

coffee & espresso

DRIP (LG)	\$3.00	ESPRESSO	\$3.25
CAFÉ AU LAIT	\$3.50	MACCHIATO	\$3.75
COLD BREW	\$5.00	CORTADO	\$3.75
MOCHA	\$5.00	CAPPUCCINO	\$4.00
LATTE	\$4.50	FLAT WHITE	\$4.25

tea & specialty drinks

QUEEN ELIZABETH	\$4.00	TURMERIC GINGER	\$4.50
RASPBERRY GREEN (hot/iced)	\$4.50	MINT (hot/iced)	\$4.50
POM. HIBISCUS	\$4.00	CINNAMON SPICE	\$4.50
SENCHA GREEN	\$4.00	NUTTY APPLE	\$4.50
HOT CHOCOLATE	\$4.00	GOLDEN LATTE	\$5.00
CHAI LATTE	\$5.50	MATCHA LATTE	\$5.50
(dirty)	(+1.00)		

bottled drinks

SELTZER WATER	\$2.50	BOTTLED WATER	\$2.50
FEVER TREE	\$3.00	SPARKLING JUICE	\$3.25

+extra shot	+1.75
+decaf	+.75
+vanilla/maple syrup	+.50
+specialty milk (almond, oat, macadamia, half & half)	+.50
+ice	+.50
+ginger	+.50

pastries

CROISSANT	\$3.75	CRANBERRY PECAN COOKIE	\$2.75
CHOCOLATE	\$4.25	PISTACHIO CHOCOLATE SWIRL	\$4.00
ALMOND	\$4.25	SWEET JELLY	\$4.00
HAM & CHEESE	\$4.75		

sandwiches

AVOCADO SMASH — w/ sunflower seeds, chili flakes, feta cheese, cherry tomato, and cranberry on multigrain toast (w/ lox)	\$10.50 (\$14.50)
MIDTOWN LOX — cream cheese, lox, tomato, red onion on multigrain toast (w/ avo)	\$10.50 (\$14.50)
TOKIO EGG SALAD — Japanese mayo, furikake, garlic scapes, togarashi on sourdough	\$10.50
CAPRESE — pesto, tomato, fresh mozzarella, basil on toasted ciabatta	\$9.00
ALMOND BUTTER JOY — chia seeds, almond butter, fruit on multigrain toast	\$ 7.00
PB & J — organic peanut butter & jam on multigrain toast	\$7.00

everything else

OATMEAL	\$6.50	HARD-BOILED EGG	\$2.00
YOGURT PARFAIT (w/granola)	\$6.50 \$7.00		

+fruit			+.50
+lox			+4.00

whites

Four Graces — <i>Pinot Gris</i> — Oregon, USA	16/62
Coppo — <i>La Rocca Gavi</i> — Piedmont, Italy	12/46
Sancerre — <i>La Porte Du Caillou</i> — Loire Valley, France	18/70
Paternoster Falanghina — <i>Vulcanico</i> — Falanghina, Italy	14/52
Domaine du Colombier — <i>Chablis Chardonnay</i> — Chablis, France	15/58

reds

Four Graces — <i>Pinot Noir</i> — Oregon, USA	17/66
Roth Estate — <i>Heritage Blend</i> — California, USA	18/70
Martin Cendova — <i>Rioja Reserva</i> — Rioja, Spain	14/54
Kuleto Estate — <i>Native Son</i> — Napa Valley, USA	16/62
Domaine de La Colline — <i>Chinon</i> — Loire Valley, France	12/46

rosé

MiMi En Provence — <i>Grand Reserve</i> — Provence, France	14/54
Louis Dumont — <i>Brut Rose</i> — Champagne, France	18/70

sparkling wine

Contadi Castaldi — <i>Brut Franciacorta</i> — Lombardy, Italy	17/66
Bollinger — <i>Special Cuvee</i> — Champagne, Francy	18/70

*Availability varies by season

COFESTA 

burrata.....\$10

fresh cultured cream, butter, light pink sea salt with fresh arugula & tomatoes drizzle with olive oil & balsamic vinegar

3 cheese / 5 cheese plate.....\$17/\$25

Bucheron — *creamy, fresh, citrus, fresh grass, cheesecake*

New York White Cheddar — *cultured butter, sour cream, bright, tangy, sharp*

Ewephoria — *butterscotch, nutty, velvety, sweet*

Spring Brook Reading — *mild nutty, green beans, savory custard*

Black River Blue — *bright, white, pepper, buttermilk, earthy*

All cheese plates come with Mitica Almond Fig Cakes, Greek Mixed Olives, Artisanal bread

sides.....\$2

Mitica Almond Fig Cake — *sweet, nutty, velvety*

Greek Mixed Olives — *briney, earthy, grassy, sea salt, meaty*

Marinated Roasted Tomatoes — *meaty, zesty, garlic, olive oil*

Peppadews — *bright, acidic*