

| EAT |

Weekend Brunch – all day

TBB Coconut Granola | fresh yogurt | roast pineapple | pomegranate | sweet micro basil 6.5

Overnight Oats | vegan | apple, cranberry, mint & oat milk soaked oats | fresh & vanilla roast strawberries | homemade hazelnut butter | toasted coconut flakes | lemon balm 6.95

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

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

Mushroom Toast | vegan option available | caramelised herb & onion 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 |

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

Sides

Chorizo or Streaky bacon 2.95

Clonakilty black pudding 2.95

Avocado or Smoked salmon 2.95

Feta or Goats cheese 2.5

Extra free range egg 1

Tomato & chilli relish 1.5

Beetroot hummus 1.5

Jalapeno jam 2

Extra toast 1

| all sides are to accompany a brunch dish |

The Counter | homemade treats

Cranberry or Plain scone with butter & jam 2.65

Salted caramel shortbread 3.3

White choc & raspberry caramel shortbread 3.5

Almond & coconut flapjack (vegan) 3.3

Peanut butter cookie sandwich 3.65

Orange blossom & almond cake (gluten free) 3.75

Espresso choc caramel brownie 3.3

Peanut butter choco ball (vegan, gluten free) 1.65

Coconut espresso ball (vegan, gluten free) 1.65

WEEKEND BUBBLES!

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

Check out all our iced coffee options overleaf with our full drinks menu

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 | Moure Seafoods Co. Down

Food allergens menu available, ensure to ask any member of the team about our products, the environment they're made in or any additional information on food allergens you may need.

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 |

TWO|BOYS|BREW

| 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

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| RETAIL COFFEE & OTHER BITS |

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

TWO|BOYS|BREW