

COFFEE MENU

COFFEE, TEA & COCOA	SMALL	LARGE
DRIP COFFEE	\$3.50	\$4.00
CAPPUCCINO	\$5.00	\$6.50
LATTE	\$5.00	\$6.50
MOCHA	\$6.50	\$7.00
COLD BREW	\$6.00	\$7.50
ESPRESSO	\$3.25	-
MACCHIATO	\$3.75	-
CORTADO	\$4.75	-
AMERICANO	\$4.00	-
CHAI LATTE	\$6.00	\$7.50
HOT CHOCOLATE	\$5.00	\$6.00
HOT TEA	\$3.75	-
ICED TEA	\$4.50	\$5.25
MATCHA	\$6.50	-
NON-DAIRY OPTIONS	\$1.00	-

ADD AN ESPRESSO SHOT +\$1

ADD A FLAVOR +\$.25



PASTRIES

BEIGNET \$6

PLAIN CROISSANT \$6

CHOCOLATE CROISSANT \$6.50

ALMOND CROISSANT \$6.50

DANISH \$6.50

COFFEE CAKE \$6

SPINACH PUFF \$6.50

COOKIES \$5

ALL DAY SANDWICHES

ROASTED TURKEY \$14

Vermont Cheddar, Sweet Onion, Paparika Lime Mayo

ITALIAN \$14

Salami, Pepperoni, Ham, Aged Cheese, Peppercini Aioli

ROASTED EGGPLANT (v) \$13

Dill Havarti Cheese, Beef Steak Tomato, Tzatziki

SALADS

BURRATA & ROASTED SQUASH POWER BOWL (v)(gf) \$12

Couscous, Roasted Squash, Massaged Kale, Burrata, Toasted Pepitas, Dill, Lemon-Shallot Vinaigrette

CHICKEN CAESAR \$16 *Romaine, Shaved Parmesan, Garlic Sourdough*

SNACKS

YOGURT \$5.50

CHIPS \$4

FRESH FRUIT \$1.50

(v) Vegetarian (ve) Vegan (gf) Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

LOUNGE SMALL PLATES

NUTS & OLIVES (V) \$8

CHEF'S SEASONAL CHEESE TRIO (V) \$14

Compote & Crackers

WHIPPED HUMMUS (VE) \$12

Chili Crunch, Pita Chips

TZATZIKI DIP (V, GF) \$12

Garlic & Cucumber

LEEK & ARTICHOKE DIP \$14

Comté Cream, Breadcrumbs, Chives

BEER

ASK YOUR SERVER FOR OUR CURRENT ROTATING TAPS!

SOFT DRINKS

FEVER TREE SPARKLING GRAPEFRUIT \$6

FEVER TREE SPARKLING LEMONADE \$6

COKE \$5.50

DIET COKE \$5.50

SPRITE \$5.50

GINGER ALE \$5.50

(v) Vegetarian (ve) Vegan (gf) Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.