



**PASTRIES**

(See Case For Availability)

Sourdough Biscuit	\$2.75
Coffee Cake	\$3.36
Pumpkin Bread	\$3.80
Morning Bread	\$3.80
Orange Chocolate Scone	\$3.80
Apple Cranberry Pecan Scone	\$3.80
Butternut Havarti Scone	\$3.80
Croissant	\$4.40
Chocolate Croissant	\$4.95
Kouign Amann <i>Traditional, Cardamom, or Ginger Chai</i>	\$4.40
Brazilian Cheese Bread <i>Gluten Free</i>	\$4.40
Pull Aparts <i>When Available</i>	\$3.85
Cinnamon Rolls <i>Weekends Only</i>	\$4.40
Chocolate Almond Croissant <i>When Available</i>	\$6.05

**COOKIES, BARS & TREATS**

Double Chocolate Cookie	\$2.75
Amaretti Cookies <i>Gluten Free</i>	\$3.00
Trail Mix Cookie	\$2.75
Crumb Bar With Jam <i>Vegan</i>	\$3.80
Brownie <i>Gluten Free</i>	\$4.40
Biscotti	\$2.20

**SAVORY PIES & TARTS**

Frittata Baked egg with cheddar, basil, kale, zucchini & onion.	\$8.80
Quiche Ham and potatoes layered in a custardy quiche in a flakey pie crust.	\$9.25
Beef Hand Pie Spiced beef and roasted peppers inside of a flakey pie crust, served with a side of Talatouri sauce	\$9.25
Ham And Cheese Croissant Ham and melted cheese wrapped inside our house made pastry	\$6.05

**SANDWICHES**

Bacon, Egg & Cheese On a house-made sourdough biscuit.	\$9.25
Tomato, Egg & Cheese Roasted tomatoes, aged goat cheese and egg on a house-made sourdough biscuit.	\$9.25
Herbed Egg-White And Havarti Egg white with seasonal herbs topped with cheese on a house-made sourdough biscuit.	\$9.25
Za'atar Croissant Crushed thyme and sesame spread with Brie on a house-made croissant.	\$7.15

Consumer advisory: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

**ESPRESSO**

Espresso 2oz	\$2.81
Americano 6oz espresso with water	\$3.03
Macchiato 3oz espresso with steamed milk	\$3.58
Cortado 4.5oz espresso with lightly steamed milk	\$3.85
Cappuccino 6oz espresso with steamed milk	\$4.13
Latte 9oz espresso with steamed milk	\$4.95
Vanilla Latte 9oz espresso with vanilla & steamed milk	\$5.78
Cardamom Vanilla Latte 9oz espresso with cardamom, vanilla & steamed milk	\$5.95
Mocha 9oz espresso, chocolate & steamed milk	\$5.50

**SEASONAL COFFEE DRINKS**

Ginger Espresso Soda 12oz <i>Sparkling water with espresso and lemon simple syrup</i>	\$5.75
Butterscotch Latte 9oz <i>Espresso, steamed milk and our house made butterscotch syrup</i>	\$5.95
Butterscotch Steamer 9oz <i>steamed milk with butterscotch syrup</i>	\$4.50
Gingerbread Latte 9oz <i>Espresso, steamed milk and our own Gingerbread syrup</i>	\$5.95

**COFFEE**

	8oz	12oz	16oz
Drip	\$2.00	\$2.81	\$3.85
Iced			\$4.68
Nitro Iced			\$4.90
Pour Over		\$4.40	

**TEA**

	16oz
Hot	\$2.81
Iced	\$3.36

**TEA SELECTIONS**

<b>Assam Black</b> Tea from India known for its rich malty flavor
<b>Earl Grey Black</b> Black tea with bergamot citrus flavor
<b>Dragonwell Green</b> Chinese tea with grassy and floral aromatics
<b>Jasmine Green</b> Chinese green tea with fresh jasmine flowers
<b>Gen Mai Cha Green</b> Mild Japanese tea, grassy and toasted rice
<b>Anxi Oolong</b> Creamy Chinese green tea with grass, nut, & floral flavors
<b>Star Of Africa Rooibos</b> Rooibos, yellow plum, orange, apple, papaya, pineapple, & ginger
<b>Lemon Lavender Mint Herbal</b> Lavender, spearmint, rosemary, & cinnamon
<b>Quiet Evening Herbal</b> Chamomile, peppermint, & rosehips

**SPECIALTY TEA DRINKS**

	12oz	16oz
Chai Latte House-made Chai with steamed milk.	\$4.18	\$5.28
Honey Match Latte Matcha green tea, honey, & steamed milk.	\$5.21	
London Fog Earl Grey black tea with vanilla and steamed milk.		\$4.46

**OTHER DRINKS**

Milk	\$1.75
Chocolate Milk	\$2.26
Appalachian Root Beer	\$2.50
Maine Root Mexicane Cola	\$2.50
Natalie's Orange Juice	\$2.50
San Benedetto Sparkling Water	\$2.50
San Benedetto Still Water	\$2.50
Natalie's Lemonade	\$4.50

**HOT**

	8oz	12oz
Hot Chocolate	\$2.26	\$3.36
Vanilla Steamer	\$2.26	\$3.36