



Open Hours: 8am - 3pm Kitchen closes 2:45pm



ESPRESSO & COFFEE

DRINKS

Double Espresso	\$ 3.00	-	Drip Coffee	\$ 3.75		
Latte	\$ 4.75	\$ 5.50	Cafe Au Lait	\$ 3.50	\$ 4.25	
Americano	\$ 3.50	\$ 4.00	Pour Over	\$ 4.50	\$ 5.25	
Macchiato	\$ 3.50	-	Iced Coffee	\$4.00		
Flat White	\$ 4.25	-	Cold Brew	\$ 4.75		
Cappuccino	\$ 4.50	\$5.25				
Red Eye	\$ 4.75	\$ 5.50	TEA			
Dirty Chai	\$5.25	\$ 6.00	Organic Lo	ose Leaf	\$ 4.00	_
Golden Eye	\$ 5.25	\$ 6.00	Organic Ice		·	4.50



NON-COFFEE

Hot Chocolate	\$ 4.75	\$ 5.25	
Matcha Latte	\$ 5.25	\$ 6.00	
Chai Latte	\$ 4.50	\$ 5.25	
Golden Tea Latte	\$ 4.75	\$ 5.50	
London Fog	\$ 4.25	\$ 5.00	

MILK OPTIONS

Whole, Skim
Oat, Almond, Coconut

\$ 1.25

SYRUPS

House Vanilla	/// Lavender
House Mocha	Pistachio
House Snickerdoodle	Almond
Caramel	Hazelnut
Chai	Nutella



PASTRIES

F O O D

Apple Turnover		Croissant / Chocolate Croissant	\$ 4.00	\$ 4.25	
Cherry Turnover	\$ 4.50	Cake Slice	\$ 5.25	(INTAFE: 200	
Cinnamon Walnut Cigar		Pound Cake / Babka	\$ 3.25		
Cinnamon Raisin Roll		Muffin	\$ 4.25		
Chocolate Twist		Rugelach 1 or 3	\$ 2.00	\$ 4.50	
Cheese Danish		Ask about our house made gluten free pastries			





Fork & Knife

Two Eggs Any Style starts 6.50

Two eggs your way served with buttered 7 grain toast, home fries

Build Your Own Omelette starts 10.00

Choice of three veggies, served with buttered 7 grain toast, & home fries. Cheese & protein additional +

Classic Breakfast Sandwich starts 9.75

Bread of your choice, two eggs your way, protein, and cheese served with home fries

Chorizo Bowl 14.50

Bed of home fries, scrambled eggs, chorizo, pico de gallo, avocado, sour cream, cheddar cheese, & side of buttered 7 grain toast

Avocado Toast with Two Eggs 16.75

Buttered 7 grain toast, mashed avocado, pickled onions, everything bagel seasoning, topped with two eggs your way. Side of home fries or salad

Danish Pastry French Toast 13.50

Freshly baked pastries dipped in batter, served with seasonal fruit. Add protein and eggs +

Village Hands Pancakes 13.00

3 pancakes, seasonal fruit, side of butter & maple syrup. Add protein and eggs +

Bowls

Steelcut Oatmeal starts 5.25

Steel cut oats cooked with orange zest & cinnamon sticks. Add seasonal berries, bananas, walnuts, raisins +

Yogurt Parfait 8.25

Plain greek yogurt topped with house-made granola, seasonal fruit, & honey

Roasted Beet Salad 16.50

Beets, pears, walnuts, goat cheese, served on organic mixed greens & house dressing. Choice of grilled chicken or portobello mushrooms

Greek Power Bowl 15.25

House-made chicken salad topped with tomato, cucumber, red onion, olives, quinoa, and feta, served on organic mixed greens & house dressing

Mediterranean Bowl 15.25

Quinoa, roasted cherry tomatoes, sautéed spinach, fresh mozzarella, hummus, finished with a drizzle of olive oil

Shakshuka 15.00

Two eggs your way over spiced tomato sauce, side of buttered toast

Handhelds

Chimichurri Roast Beef 16.75

Chimichurri roast beef, sautéed roasted red peppers & onions, pepper jack cheese, chipotle mayo on ciabatta

Reuben 14.75

Corned beef, sauerkraut, swiss cheese, & russian dressing on marble rye

Chipotle Turkey 14.75

Roasted turkey, cheddar, avocado, & chipotle aioli on focaccia bread

Turkey Club 14.50

Turkey, avocado, bacon, lettuce, tomato, mayo, & swiss on 7 grain roll

Croque Monsieur 14.25

Ham, swiss, & house-made garlic aioli on croissant

Ham & Brie 14.75

Ham, brie, sliced pear, & mustard on ciabatta

Mediterranean Chicken 14.25

House seasoned chicken, roasted red peppers, feta, tomato, lettuce, & balsamic on ciabatta

Pesto Chicken 14.00

Chicken salad, house-made pesto, lettuce & tomato on croissant

Roasted Veggie 13.25

Zucchini, portobello, roasted peppers, onion, & hummus on ciabatta

Caprese 13.25

Tomato, mozzarella, basil & tomato pesto, & balsamic on ciabatta

Goat Cheese & Honey 13.50

Goat cheese, honey, & walnuts on 7 grain sliced bread

Nova Platter 16.75

Bagel of choice, nova lox, scallion cream cheese, tomato, lettuce, onion, tomato & capers

Tuna Melt 13.00

Tuna & swiss on marble rye

Lox Tartine 15.50

Nova lox, cream cheese, scallion, cucumber, & dill on marble rye