LUNCH & DINNER

GRILLED HAM AND BRIE

Ham, brie, arugula and blackberry stone-ground mustard on housemade focaccia \$8.75

EGGPLANT BURGER

Grilled eggplant, marinated squash, feta, tomato, spinach, basil pesto and garlic aioli on a house-made sesame bun \$8.85

TURKEY BACON RANCH

Turkey, bacon, cheddar cheese, tomato, bibb lettuce and ranch on multigrain bread \$8.85

CAPRESE

Basil pesto, mozzarella cheese, tomato and spinach on a housemade sesame bun \$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 \$8.85

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 \$8.50

CAESAR SALAD

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

MARKET SALAD

Marinated squash, spinach, baby tomatoes, pickled red onions, bacon and house-made blue cheese 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.

CHEESE QUESADILLA

White tortilla grilled with red pepper pesto and shredded monterey jack and cheddar cheese. Served with a side of sour cream and house-made salsa \$7.50

CHICKEN QUESADILLA

White tortilla grilled with seasoned chicken, red pepper pesto and shredded monterey jack and cheddar cheese. Served with a side of sour cream and house-made salsa \$8.50

SOUPS

A variety of hearty house-made soups served with cornbread muffins 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 multigrain bread \$5.50

PEANUT BUTTER & JELLY

Strawberry jam and creamy peanut butter on multigrain bread \$5.50

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

SPRING SCRAMBLE

Egg, corn, red peppers and snow peas topped with feta on a bed of spinach \$5.85 *Egg Whites + \$0.50

BREAKFAST BURRITO

Egg, black bean spread, shredded monterey jack and cheddar cheese and house-made salsa grilled in a white tortilla \$5.00
*Make it Southwest — add chipotle ranch and sausage + \$1.00

CALI EGG WRAP

Egg white, arugula, sliced tomatoes, avocado and feta \$5.00

CLASSIC EGG SANDWICH

Egg and sharp cheddar cheese on your choice of a bagel, croissant, house-made sesame bun or multigrain toast \$4.25
*Add bacon or sausage + \$1.00

FRUIT & YOGURT PARFAIT

Vanilla yogurt from Pequea Valley Farms topped with our housemade apple-cinnamon baked oatmeal, cranberry currant sauce and toasted pecans \$4.00

BRI'S BREAKFAST WRAP

Grilled white tortilla stuffed with PB&J, house-made plain baked oatmeal and banana \$5.00

HOUSE-MADE BAKED OATMEAL

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

BAGELS

French Toast, Plain, Everything, Multigrain, Cin. Raisin \$1.50 Gluten-Free Plain, Gluten-Free Cin. Raisin \$2.00 additional cost: Pumpkin Cream Cheese, Cream Cheese, Butter, Jam, Peanut Butter or Hummus

HOUSE-MADE GRANOLA

Hearty granola with coconut chips and candied pecans served with whole, skim or alternative milk on the side \$3.00

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COLD DRINKS



ICED COFFEE Free refills | \$3.00 – 16oz

ICED TEA Free refills | \$3.00 - 16oz

STRAWBERRY LEMONADE Free refills | \$3.00 – 16oz

PEACH ROOIBOS SHRUB Sun-ripened peaches, cider vinegar, rooibos tea and cane sugar perfectly balanced for a delicious soda full of vanilla, citrus and bright fruit flavors \$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

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 \$5.00 – 16oz

COFFEE SMOOTHIE Classic frappe smoothie made with espresso, vour choice of flavor and blended with ice \$5.00 – 16oz

FROZEN HOT CHOCOLATE *Rich chocolate smoothie* \$5.00 – 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

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

Lunch & Dinner 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

WHOLE BEAN COFFEE MENU

WE SOURCE OUR COFFEE BEANS FROM AROUND THE WORLD AS THEY COME INTO THEIR PEAK SEASON OF FRESHNESS. WE ROAST THEM TO HIGHLIGHT THEIR BEST CHARACTERISTICS AND OFFER THEM TO YOU ON A ROTATING BREW SCHEDULE OR YOU CAN TAKE A BAG OF BEANS HOME!

CHUITO Whole Beans: \$14.25

ANTIGUA - GUATEMALA

Stone fruits, dark berries, caramel

HELEANNA Whole Beans: \$14.25

ARSI/BALE, SIDAMO - ETHIOPIA

Golden plum, citrus, cocoa

KEYSTONE Whole Beans: \$12.00

Cocoa, browning sugars, dried fruit

STOWAWAY Whole Beans: \$12.00

Chocolates, red fruit, toasted nuts

LOS SUEÑOS DECAF Whole Beans: \$12.25

TOLIMA - COLOMBIA

Cola, cocoa, mint

MIIRI PB Whole Beans: \$14.75

NYERI - KENYA

Fig, black raspberry, stone fruit

SPECIALTY DRINK —— FLAVORS ——

CARAMEL

MOCHA

VANILLA HAZELNUT Lavender orange blossom rose water

PEPPERMINT SIMPLE SYRUP

All syrups are made in house using organic sugar and natural ingredients

WHOLE LEAF TEAS

MINT *

A bright, strong and refreshing organic herbal tea grown in Oregon, USA with notes of not only mint, but citrus and vanilla as well

CHAMOMILE*

A soothing herbal tea made from top quality chamomile flowers with notes of sweet apples

LEMON GINGER

The pungency of ginger is accented with a lemon note, blended with the honey sweetness of linden in this herbal tea

MOUNT OLYMPUS FLOWER *

An herbal tea from Greece that produces a deeply satisfying and complex golden nectar that reminds us of thyme, white pepper and spearmint.

CLASSIC ROOIBOS *

This red bush tea with unique flavor is rich yet soft, with hints of citrus and vanilla

ROOIBOS CHAI*

The Rooibos base with ginger, cardamom, cloves and cinnamon creates an herbal version of our chai

GOLDEN NEEDLES 'DIAN JIN'

This beautiful black tea, comprised of strikingly golden and tender buds from a large leaf variety in Yunnan, China, yields a cup that, with eyes closed, is easily mistaken for hot chocolate

ENGLISH BREAKFAST (Ceylon OP)

A classic black tea from Sri Lanka with notes of caramel, highlighted with lemon citrus

EARL GREY

A classic tea blend flavored with bergamot and accented with blue cornflower petals

SENCHA (Shizouka)

This high-quality daily Japanese green tea displays a thick, translucent green citron liquor with the aroma of spring fiddle heads and a myriad of vegetal flavors

KEEMUN MAO FENG

This black tea's aroma has been likened to a dying black rose. In the cup you will find piney flavors mingling with sweet tobacco, chocolate and a unique red fruit acidity that reminds us of coffees grown on the shores of Lake Kivu

JASMINE (Yin Hao)

Premium quality China green tea infused with the scent of jasmine flowers producing a fragrant, delicate cup

* DECAF