

LUNCH

▪ SANDWICHES ▪

All sandwiches can be made with a gluten-free wrap & come with your choice of:
CHIPS ▪ SIDE SALAD ▪ FRENCH FRIES ▪ COTTAGE CHEESE ▪ A CUP OF SOUP

- TURKEY MELT:** Grilled turkey breast, avocado, bacon, caramelized onions, and melted cheddar cheese on toasted sourdough with your choice of side.....\$11.00
- REUBEN:** Grilled corned beef brisket, gruyère cheese, sauerkraut with 1000 island dressing on toasted rye. Served with your choice of side.....\$11.25
- FRENCH PRESS DIP:** Tender Roast Beef stewed in au jus on a toasty baguette with melted gruyère and spicy giardiniera. Served with your choice of side\$11.25
- KICKIN' CHICKEN SAMMY:** Breaded and fried chicken breast tossed in our buffalo sauce with pepper jack cheese, lettuce, tomato, mayo, and pickles on a brioche bun. Served with your choice of side.....\$11.00
- BLAT:** Bacon, romaine lettuce, avocado, and sliced tomato with spicy mayo on toasted wheat bread. Served with your choice of side.....\$11.00
- MUSHROOM PITA: (VEG)** Sautéed mushrooms, spinach, artichoke hearts, and provolone cheese topped with basil pesto and diced tomato in a toasted pita. Served with a choice of side.....\$10.75
- VEGGIE REUBEN:** Toasted rye with our homemade veggie hash, sauerkraut, gruyère cheese, and 1000 island dressing. Served with your choice of side\$10.75
- TURKEY PEAR & BRIE CROISSANT:** Toasted butter croissant filled with sliced turkey, melted brie, red wine pears and a cranberry fig spread. Served with a choice of side.\$10.75
- *CROQUE MADAME:** Toasted sourdough with a generous portion of shaved ham and brie cheese, topped with an egg any style and a side of hollandaise. Served with your choice of side.....\$11.00
- CUBANO:** French bread pressed with ham, dijon mustard, carnitas, gruyère, and sliced pickles. Served with your choice of side\$11.00
- SHRIMP PO BOY:** Tempura battered and fried shrimp with lettuce, tomato, pickles and chipotle mayo inside a brioche hoagie. Served with your choice of side.....\$11.25

▪ SALADS ▪

- BLACK BEAN QUINOA SALAD: (GF) (VEG)** Spring mix tossed in a cilantro cumin vinaigrette, topped with diced tomatoes, black beans, quinoa, feta cheese, and fresh avocado.....\$10.25
- STRAWBERRY PISTACHIO SALAD: (GF) (VEG)** Baby spinach tossed in pistachio vinaigrette, topped with sliced strawberries, warm pistachio crusted burrata cheese ball, sliced red onion and fried sweet potato straws.\$11.25
- FIG & BEET SALAD: (VEG)** Manchego cheese, sliced beets, julienned dried fig, toasted pecans, on a bed of mixed greens tossed in cranberry fig vinaigrette, topped with fried pita chips with cranberry fig puree and a pomegranate drizzle.....\$10.75
- HARVEST SALAD: (GF) (VEG)** Spring mix tossed in a honey mustard vinaigrette, with sliced pear, dried cranberries, blue cheese crumbs, candied walnuts and a pomegranate drizzle.....\$10.50
- *LOX SALAD: (GF)** Lox, diced tomato, red onion, capers, sliced hard-boiled egg, chives, and mixed greens tossed in an Old Bay vinaigrette.....\$11.25

▪ DRESSINGS ▪

Cilantro Cumin Vinaigrette ▪ Old Bay Vinaigrette ▪ Pistachio Vinaigrette
Honey Mustard Vinaigrette ▪ Ranch ▪ Cranberry Fig Vinaigrette ▪ 1000 Island



The French Press

Cafe and Bakery

LOCATIONS

▪ AURORA ▪

(303) 369-3111

15290 E. Iliff Ave. Aurora, CO 80014

▪ LAKEWOOD ▪

(303) 984-5447

7323 W. Alaska Dr. Lakewood, CO 80226

▪ DENVER ▪

(303) 284-3062

3504 E. 12th Ave. Denver, CO 80206

▪ GREENWOOD ▪

(303) 770-2244

4668 S. Yosemite St. Greenwood Village, CO
80111

HOURS

MONDAY - FRIDAY

6:30 am - 3:00 pm

SATURDAY - SUNDAY

7:00 am - 3:00 pm

▪ www.myfrenchpress.com ▪

BREAKFAST

▪ BENNIES ▪

- ***BENNIE:** Toasted English muffin, poached eggs, shaved apple cider glazed ham, avocado, topped with home-made hollandaise, served with potatoes.....\$12.75
- ***VEGGIE BENNIE:** (VEG) Toasted English muffin, poached eggs, goat cheese, roasted tomato, arugula tossed in honey mustard vinaigrette, hollandaise, red onion, avocado, and asparagus.....\$13.50
- ***LOX BENNIE:** Toasted English muffin, poached eggs, smoked salmon, sliced tomato, red onion, capers, and chives topped with home-made hollandaise sauce. Served with potatoes.....\$13.75
- ***CRAB CAKE BENNIE:** Toasted English muffin, poached eggs, gluten-free crab cakes, diced tomato, avocado, chive, hollandaise, and asparagus.....\$14.25

