



FOOD

PASTRIES

Croissant • \$4.50

Chocolate Croissant • \$4.50

Spinach & Ricotta Croissant • \$6

Bacon & Egg Croissant • \$6

Ham & Cheese Croissant • \$6

Blueberry Muffin • \$4.50

Coffee Cake Muffin • \$4.50

Blueberry Scone • \$4.50

GFV Potato Chive Scone • \$5.50

Cinnamon Roll • \$5.50

Brown Butter Espresso Chocolate Chip Cookie • \$4.00

also available gluten free & vegan!

Seasonal Cookie • \$4.50

Flourless Chocolate Torte • \$6.50

Lemon Berry Mascarpone Cake • \$6.50

BREAKFAST

served 8am - 12pm

Breakfast Sandwich • \$6

fried egg, white cheddar cheese, and dijon mustard on a brioche bun.

add sausage, bacon, or avocado • +\$1.50 ea

sub croissant • +\$1 | sub gluten free bun • +\$2

Parfait • \$6

greek yogurt, granola, honey

Oatmeal • \$3.50

plain, apple cinnamon, or maple brown sugar

SNACKS

served 12pm - 11pm

Mixed Nuts • \$7

*peanuts, almonds, cashews, brazil nuts, filberts, pecans, raisins,
and dark chocolate chips*

Hummus • \$12

hummus served with carrots, cucumbers, bell peppers, and pita chips

LUNCH

served 11am - 4pm.

comes with your choice of chips: classic, jalapeño, salt & vinegar, or smokehouse barbeque. substitute side of mixed greens • \$1.50.

Chicken Salad

chicken salad, lettuce, swiss cheese, and dijon mustard

wrap • \$12 croissant • \$13.50 salad base • \$15

BLTA

crispy bacon, lettuce, roasted tomatoes, avocado, & dijon mustard

wrap • \$12 croissant • \$13.50

Caprese Sandwich • \$13.50

fresh mozzarella, roasted tomatoes, basil pesto, arugla, and balsamic drizzel, toasted on a croissant

Hot Italian Wrap • \$12

pepperoni, salami, mozzarella, roasted tomatoes, pepperoncini peppers, and basil pesto, toasted on a whole weat wrap

Hummus & Veggie Wrap • \$13

hummus, mixed greens, carrots, cucumber, and bell pepper on a whole weat wrap

FLATBREAD PIZZA

served 4pm-11pm, tuesday-saturday

gluten free flatbread • + \$2

Margherita • \$12

tomato sauce, mozzarella, and basil pesto drizzle

Pepperoni • \$14

tomato sauce, mozzarella, and pepperoni

Garden Chicken • \$16

tomato sauce, mozzarella, chicken, artichoke, & roasted tomatoes

Roasted Vegetable • \$15

tomato sauce, mozzarella, artichoke, roasted tomatoes, and bell peppers

DESSERT

Affogato • \$6

espresso over vanilla ice cream, topped with whipped cream and drizzled with caramel

House Made Soda Float • \$6.75

your choice of root beer, cola, strawberry, or cream soda, over vanilla ice cream and topped with whipped cream

COFFEE & TEA



STANDARDS

Brewed Coffee

8 oz • \$3.50

12 oz • \$4

16 oz • \$4.50

Cortado • \$4.50

2 oz espresso, 2 oz steamed milk

Cappuccino

6 oz • \$5

8 oz • \$5.50

12 oz • \$6

16 oz • \$6.50

Latte

8 oz • \$5.50

12 oz • \$6

16 oz • \$6.50

Espresso • \$4

AA certified organic, single-origin.

Comsa Marcal, Honduras.

Macchiato • \$4.25

2 oz espresso, 1 oz steamed milk

Americano

6 oz • \$4

8 oz • \$4.25

12 oz • \$4.75

16 oz • \$5

French Press

20 oz • \$9.25

32 oz • \$14.50

FLAVORED LATTES

8 oz • \$6 12oz • \$6.50 16oz • \$7

available hot or iced.

