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11.5	otto's scramble: two farm fresh scrambled eggs on top of roasted potatoes, kale, mushrooms, and red bell pepper, with feta,									
	parmesan, and walnuts, on a bed of spinach									
9.5	make your own omelet: two farm fresh eggschoose any 3 of the									
	following options: spinach, kale, onion, sundried tomato, eggplant,									
	honey-herb bacon, butternut squash, mushrooms, red bell pepper, zucchini, yellow squash, gorganzola, feta, parmesan, cheddar, provolone,									
	horseradish, walnuts, pesto, or salsa (additional items are \$1. each)									
	(+ \$3. for sausage or smoked salmon)									
1 1	(+\$1. for toast)									
11.	ron's open face salmon sandwich: two farm fresh scrambled eggs atop smoked salmon, sundried tomato, provolone, and spinach with balsamic red onior marmalade, on sliced whole grain baguette									
9.5	andy's eggs benedict: a traditional dish made with two farm fresh poached									
	eggs, canadian bacon and a whole wheat english muffin crowned with our divine hollandaise sauce atop a bed of greens tossed in our house vinaigrette									
9.75	sam's eggs benedict: one farm fresh poached egg perched on top of a fritter									
	and vegetable saute of kale, spinach, onion, mushrooms, butternut squash, and potatoes, topped with our divine hollandaise (gf)									
9.25	basic breakfast: two farm fresh eggs, your choice of bacon, sausage, or organi	C								
,,_0	tempeh and mulit-grain toast (+ \$3. for a side of potatoes)	_								
2.	farm fresh eggs: 1, 2, or 3 prepared any style (price per egg served)									
	p a n c a k e	S								
8.75	pancakeys: five pancakeys made with organic wheat flour topped with									
8.75	bananas, raw sliced almonds, cinnamon, powdered sugar, and honey whole wheat blueberry pancakes: three mixed berry pancakes made with									
0.75	organic wheat flour, and farm fresh eggs served with blueberry syrup									
10.	veggie fritters: three carrot/parsnip fritters, with parmesan, onion, and herbs									
. -	served with horseradish creme fraiche on a bed of spinach (gf)									
9.5	gingerbread buckwheat waffle: made with organic buckwheat and rice flours topped with cinnamon, topped with pears and walnuts drizzled with maple syrup (gf/vegan)									
10.5	blueberry french toast: two slices of our amazing french toast served with									
	blueberry compote, sliced raw almonds, and bananas served with a side of									
	blueberry syrup									
	b a k e	S								
2.	scones: ask your server for flavor of the day									
varies	bakes of the day: cinnamon rolls, cookies, brownies, or fruit crisps									
	gluten-fre	_								
±1 05	g I U t e n - f r e gluten free (gf) options: please don't hesitate to request gfask for gluten-free	е								
11.23	bread, or a brown rice wrap on all menu items and look for the (gf) to mark									
	naturally gluten-free menu items (gf english muffins: +3.00)									

	S	a	n	d	W	i	C	h	е	S		
9.5	avery's breakfast salad: a bowl of greens, spinach, red cabbage, pear, and raw walnuts with our poppy seed vinaigrette (gf/vegan)											
9.75												
9.5	smoked salmon bagel: smoked salmon with dill cream cheese, red onion marmalade, and capers served with a 4 grain honey bagel											
10.5	winter b(e)st sandwich: bacon, two farm fresh fried eggs, spinach, sundried tomato, and pesto on whole wheat bread served with a side of greens											
	S		i		d			е		S		
5.5	bowl of fresh fruit: seasonal selections vary from day to day it's all about flavor and freshness!											
6.5	creamy multi-grain oatmeal or quinoa: a cup of your choice of either a cereal made up of organic steel cut oats, flax seed, farro, and barley or a cup of quinoa(gf) topped with blueberry compote, almonds, and cinnamon (+ 2. for a bowl) (vegan)											
3.	bagel with cream cheese: your choice of 4 grain honey, cinnamon raisin or plain											
3.	herb roasted potatoes: yukon, red, and sweet potatoes roasted with herbs (gf/vegan)											
2.5					outter (whe	eat, rye, c	or white)					
5.5	crazy toast: two slices of whole wheat toast topped with cinnamon, sour cherries, and raw almonds drizzled with rosemary honey											
4.5					oork saus		-	-	age (3 lin	ıks)		
6.5		_			 ppy to cre		r ildren's it	em	е	n		
		nbled eq iriation o			v pancake	∋ys,						

a note to our friends:

Our menu empowers you to happily eat your fruits and veggies. To the best of our ability, we aim to serve the purest, freshest food at our best price. Organic or natural, with nothing artificial; no preservatives, antibiotics or hormones and no corn syrup. We make everything on site daily... clean food! We hope you see our excitement for the foods we prepare for you.

Much of our food is local, our produce, eggs, milk, meats, breads, and coffees are fresh daily or weekly. We focus on seasonal foods and the super foods that nourish our body and soul. We want you to be the healthiest you can be. We're trying to do our part to form a healthier society.

In addition to our constant dedication to quality, we work to reduce our carbon footprint. We recycle, composte, conserve energy, and use green products. It has become apparent that we must be aware of global consequences of over-production and transport of both food and manufactured product. Our to-go containers and flatware are biodegradable. However, we hope you will enjoy your meals at Tulip, and not need to use to-go items. We also embrace the idea of bringing in your own containers for coffee/tea and the like. eat well...be well!

please note:

-if a meal has been prepared as described in our menu and you chose that you do not care for it, a 50% charge for that meal will be added to your bill if you chose to send it back

-a 20% gratuity is added to all parties over 6; in addition we are unable to separate checks for parties over 6, as it backs up the computer and affects service for other customers.

- consumption of raw or under cooked foods may cause serious illness or death