



DRINKS

	8 oz	12 oz	16 oz	One size only
Cappuccino	\$3.50	\$3.75	\$4.00	Espresso \$3.00
Latte	\$3.75	\$4.00	\$4.25	Single Origin Espresso \$4.00
Flat White	\$4.00			Americano \$3.25
Mocha	\$4.25	\$4.50	\$4.75	Macchiato \$3.50
Drip	\$2.00	\$2.50	\$3.00	Cortado \$3.75
Pour Over	\$3.00	\$3.50	\$4.00	Bulletproof \$5.00
Tea Latte	–	\$4.00	\$4.25	Cold Brew \$4.00
Sweet Matcha	\$4.00	\$4.25	\$4.50	Tea \$2.75
Housemade Chai Latte	–	\$4.00	\$4.25	
Hot Cocoa	\$3.50	\$3.75	\$4.00	
Coffee Refill	\$1	\$1	\$1	

EXTRAS	
Almond Milk	\$.50
Coconut Milk	\$.50
Housemade Syrup	\$.50
Add On Doppio Shot	\$1.00

Buy any sandwich and get a drip coffee for \$1

EATS

Breakfast Sandwich | \$9

Heritage farms smoked ham*, sharp cheddar*, red onion, stone ground mustard* and an over medium egg^ on a brioche roll (mixed veggies available in place of ham on request)

Liege Waffle | \$4.5

Belgian style waffle made with pearl sugar, served with whipped maple butter

Avocado Toast | \$6 - add n'duja | \$2.5

Sliced avocado on rye with lemon zest, sea salt, radish, scallion and toasted sesame oil*

Porter Pocket | \$7.5

Puffed pastry dough filled with smoked bacon*, leeks, aged swiss* cheese and scrambled eggs* - limited quantities available

Yogurt Parfait | \$5

Greek yogurt with fresh fruit and housemade granola*

Roast Beef Sandwich^ | \$9

Medium rare top round, horseradish mayo, mustard kraut* and pickled red onions on rye. Served cold

Veggie Sandwich | \$9

Marinated artichoke, roasted shiitake, salt roasted tomato, roasted red pepper* & fennel aioli, provolone*, scallion and arugula on rye

Heritage Ham Sandwich | \$9

Smoked ham* with provolone*, spanish mustard*, pickles and arugula served warm on a challah roll

BOCADILLOS | \$8

In a hurry? These spanish inspired sandwiches are wrapped and ready to go.

Breakfast

2 eqq omelette, scallion, raclette and arugula

Fresh Mozzarella

Housemade mozzarella* with roasted red peppers*, basil and aged balsamic

Soppresata

Underground soppressata, artichoke tapenade, banana peppers and provolone

Prosciutto

Shaved prociutto, butter, gruyere and beauty heart radish

Minestrone | \$4.5

Great northern beans, onion, carrot, celery, roasted garlic, grana padana, evoo*, croutons and parsley

Prosciutto di Parma board | \$9

Served with extra virgin olive oil, fig preserves and crostini

Soup and Sandwich | \$8

1/2 of any sandwich and a cup of minestrone

*item available for retail

^eating runny eggs or rare beef might make you sick, but probably not