▪ SAVORY ▪

- ***CORNED BEEF HASH:** Home-made Guinness stewed hash served with two eggs cooked any style and your choice of toast.....\$10.75
- ***VEGGIE HASH:** (VEG) (GF) Hash made of butternut and spaghetti squash, regular and sweet potatoes, beets, collard greens, quinoa and onions. Topped with crispy sweet potato strings, two eggs cooked any style with toast.....\$10.75
- LITTLE FRANKIE:** Ham, turkey, swiss, and cheddar in between two waffles, tempura battered and fried. Topped with two pieces of bacon and dredged with powdered sugar and a raspberry cream sauce.....\$13.00
- ***THE POWER PUFF:** Puff dough squares with a fried chicken breast, two eggs, cheddar cheese, then smothered with chipped beef country gravy and two pieces of bacon.....\$13.00
- ***CHICKEN FRIED STEAK:** 8oz breaded and fried steak, chipped beef country gravy, breakfast potatoes, with two eggs any style.....\$14.75
- ***SHRIMP & GRITS:** (GF) Creamy cheese grits cooked with bacon, poblano peppers, diced tomato, and shrimp. Served with two eggs and style.....\$13.75
- ***EGGS IN A HOLE ON A SHINGLE:** Two eggs cooked inside a piece of challah Texas toast, topped with creamy chipped beef gravy, and served with breakfast potatoes.....\$10.25/Make GF for \$11.25
- ***LOX BAGEL:** Smoked salmon, sliced tomato, sliced red onion, cream cheese, capers, and chives on a toasted plain bagel.....\$8.75
- ***STERLING'S SWEET BISCUITS:** Chipotle cheddar biscuits, chorizo gravy, shredded cheddar cheese, served with two eggs any style and potatoes...\$10.50
- VEGAN BISCUITS:** (VEG) (GF) Scratch made vegan GF biscuits topped with vegan GF country gravy. Served with collard greens, roasted tomato, and potatoes ..\$10.75
- ***HUEVOS RANCHEROS:** Black beans, potatoes, two eggs any style, shredded cheddar cheese, avocado jalapeño salsa with your choice of pork green chili or gluten free veggie chili and your choice of tortilla: Crunchy (crispy corn tortilla points) or Old School (two soft corn tortillas under everything).....\$8.25

▪ SWEET ▪

▪ All meals come with two eggs cooked any style & your choice of sausage, bacon or ham ▪

- ***FRENCH TOAST:** Three slices of battered brioche bread served with graham cracker syrup and honey butter.....Meal \$9.75/Stack of Five \$8.00
- ***ALMOND TRES LECHES FRENCH TOAST:** Our French toast drenched in a rich syrup made of three different types of milk and crushed almonds.....Meal \$10.25/Stack of Five \$8.50
- ***SEASONAL FRENCH TOAST:** Rotating variations of our French toast breakfast. Please inquire with server.....Meal \$10.25/Stack of Five \$8.50
- ***PANCAKES:** Four silver dollar pancakesMeal \$9.75/Stack of Six \$7.75
German Chocolate Pancakes ▪ Zucchini Pistachio ▪ Raspberry Oatmeal (GF) ▪ Buttermilk (GF)
 - ADD FRUIT COMPOTE TO YOUR PANCAKES FOR \$1.50 ▪
Blueberry Compote | Raspberry Compote | Strawberry Compote

▪ BUILD YOUR OWN ▪

- ***BUILD YOUR OWN OMELET:** Three egg omelet, shredded cheddar cheese served with a side of potatoes and your choice of toast.....\$7.75
ADDITIONAL TOPPINGS: Veggies .50¢ | Meat, Artichoke, Arugula, Goat Cheese or Avocado .75¢
- BREAKFAST BURRITO: OLD SCHOOL STYLE:** Potatoes, caramelized onions, peppers, eggs, shredded cheddar cheese, black beans and pork green chili with your choice of meat or extra veggies. **MACHACA STYLE:** Chorizo cooked with egg, jalapeno, tomato, potatoes, pork green chili and cheese.....\$7.75
GF veggie chili and GF tortillas available upon request.
- BREAKFAST SUPER SAMMY:** Fried hard egg with ham, bacon, provolone, and cheddar cheese on toasted 1" focaccia bread.....\$7.00
ADDITIONAL TOPPINGS: Veggies .50¢ | Meat, Artichoke, Arugula, Goat Cheese or Avocado .75¢
- ***ALL AMERICAN:** Your choice of bacon, ham or sausage, two eggs cooked any style, served with potatoes and your choice of toast.....\$8.50
- ***BUILD YOUR OWN CREPE:** 10" Home-made gluten free crepe with two .50 cent toppings.....\$4.25
ADDITIONAL TOPPINGS: Veggies .50¢ | Meat, Artichoke, Arugula, Goat Cheese or Avocado .75¢

▪ ADDITIONAL TOPPINGS ▪

▪ .50 Cents Each ▪

▪ Meats, Artichoke, Arugula, Goat Cheese & Avocado .75 Cents Each ▪

▪ SAVORY ▪

Ham, Bacon, Turkey, Sausage, Chorizo, Chicken, Gruyère, Cheddar, Goat Cheese, Pork Green Chili, Veggie Chili, Egg, Pesto, Tomato, Red Onion, Caramelized Onion, Avocado, Roasted Red Peppers, Mushrooms, Spinach, Fresh Jalapeno Strips, Artichoke Hearts, Fresh Arugula

▪ SWEET ▪

Banana, Nutella, Walnuts, Almonds, Peanut Butter, Cream Cheese, Strawberry Compote, Blueberry Compote, Raspberry Compote

▪ (GF) GLUTEN FREE ▪ (VEG) VEGETARIAN ▪

**These items may be served undercooked or raw. Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.*