

tulip noir café ** 1224 w 86th street ** indianapolis
autumn 2015 menu

sweet lovely breakfast

pumpkin waffle

vegan buckwheat waffle made with local pumpkin, served with pear marmalade, sliced apples, crumbled walnuts (v/gf) 10.5

blueberry pancakes

five small blueberry pancakes, raw organic almonds, organic chia seeds, hemp seeds, and ceylon cinnamon with housemade blueberry syrup 9.75

french toast

black tea creme anglaise, almond whipped cream, powdered sugar 9.

overnight oats

organic oats soaked in almond milk served warm with dried fruit, molasses, and walnuts (v) 8.5

it's always time for breakfast

savory bread pudding

always changing based on what we find at the market, check with your server to see what we are serving today 8.

otto's omelette

two egg omelette folded over roasted pumpkin, red onions, kale, walnuts, and shaved parmesan, topped with pomegranate seeds and served with seasonal greens in our house vinaigrette (gf) 10.

tulip benny

two farm fresh poached eggs, housemade whole wheat biscuit, ham and our famous lemon hollandaise on seasonal greens in house vinaigrette 11.5

sam's benedict

roasted brussels sprouts, seared broccoli, sweet potato, red pepper, and parsnips, on a bed of arugula, topped with a nest of spaghetti squash, a poached egg, and our famous lemon hollandaise (gf) 10.5

tuscan egg sandwich

toasted housemade seeded bread with roasted squash, artichokes, two scrambled eggs, and housemade ricotta, dressed with fresh basil, balsamic vinaigrette and a side of seasonal greens 10.

breakfast is basic

two eggs your way with bacon, turkey sausage, or falafel and toast with a bit of seasonal fruit on the side 10.5

a little bit more

seasonal fresh fruit 5.

smashed potatoes

roasted red potato smashed topped with mustard crème fraiche (gf) 4.

crazy toast

butter, cinnamon, honey, apples, walnuts, crumbled streusel, whole wheat bread 6.50

ossian hardwood smoked bacon with rosemary and honey (gf) 5.5

housemade turkey sausage (gf) 5.5

falafel (v/gf) 4.5

it's lunch

avery's salad

roasted garbanzo beans, artichoke hearts, and leeks served with shaved brussels sprouts in garlic vinaigrette and parsnip crisps (gf) 11.

kale panzanella

chopped green kale, housemade seeded bread, roasted sweet potato, red onion, whipped feta, house made pesto, walnuts 11.

butternut chili

spiced puréed butternut squash, black beans, onions, and mushrooms served with ricotta dumplings, pickled local chilis and a poached egg (gf) 12.5

seasonal veggie saute

freshest, seasonal, and mostly local produce available 12.

curry fritters

butternut, sweet potato, curry, organic corn, golden raisin, and parmesan with organic raw almonds, served on a bed of spinach with mango chutney (gf) 10.5

sandwiches all day long

fall chicken sandwich

tomatillo salsa braised chicken, served on a rustic bun, with honey aioli, apple and fennel slaw, goat cheese and arugula served with a side of greens 11.

black bean quesadilla

zucchini, spinach, mushrooms, onions, black beans, red bell pepper, organic corn, avocado sauce, sweet potato, and pepper jack cheese in a whole grain tortilla with our housemade salsa 9.75

veggie panini

greens, spinach, cucumber, red bell pepper, zucchini, red onion, sprouts, artichoke salsa, pepper jack cheese, and avocado sauce on whole wheat served with a side of seasonal greens 9.75

tulip buffalo burger

locally raised buffalo burger, on a house made sesame bun, with thick sliced roasted sweet potatoes, arugula, feta, and tomato jam 11.5

un-tuna salad sandwich

local and sustainably raised yellow perch, roasted and served with parsnips, garlic aioli, red onion, capers, and herbs on our house made seeded bread, with dressed greens, and local peppers and traders point artisan cheese (perch is a tiny fish, consequently bones may be present) 12.5

soup and sandwich

choose 2: cup of soup, fritter, 1/2 veggie panini, 1/2 salad, falafel, or chicken breast 10.75

cup/bowl of soup 5.5/8.5

we proudly source local/organic items from Heritage Meadow Farms, Local Farms Harvest, Good Earth Grocery, Fortune Farms, Oberweis Dairy, Earthlink Farms, Trader's Point, Harvest Coffee, Kim's Grass Shack, Good Life Farms, and Grateful Greens. 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. thank you for supporting our endeavor in offering our best quality.