SEE THE COUNTER FOR

6.00

7.50

BREAKFAS	Τ
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AVAILABLE: MON-THURS 8AM - 11AM FRI 8AM - 12PM SAT + SUN 8AM - 1PM

BROOKIYN HEIGHTS

# EGG SANDWICH [VEG]

12.00

scrambled eggs, cooper's american cheese, chili aioli + arugula on your choice of portuguese muffin or housemade biscuit [add sausage +2.50] [add bacon +3.50]

### LIL CHICK [VEG]

10.00

scrambled eggs + cooper's american cheese on your choice of portuguese muffin or housemade biscuit [add sausage +2.50] [add bacon +3.50]

# BREAKFAST WRAP [VEG] [SESAME]

12.00

scrambled eggs, cooked garlicky greens, pickled red onions, feta + tahini sauce on a lavash wrap [add sausage +2.50] [add bacon +3.50] MAKE IT A BOWL [GF]

## SEASONAL FRITTATA [VEG] [GF]

8.50

swiss chard, potatoes, onions, goat cheese + dill

# TAHINI OVERNIGHT OATS [V] [GF] [SESAME]

8.00

oats, tahini, chia seeds, coconut milk, oat milk, maple syrup, vanilla extract, maldon + seasonal fruit

[GF] GLUTEN FREE
[VEG] VEGETARIAN
[V] VEGAN
[NUTS] HAS NUTS

\* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

BREADS + PASTRIES	SEASONAL INGREDIENTS
SEASONAL FOCACCIA [VEG] leeks, tomatoes, feta, honey, parsley	7.00
BUTTERMILK BISCUIT add jam [+0.75] add butter [+ 0.75]	6.00
CRANBERRY ORANGE SCONE	6.00
FIG LEAF CARDAMOM MORNING BUN	8.00
HONEY BUTTERMILK CORN MUFFIN	5.25
APPLE + OATS MUFFIN [GF]	5.25
BANANA BREAD [V]	5.50
OATMEAL GOLDEN RAISIN COOKIE [N	UTS] 4.50
LEMON POPPY SEMOLINA LOAF	5.50
SEA SALT CHOCOLATE CHIP COOKIE	4.50
CHOCOLATE TAHINI BROWNIE [GF] [SE	SAME] 5.50
GINGERBREAD CITRUS GLAZED LOAF	5.00

# LUNCH

AVAILABLE DAILY: 11AM - 3PM

#### CHICKEN CUTLET SANDWICH\*

16.00

chicken cutlet with rosemary aioli, fennel, cabbage + red onion slaw on housemade focaccia

#### TURKEY SANDWICH

16.00

housemade turkey, little gems, grafton cheddar cheese, pickled cucumber + banana peppers, shaved sweet onion + green goddess aioli on housemade focaccia

# ROASTED DELICATA SQUASH SANDWICH [VEG]

16.00

roasted delicata squash, pickled red onion, lacinato kale, grafton cheddar + pumpkin seed dip on housemade focaccia

# SEASONAL GREEN SALAD [VEG] [SESAME]

16.00

little gem, roasted carrots, parsley, mint, white beans, sunflower-sesame seed crumble, ricotta salata, lemon thyme vinaigrette

#### VEGGIE MARKET BOWL [VEG]

18.00

lentils, jammy egg, cherry tomatoes, cucumbers, red peppers, red onions, mint, scallions, parsley, labneh, sumac vinaigrette

# CHICKEN MARKET BOX [FETA CHEESE]

20.00

grilled + marinated chicken thighs with green basmati rice + roasted root vegetables

#### PLUS EVEN MORE PREPARED FOOD IN OUR FRIDGE!

CAFE + MARKET · CATERING · EVENT SPACE

CARDAMOM PECAN COFFEE CAKE [NUTS]

CRANBERRY CURD CRUMB BAR [GF] [NUTS]