

tulip noir

our winter 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

house-made whole wheat biscuits topped with canadian bacon, two poached eggs, and lemon hollandaise over fresh winter greens tossed in house vinaigrette

sam's eggs benedict: (gf) 10.5

one farm fresh poached egg atop our seasonal fritter over sauteed kale, spinach, red peppers, onions, and roasted potatoes topped with lemon hollandaise

breakfast favorites

otto's wicked winter omelet (gf): 10.

two farm fresh eggs folded over with atrichoke-sundried tomato salsa, feta, olives, walnuts, spinach, and kale served with winter greens tossed in house vinaigrette

local trout frittata (gf): 12.

two farm fresh eggs baked with Indiana trout, smoked yukon gold potatoes, leeks, dill, herbed creme fraiche, and toasted almonds served with fresh winter greens tossed in house vinaigrette

basic breakfast: 10.5

two farm fresh eggs, your choice of bacon, turkey sausage, pork sausage, or tempeh and toast with fresh fruit

blueberry pancakekeys: 9.5

five blueberry pancakekeys made with organic flour and sugar topped with sliced bananas, sliced raw almonds, chia, hemp seeds, and cinnamon served with our delicious blueberry syrup

apple waffle (gf/vegan): 10.5

apple rosemary buckwheat waffle topped with walnuts, and sliced apple served with cinnamon maple syrup

bread & butter: 7.5

artisan bread paired with various preserves and butter; selections based on what goodies we find at the market

crazy cinnamon toast: 6.5

whole wheat toast topped with butter, cinnamon, honey, dried fruit, and raw pecans

not your average oatmeal: 7.5

our blend of steel cut oats, farrow, and quinoa topped with dried figs, orange zest, and house-made ricotta drizzled with orange honey

french toast: 10.5

ask your server about our weekend special french toast

sides

your choice: 4.

roasted yukon potatoes (gf/v)

root veggie hash (gf/v)

smoked gouda mac-n-cheese

spiced brussels sprouts (gf/v)

proteins

your choice (gf): 5.5

honey/herb bacon (3 strips)

house-made pork sausage (2 patties)

house-made turkey sausage (2 patties)

barbecued tempeh

pan seared local trout

citrus/herb chicken

**please note that consumption of raw or under cooked foods may cause serious illness or death*

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daily soups

(available after 11am weekdays only)

cup or bowl: 5.5/8.

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

lunch pairs

(available after 11am weekdays only)

soup, salad or sandwich: 10.75

choose two of the following:

soups of the day,
veggie panini, veggie fritter, bread & butter,
avery's salad, turkey smoked potato salad,
chicken breast, trout, or barbequed tempeh

entrees and salads

white bean cassoulet (gf): 12.

savory root vegetable and white bean cassoulet baked in a crock and topped with
a poached egg and local sprouts served with winter greens tossed in our house dressing.

seasonal fritters (gf/v): 10.5

parsnip/carrot fritters topped with sliced almonds served with
fennel marinara over fresh winter greens

turkey & smoked potato salad (gf): 12.

turkey breast and smoked yukon gold potato salad with fennel aioli,
shaved brussel sprout slaw, roasted tomatoes and grilled endive

avery's salad (gf/v): 12.

sweet potatoes, apples, pomegranate seeds, walnuts, and feta
over lightly baked kale and arugula served with citrus vinaigrette

chef conner's saute (gf/usually v): 13.

rotates weekly, ask your server for details!

fresh fruit cup: (gf/v) : 5.5

seasonal selections vary from day to day...
it's all about flavor and freshness!

sandwiches

fresh veggie panini: 9.75

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

chicken ciabatta: 10.75

chicken breast, cucumber, provolone, artichoke/sundried tomato salsa,
spinach, and avocado sauce on ciabatta bread
served with winter greens in our house vinaigrette

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 salsa (+ \$2. for a scrambled egg)

pork belly tacos: 10.

braised local pork belly, scrambled egg, red cabbage slaw, and cilantro wrapped inside
three savory rosemary pancakes served with house-made chili sauce

egg sandwich: 10.

free range chicken served open face on a gluten-free corn muffin
with an over-medium egg, braised chard, and honey-chili sauce
served with fresh winter greens tossed in house vinaigrette

gluten free options

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

glutino corn english muffin: 3.5

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