SPECIALTY DRINKS 5.99

shaken iced espresso: espresso, vanilla and oat milk shaken over ice.

vietnamese cold brew: cold brew and condensed milk shaken over ice.

goddess sweet cream cold brew: double shot, cold brew and lightly steamed sweet cream.

iced bananas foster latte: espresso, creamy banana and sweet caramel.

iced cafe bombon: double shot over ice with condensed milk and sweet cream foam.

lavender vanilla latte: espresso, lavender and vanilla syrups, poured over milk, hot or iced.

nutella oat latte: espresso, steamed oat milk and nutella syrup, hot or iced.

cinnamon date cacao latte: organic cacao, cinnamon, date syrup and almond-macadamia milk, hot or iced.

turkish delight: rose-vanilla syrup mixed with pistachio milk, hot or iced.

cherry berry mocha: mixed berry compote and tart cherry syrup mixed with dark chocolate and espresso, hot or iced.

chagaccino: espresso, steamed oat milk, wild foraged chaga, organic cacao, cinnamon and vanilla.

persian tea: earl grey tea poured over fresh mint and sugar cubes.

COLD FOAM 5.99

tiramisu iced latte: sweet mascarpone cold foam tops an iced latte with a dusting of cocoa powder.

salted chocolate cold brew: decadent chocolate foam on our classic cold brew.

white chocolate macadamia cream: a rich white chocolate cold foam on nutty macadamia milk iced latte.

MATCHA

matcha shot: 4.99

matcha americano: hot or iced 5.99

sweet matcha latte: lightly sweetened with vanilla syrup, hot or iced. 6.49

strawberry matcha: made with real strawberry purée, hot or iced. 6.99

mango matcha latte: mango purée topped with matcha latte, hot or iced. 6.99

LEMONADE 5.99

acai refresher palmer strawberry double berry cherry yuzu lavender dragon fruit mango mint matcha +.49¢

JUICE BAR

kale apple cooler: kale, fuji apple, cucumber, lemon. 6.99

ginger pineapple tonic: pineapple, ginger, cucumber, lime, orange. 6.99

half & half: half kale cooler and half pineapple tonic. 6.99

add a wellness shot: vitamin B3, C & D, zinc, echinacea, elderberry, 99¢

RISHI TEA 4.49

black: earl grey, english breakfast

green: jasmine

herbal: blueberry rooibos, chamomile medley, turmeric ginger

THE BASICS

2.99 / 3.49 house coffee 4.99 cold brew on tap 4.59 red eyed goddess: double shot with drip coffee 4.79 / 4.99 café au lait espresso: double shot 3.99 americano: hot or iced 4.49 4.29 macchiato 4.29 cortado 4.99 cappuccino 4.99 latte: hot or iced mocha: hot or iced 5.49 / 5.79 chai latte: hot or iced 5.99



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BREAKFAST

morning sandwich: scrambled eggs, cheddar, bacon, avocado, salsa verde. 10.99

turkey bacon & egg croissant: scrambled eggs, turkey bacon,

smoked gouda, sambal aioli, flaky croissant, 10.99

egg, ham & cheddar biscuit*: fried egg, ham, cheddar and apricot dijonnaise, warm biscuit. 10.99

bagel mash-up sandwich:

cream cheese mixed with chopped smoked salmon, cucumber, red onion, fresh dill on toasted bagel. 12.99

impossible breakfast sandwich*: savory plant-based sausage, fried egg, tomato, avocado, arugula, cheddar, english muffin. 10.99

sunrise burrito: scrambled eggs, chihuahua cheese, black beans, avocado, pico de gallo. 10.99

crème fraîche scrambled eggs: soft scrambled eggs folded with crème fraîche served with toasted ciabatta, 12,99

bacon avocado omelette: bacon, avocado, chihuahua cheese, topped with sour cream and pico de gallo, served with toasted sourdough. 13.99

iron man scramble: egg whites, peppers, caramelized onions, poblanos, arugula, avocado, salsa verde, served with toasted multigrain. 13.99

chicken tinga*: over medium eggs, chicken tinga, caramelized onions, poblanos, topped with avocado, sour cream, cotija cheese and jalapeños, served with corn tortillas, 14.99