Autumn Leaves

cinnamon, spiced brown sugar, brown butter

My Old Flame

mocha, caramel, toasted marshmallow

cinnamon, oat milk

Sweet Georgia Brown

honey, spiced brown sugar

Satchmo

brown butter, crème caramel, barrel aged

syrup, ground cinnamon

The Fitzgerald

honey, cinnamon, crème caramel

Milk Options: whole, skim,
half & half, oat, or almond

CLASSIC FLAVORS

Vanilla Caramel

Mocha

White Chocolate Mocha

Peppermint Mocha

Lavender

Rose

ICED DRINKS • \$5.95

- Black and Tan Fantasy
frothed espresso, frothed cream, cane sugar, served marbled over ice
- Bye Bye Blackbird
a shaken espresso drink with cream, cola, vanilla, and cane sugar, served over ice and garnished with a star anise
- Espresso Tonic
espresso, jack rudy tonic, orange bitters, cane syrup

TEA

- 12oz • \$4.25 16oz • \$4.75
available hot or iced
- | | | |
|---|--|-------------------------------------|
| Chamomile Lemon
<i>organic herbal tea</i> | Moroccan Mint
<i>organic herbal tea</i> | Rooibos
<i>organic black tea</i> |
| English Breakfast
<i>organic black tea</i> | Earl Grey
<i>organic black tea</i> | Chai
<i>organic herbal tea</i> |
| Gunpowder Green
<i>organic green tea</i> | Matcha
<i>organic green tea</i> | |

TEA LATTES

- 12oz • \$5.95 16oz • \$6.45
available hot or iced
- | | | |
|---|---|--|
| Chai Latte
<i>chai, cinnamon, steamed milk</i> | London Fog
<i>earl grey, vanilla, nutmeg, steamed milk</i> | Matcha Latte
<i>matcha green tea, vanilla, steamed milk</i> |
| Dirty Chai Latte
<i>chai latte with a shot of espresso</i> | Dirty London Fog
<i>london fog with a shot of espresso</i> | Jberg
<i>rooibos, ginger, vanilla, nutmeg, steamed milk</i> |

HOT CHOCOLATE

- \$8 oz • 5.45 12oz • \$5.95 16oz • \$6.45
- | | |
|---|--|
| Classic Hot Chocolate
<i>mocha, caramel, vanilla, cocoa powder, steamed milk</i> | Peppermint Hot Chocolate
<i>mocha, peppermint, steamed milk</i> |
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COFFEE & TEA

ZERO PROOF & HEMP



MOCKTAILS • \$12

Ruby My Dear

*a bright, juicy raspberry rooibos mojito—no alcohol is necessary to make this drink sing!
rooibos tea, mint tea, raspberries, mint leaves, ginger beer*

Lydia, the Tattooed Lady

*sweet with a playful bite of pickle brine, this blackberry shrub is a bit of a freak
pickle brine, lemon, blackberry, habanero*

Cool Struttin'

*this cucumber hibiscus mocktail has it all: refreshing, herbaceous, and hints of salt + heat
cucumber, chamomile, rooibos, hibiscus, lemon, saline, habanero, cane sugar*

ADAPTOGEN INFUSIONS • \$15

Harlem Nocturne

*a soothing adrenal cocktail bursting with tropical fruits
poppy extract, coconut, orange, lime, lavender*

Take 5

*the warm, earthy notes of this turmeric tea infusion are crafted to soothe your
nervous system
anti-inflammatory infusion, poppy extract, turmeric tea, chai, cream*

HEMP BEVERAGES • \$16

Long Island Iced THC

*this arnold palmer twist incorporates notes of blood orange, plus a one-two punch
of 7.5mg thc + 5mg cbd
canna cane, high rise blood orange, black tea, lemon juice*

How High the Moon

*this iced tea is bursting with a bouquet of floral notes, plus 5 mg of thc
canna cane, rooibos tea, lime, lavender, rose*

Cafe Racer

*notes of ginger and chai spice kick this mocktail into gear, letting you cruise into your
evening on 2.5mg of thc
artet apertif, chai tea, oat milk, chai infused simple syrup, ginger beer*

Darkbloom

*a refreshing hibiscus lemonade, spiked with 2.5mg of thc
artet, lemon juice, mint tea, hibiscus infused simple syrup, ginger beer*