

# MINDY'S HOT CHOCOLATE

RESTAURANT • DESSERT BAR • PASTRIES

## drinks

mimosa cava, fresh orange juice	9
seasonal bellini cava, blackberry consommé	9
bloody mary modest vodka, house mix, beer back	11
breakfast beer pulaski pils, fresh grapefruit juice	8
rosé spritz rosé, aperol, lime juice, soda water	10
freshly squeezed orange or grapefruit juice	5



## classics

<b>mindy's doughnuts</b>	
cinnamon sugar, preserved raspberry jam	9
<b>granola parfait</b>	8
greek yogurt, house made granola, blackberries, black & red raspberries	
<b>seasonal quiche</b>	14
fresh local ingredients served with a mixed green salad, champagne vinaigrette	
<b>whole wheat pancake</b>	13
fresh blueberries, whipped peach butter	
<b>french toast</b>	14
lemon ricotta cream, fresh local nectarines, breakfast sausage	
<b>two eggs any way</b>	12
breakfast potatoes, choice of sausage or smoked bacon, grilled sourdough	
<b>cheddar melt</b>	13
pumpernickel, carr valley sharp cheddar, honey syrup, house tomato soup — <i>add smoked bacon</i>	15
<b>burger</b>	17
Slagel Farms beef, organic bacon, carr valley three-year cheddar, pickle, sesame-poppy seed bun, house made chips — <i>add sunny side up farm egg</i>	18
<b>mac &amp; cheese</b> never changes, always a treat	12

smoked bacon 5  
house made pork sausage 5  
breakfast potatoes 4

grilled toast 2.50  
mixed greens 5  
two farm eggs 4

## September 9th & 10th

### specials

**babka | 6**  
plum & almond frangipane, brown butter streusel, crème brulee custard

**grain salad | 13**  
farro, brussels sprouts, mixed color carrots, cauliflower, turnips, swiss chard tzatziki, poached farm egg

**steak & eggs | 18**  
hanger steak, peperonata, duck egg your way, garlic chives, duck fat fingerling potatoes,

**avocado toast | 13**  
whipped ricotta, avocado, poached egg, pea shoots, pickled red onions, pepitas, poached egg

**salmon bagel | 16**  
house cured salmon, citrus-chive cream cheese, persian cucumbers, tropea onion, house bagel

**broccoli and cheese scramble | 14**  
farm eggs, local broccoli, cheddar cheese, cheese sauce, breakfast potatoes, grilled sourdough

**creama kasa scramble | 16**  
farm eggs, lamb sausage, creama kasa cheese, baby mizuna, breakfast potatoes, pickled beets, grilled sourdough

**breakfast cubano | 15**  
mojo marinated pork belly, smoked deli ham, fried farm egg, muenster, house pickles, honey mustard, ciabatta, house chips

**gravlax hash | 15**  
mixed baby potatoes, roasted pearl onions, beets, house gravlax, shaved radish, caper-dill crème fraiche, poached egg

**mindy's bagels | 3**  
everything or challah

fruit bowl 6  
whipped cream cheese 1.50  
house made raspberry preserves 1.50

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR REQUIRE ANY SPECIAL FOOD PREPARATION

We accept no more than four credit cards per table. We apologize for any inconvenience.

We are not responsible for lost or stolen items.

*metric coffee*

french press.....	3.50
bottomless drip.....	3.50
lever pulled espresso.....	3
americano.....	3
cold brew.....	4
macchiato.....	4
cappuccino—6oz.....	4.50
latte—12oz.....	5
house made syrups— <i>vanilla bean, lavender</i> add .50	
mocha—12oz (milk or dark chocolate).....	5.50
{milk choices — kilgus farms whole or skim, soy}	

*additional drinks*

house blended chai latte.....	5
iced tea.....	3
rare tea cellars tea.....	5
regal English breakfast — <i>traditional organic English breakfast</i>	
regal earl grey — <i>organic high mountain black tea and the oil or bergamot</i>	
emperor's dragonwell — <i>organic green tea</i>	
emperor's mint meritage — <i>100% peppermint with a sweet cooling sensation</i>	
emperor's chamomile — <i>organic biodynamically-grown, hand-picked Egyptian chamomile</i>	
emperor's lemon meritage — <i>organic proprietary estate blend of the finest natural lemon leaf tisanes</i>	

*hot chocolate* [\$8 EACH]

all served with house-made marshmallow split charge 1 / extra marshmallow .50

**medium** milk chocolate with a touch of dark chocolate and a hint of caramel

**mexican** 2/3 dark chocolate, 1/3 milk chocolate, fresh cinnamon and cayenne

**dark** 72% French chocolate

**chai** 1/3 chai, 1/3 mexican, 1/3 dark

**black & tan** 1/3 hot fudge, 2/3 medium hot chocolate

**half & half** half espresso, half dark hot chocolate

**matcha mint** matcha green tea, jasmine tea, mint, 100% French white chocolate

**old-fashioned** medium hot chocolate, milk chocolate cocoa nib whipped ganache \*marshmallow in cup\* [\$11]

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