huevos rancheros tostadas*: "sunnv side up" eggs, black beans, chihuahua cheese, avocado mash, jalapeños, tomatoes, sour cream, roja sauce. 10.99

protein bowl - steak & eggs*: quinoa warmed with corn and black beans, topped with a fried egg, grilled steak, avocado, cotija cheese, roja sauce and cilantro. 14.99

bagel & schmear: tomato, red onion, cucumber, radish, rainbow microgreens, fresh dill, lemon-vinaigrette drizzle and cream cheese. 8.99

fruit plate: 6.99

AVOCADO TOAST

toasted sourdough, smashed avocado, cotija cheese, chili flakes, arugula salad, sliced radish. 11.99



- egg: 6-min, fried or scrambled 2.49
- smoked salmon: 6.99
- tuna scoop: 4.99

ACAI TROPICAL

blended with ginger-pineapple juice & banana. toppings: strawberries, mango, dragon fruit, granola & coconut. 14.99

OATS + YOGURT

crunchy berry oatmeal: hot oatmeal topped with brown sugar, granola and fresh berries. 8.99

yogurt parfait: yogurt, organic granola, seasonal fruit. 8.99

cereal bowl: house-made granola, sliced bananas, fruit compote, toasted coconut and choice of milk, 9.99

SANDWICHES SERVED WITH CHIPS OR FRUIT, 13.99

chicken club: grilled chicken, bacon, lettuce, tomato, avocado, lemon aioli, on ciabatta.

greek chicken gyro naanwich: greek salad, feta, tzatziki on toasted naan.

chicken caprese: grilled chicken, fresh mozzarella, tomato, basil pesto, balsamic reduction on toasted sourdough.

tuna croissant melt: house-made tuna salad with cranberries, melted cheddar. pickled red onions on a croissant.

santa monica turkey: turkey, swiss, avocado, arugula, tomato, lemon aioli on multigrain.

garden goddess wrap: hummus, avocado, cucumber, carrot, tomato, beets, arugula, goddess dressing.

chipotle ranch wrap: choice of protein, lettuce, black beans, corn, red peppers, tomatoes, avocado, tortilla strips, cilantro, chipotle ranch.

SOUP + CHILI

bowl 8.99

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses.

little gem chicken caesar*: grilled chicken, crisp gem lettuce, cherry tomatoes, fresh parm, 6-minute egg and parm crackers, 15.99

the baker's chopped*: romaine, avocado, tomatoes, chickpeas, corn, cucumber, carrot, red peppers, blue cheese, sunflower seeds, 6-minute egg, goddess dressing. 13.99

SALADS

burrata: arugula salad with heirloom cherry tomatoes in lemon vinaigrette topped with fresh burrata, microgreens, olive oil & balsamic drizzle and parm crackers. 13.99

greek chicken: romaine, chickpeas, tomatoes, shredded beets and red onions topped with chicken gyro, feta, tzatziki and naan. 15.99

southwest: romaine, black beans, diced tomatoes, avocado, corn, red peppers, chihuahua cheese, tortilla strips, chipotle ranch. 13.99

mediterranean*: arugula salad with guinoa, tomatoes, cucumber in lemon vinaigrette, 6-minute egg, hummus, tzatziki and feta, with za'atar and toasted sourdough. 14.99

harissa chicken: harissa fried chicken over Israeli couscous with chickpeas, tomato, cucumber, red peppers, red onion, feta and mint, tossed in lemon vinaigrette. 15.99

tuna salad plate*: house-made tuna salad made with cranberries. Israeli couscous, 6-minute egg, diced cucumber, sliced avocado and tomatoes, lemon vinaigrette drizzle with parm crackers. 14.99

kale crunch: grilled chicken, rainbow kale, brussels sprouts, cabbage, blue cheese, sliced apples, toasted almonds, tossed in honey mustard dressing with parm crackers. 15.99

PROTEIN ADD ONS:

chicken: grilled, crunchy, tinga, shawarma or harissa 4.99 smoked salmon: 6.99 | tuna scoop: 4.99 | steak: 5.99

shockingly 4 GOOD FOOD