

| EAT |

Breakfast – 'til 11.00

Toasted Sourdough
| real butter & homemade jam | 3
| peanut butter & homemade jam or honey | 3.5

Slow Cooked Porridge | choose 3 toppings | 4.5
vanilla roast rhubarb - fresh banana - blueberry compote
- greek yogurt - almond butter – seed mix – roast
almonds – lemon curd – honey

TBB Coconut Granola
| roast pineapple | yogurt | pomegranate | sweet
micro basil 5.95

Overnight Oats | vegan |
| apple, cranberry, mint & oats milk soaked oats | fresh
& vanilla roast strawberries | homemade hazelnut
butter | toasted coconut flakes | lemon balm 6.5

Free Range Eggs & Toast
| sourdough | homemade tomato & chilli relish 5.95
| check out our sides to add to your dish |

We love making as much as we possibly can in our own kitchen from all our treats to our corn bread, jam & gluten free bread. We're also proud to shout about the amazing producers & suppliers we are lucky enough to work with daily who provide us with top quality produce, locally sourced as much as possible – some of these fine businesses are,

sourdough & granary bread | Firehouse Bakery Co. Wicklow
free range eggs | O'Egg Co. Meath
fresh fruit & veg | Vernon Catering & La Rousse Foods Dublin
chorizo | Albertos Gold Spanish Products Bray
black pudding | Clonakilty Co. Cork
meat | The Market Butchers Co. Dublin
fish | Mourne Seafoods Co. Down

Food allergens menu available, just ask any of the guys.

Gluten free

Our home made gluten free toast is available – 50c extra
| please note this gluten free toast and our gluten free treats
are not suitable for a person with coeliac disease |

Brunch – all day

Summer Fruit Ricotta Hotcake | fresh raspberries &
strawberries | mango & mint salsa | lemon curd | vanilla
mousse | sweet dukkah | milk crumb | lemon balm 11.5

Avo Mash | vegan option available |
| free range soft poached eggs | beetroot hummus |
crumbled feta | watercress | toasted
seeds | fresh lime | sourdough 10.95
| add chorizo, bacon or smoked salmon €2.95 |

Mushroom Toast | vegan option available |
| caramelised onion, herd mushrooms | pea & garlic
puree on sourdough toast | free range soft poached
egg | shaved parmesan | pickled red
onion | crushed hazelnuts | crème fraiche 10.95
| add a meat side €2.95 or an extra poached egg €1 |

Corn Bread & Eggs | homemade charred corn
bread | free range soft poached eggs | pan-fried greens
| spicy jalapeno jam | pickled chilli | garlic yogurt |
crunchy pepitas 11.5
| add chorizo or black pudding €2.95 or another side |

| check out any of our sides to add to your dish |

Sides

Chorizo or Streaky bacon 2.95

Clonakilty black pud 2.95

Avocado mash or Smoked Salmon 2.95

Feta or Goats cheese 2.5

Jalapeno jam 2

Tomato & chilli relish or Beetroot hummus 1.5

Extra toast or Extra egg 1

Soup side (from 12) 2.5

(sides must be ordered with a dish & not on their own)

Lunch – from 12

SOUP | roast red pepper & tomato with green herb
& roast almond topping | granary bread 5.95

ASIAN NOODLE BOWL | vegan |
ginger dressed vermicelli noodles | red cabbage |
pickled carrots | marinated broccoli | fresh sugar snap
peas, bean sprouts, red peppers & scallions | chilli
ginger peanut sauce | roasted peanuts 10.5

Creole Chicken Burger | creole spiced chicken thigh |
red cabbage, lime & cashew slaw | rocket | garlic
aioli | brioche bun | served with a green leafy salad
& house made tomato & chilli relish | 10.95

| please allow 15-20 mins. & note we make no alterations to
this dish |

**Add a soup side to your sandwich for €2.5 or
try one of our sides**

Sandwiches – fresh granary bread

Thyme Roasted Chicken
| sage & onion stuffing | roast tomato | rocket |
house made garlic aioli 6.95

Roast Veg | vegan option available |
| roast aubergine, courgette & red pepper | goats
cheese | hummus | rocket | spicy romesco sauce 6.95

**Add a soup side to your sandwich for €2.5 or
try one of our sides**

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| DRINK |

Coffee

Check out lots of info. just to the right about your coffee options >>

Espresso, Americano	2.7
Alt. Milk soya, almond, oat + .10	
Macchiato	2.9
Flat White	3
Cappuccino, Latte	3.1
Alt. Milk soya + .20 almond, oat + .30	
Guest +.30c	
Filter	
Pour Over 250ml	4.25
Pour Over 500ml	7.25
Guest +.30c	
House Batch Brew Filter	3.1
Mocha	3.8
Chai	3.7
Hot Chocolate	3.5
Kids Hot Choc	2.5

Tea

Wall & Keogh	
Irish Breakfast	2.5
Chamomile	2.6
Peppermint	2.6
Earl Grey	2.8
Green Tea with sandalwood & papaya	2.8
Rooibos	2.8
Lemon & Ginger	2.8

About your coffee

House Roaster – Root & Branch Coffee Roasters // Belfast

Espresso Saints & Scholars V3
milk chocolate, almond, black cherry, orange & caramel - Blend - Brazilian | Tanzanian

Batch Brew La Virgen
mango, tropical stone fruit, orange
- Colombia | Fully washed

Pour Over La Esmeralda
dark cherry & rich red berries
- El Salvador | Natural

*Check out the Root & Branch story -
www.rootandbranch.coffee / @rootandbranchcoffee*

Guest Roaster – Assembly Coffee // London

Espresso Colina
chocolate, praline, sweet
- Brazil | Washed

Pour Over Santa Rosa
spiced cherry, malt, sweet
- Costa Rica | Washed

*Check out the Assembly Coffee story -
www.assemblycoffee.co.uk // @assemblyroast*

Cold Drinks

Iced Americano	3.4
Iced Filter – house batch brew coffee with ice	3.7
Alt. Milk side soya, almond, oat + .10	
Iced Latte	3.6
Alt. Milk soya + .20 almond, oat + .30	
Espresso Tonic – double shot espresso, tonic water & lime over ice	3.9
Fresh orange or apple juice	3.2
San pellegrino	
Blood Orange Aranciata Lemon & Mint	3
Bundaberg Ginger Beer (non-alcoholic)	4
San Pellegrino Sparkling 250ml	2.5
San Pellegrino Sparkling 750ml	4.95

Alcohol

Belstar DOC **Prosecco** | Veneto
fresh, fruity & floral – hints of apple, pear & citrus
Glass | Bottle 7.2 | 36

| RETAIL COFFEE & OTHER BITS |

Check out our retail shelf - it's jam-packed full of coffee, tea and equipment for you to take home!

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