

tulip noir

our spring menu empowers you to happily eat your fruits and veggies

benedict

(available before 10:30am weekdays/all day saturday and sunday)

tulip's benedict: 11.5

two farm fresh poached eggs, housemade whole wheat biscuits topped with ham, and hollandaise on fresh greens

sam's eggs benedict: 10.5

one farm fresh poached egg, our seasonal fritter, grilled asparagus, spring peas, green beans, and kale topped with our hollandaise (gf)

eggs

local trout frittata: 12.

two farm fresh eggs baked with Indiana trout, smoked potatoes, spring peas, leeks, dill, herbed creme fraiche, and raw almonds served with fresh greens (gf)

basic breakfast: 10.5

two farm fresh eggs, your choice of bacon, turkey sausage, or black bean cakes and toast with fresh fruit

eggs and toast: 10.

two eggs baked in a small casserole with white cheddar, red onion, tomatoes, dijon mustard with a side of artisan bread served with fresh greens

otto's splendid spring omelet: 10.5

two farm fresh eggs blended with pesto, filled with spinach, arugula, spring peas, and asparagus, topped with parmesan and raw almonds served with fresh greens (gf) (+1.25 for toast)

mushroom gravy and biscuits: 11.

mushroom gravy topped with roasted veggies, an over easy egg, and a housemade whole wheat biscuit

breakfast favorites

banana pancakekeys: 9.5

five banana pancakekeys, raw almonds, chia seeds, hemp seeds, ceylon cinnamon, and rosewater yogurt, served with local maple syrup

lemon coconut creme waffle: 10.5

lemon coconut creme buckwheat waffle served with housemade spring plum jam, raw almonds and local maple syrup (gf/vegan)

crazy cinnamon toast: 6.5

whole wheat toast topped with butter, cinnamon, honey, organic housemade granola, and bananas

overnight oats: 8.

organic steel cut oats and rolled oats soaked overnight in organic almond milk topped with fresh bruleed berries, orange zest, and raw sliced almonds (v)

lavender french toast: 10.5

(this item is a weekend indulgence only)

mildly lavender infused challah french toast topped with seasonal fresh fruit, served with local maple syrup

sides

parsley potatoes: 4. (gf/v)

minted peas: 4. (gf/v)

berry bowl and organic housemade granola: 6.

proteins

your choice (gf): 5.5

maple/pepper bacon (3 strips)

housemade turkey sausage (2 patties)

housemade black bean cakes (gf/v - 2 patties)

pan seared local trout

citrus/herb chicken

we proudly source locally/organic items from Good Earth Grocery, Bell's Farm, Oberweis Dairy, This Old Farm, Earthlin Farms, CUE Farms at Butler, Harvest Coffee, Kim's Grass Shack, Good Life Farms, Grateful Greens, and seasonally, our local farmer's markets. in addition, we would like you to know the majority of our ingredients have always been organic (ie flours, sugars, honey, syrups, teas, coffees, some fruits/veggies, oats and grains, beans, and sprouts, etc), while meats and eggs have always been local.

daily soups

(available after 11am weekdays only)

cup or bowl: 5.5/8.

ask your server what the chef has created today
usually gluten free, often vegan
(larger quantities available to-go)

lunch pairs

(available after 11am weekdays only)

soup, salad, sandwich, or protein: 10.75

choose two of the following:

soups of the day, veggie panini, veggie reuben, veggie fritter,
avery's salad, spring sprout salad, chicken breast, trout, or black bean cake

entrees and salads

avery's salad: 12.

arugula, sunny side up egg, smoked mushrooms, crushed pecans,
polenta croutons and maple creme fraiche (gf)

spring sprout salad: 12.

spinach, ginger roasted potatoes, fresh local sprouts, shaved radish,
toasted hemp seeds, pepitas, and roasted blueberry/tomato vinaigrette (gf/v)

spring veggie fritters: 10.5

three broccoli/cauliflower/potato fritters on a bed of spinach topped with gorgonzola and
served with a side of dill marinara (gf/totally vegan if you hold the gorgonzola)

chef conner's saute: 13.

rotates weekly, ask your server for details! (gf/usually v)

fresh fruit cup: 5.5

seasonal selections vary from day to day...
it's all about flavor and freshness! (gf/v)

sandwiches

fresh veggie panini: 9.5

greens, spinach, cucumber, red bell pepper, zucchini, red onion, tomatoes,
sprouts, pepper jack cheese, hummus, and avocado sauce on whole grain bread

chicken ciabatta: 10.75

chicken breast, cucumber, provolone, roasted tomatoes, spinach, and
avocado sauce on ciabatta bread served with fresh greens

black bean quesadilla: 10.5

zucchini, spinach, mushrooms, onions, black beans, red bell pepper, avocado sauce,
and pepper jack cheese wrapped in a whole grain tortilla with a side of housemade salsa

veggie reuben: 9.5

sliced tomatoes, cucumber, roasted eggplant, house saurkraut, house russian dressing,
and swiss cheese on pumpernickel (+ 3 add turkey pastrami)

open faced egg sandwich: 9.5

smoked bell's farm trout, hardboiled egg, goat cheese, cucumber, arugula,
and cherry peppers on pumpernickel (gf, order it on a corn english muffin +1.5)

desserts:

we offer various desserts daily; please ask
your server the options of the day

gluten free options

brown rice wrap or udi's multi-grain bread: 1.25

glutino corn english muffin: 3.

please note: thursday is gluten free baking day/friday is vegan baking day