese \$7.85

ORCHARD LORRAINE QUESADILLA

White tortilla grilled with apple butter, bacon, apple slices, leeks, thyme and shredded monterey jack, cheddar and gruyere cheeses \$7.85

SOUPS

A variety of house-made hearty soups served with bread or garnish. Check out the overhead chalkboard for daily soup specials. Cup \$3.50/Bowl \$6.00

KID'S MENU

GRILLED CHEESE

Cheddar cheese between soft naan bread \$5.50

PEANUT BUTTER & JELLY

Strawberry jam and creamy peanut butter on multigrain bread \$5

Breakfast & Drinks listed on other side of menu

ENTIRE MENU SERVED ALL DAY *Kitchen closes 1 hour before closing*
+ Gluten-free bread available for all sandwiches + \$1.00



BREAKFAST

USING FRESH EGGS FROM A LOCAL FARM

SEASONAL SCRAMBLE

Eggs, leeks, mushrooms and thyme on spinach leaves and topped with gruyere cheese \$4.75 *Egg Whites - \$0.50

BREAKFAST BURRITO

Eggs, black bean spread, shredded monterey jack and cheddar cheese and house-made salsa in a grilled white tortilla \$4.85
*Make it Southwest — add chipotle ranch and sausage + \$1.00

CALI EGG WRAP

Egg white, spinach, sliced tomatoes, avocado and feta \$4.85

CLASSIC EGG SANDWICH

Egg and mild cheddar cheese on your choice of a bagel, croissant or multigrain toast \$4.00
*Add bacon or sausage + \$1.00

FRUIT & YOGURT PARFAIT

Dried cranberries and pumpkin seeds layered with our house-made pumpkin baked oatmeal and Pequea Valley Farms' vanilla yogurt \$3.85

BRI'S BREAKFAST WRAP

Grilled white tortilla stuffed with PB&J, house-made baked oatmeal and banana \$4.00

HOUSE-MADE BAKED OATMEAL

Plain, Blueberry, or Pumpkin. Choose from whole, skim, or alternative milk served on the side \$4.25

BAGEL OR CROISSANT

BAGEL FLAVORS: Plain, Everything, Multigrain, Cinnamon Raisin or Pumpkin \$1.50

Gluten-Free Plain, Gluten-Free Cinnamon Raisin \$2.00

SPREADS: Plain Cream Cheese, Butter, Strawberry Jelly, Peanut Butter or Hummus

HOUSE-MADE GRANOLA

Hearty granola with dried coconut, apricot and cranberry served with whole, skim, or alternative milk on the side \$2.85



COLD DRINKS

SEE CHALKBOARD FOR HOT DRINKS

ICED COFFEE *Free refills* | \$2.60 – 16oz | \$3.55 – 24oz

ICED TEA *Free refills* | \$2.00 – 16oz | \$3.00 – 24oz

STRAWBERRY LEMONADE *Free refills* | \$2.75 – 16oz | \$3.75 – 24oz

APPLE CHAI SHRUB *A blend of traditional Masala Chai spices with a variety of local apples for a take on spiced cider with all of the health benefits of raw vinegar!* \$4.00 – 16oz

MAUI SMOOTHIE *Mango, pineapple, banana and orange juice* \$5.00 – 16oz
*Go green by adding spinach - \$0.80

BERRY PATCH SMOOTHIE *Blackberries, blueberries, raspberries, strawberries, banana and apple juice* \$5.00 – 16oz
*Go green by adding spinach - \$0.80

BLUEBERRY PEACH SMOOTHIE *Blueberries, Peach Nectar, yogurt and a hint of cinnamon* \$5.00 – 16oz

GREEN TEA SMOOTHIE *An all natural antioxidant rich smoothie of grapes, spinach, avocado, lime juice, and green tea* \$5.00 – 16oz

CHAI FREEZE *Our house-made Chai in a smoothie* \$4.85 – 16oz

COFFEE SMOOTHIE *Classic frappe smoothie made with espresso, your choice of flavor and blended with ice* \$4.85 – 16oz

FROZEN HOT CHOCOLATE *Rich smooth chocolate smoothie* \$4.85 – 16oz

MILKSHAKES *Made with local Pine View Dairy ice cream.*

FLAVORS: Vanilla, Cookies & Cream, Chocolate, Espresso, Peanut Butter Cup, Strawberry, Espresso-Oreo-Caramel \$5.85 – 16oz

Feature Flavor: Pumpkin Milkshake

*All smoothies and milkshakes are topped with fresh made whipped cream.

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