# 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\$12.00
REUBEN: Grilled corned beef brisket, gruyère cheese, sauerkraut with 1000 island dressing on toasted rye. Served with your choice of side\$12.25
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\$12.25
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\$12.00
BLAT: Bacon, romaine lettuce, avocado, and sliced tomato with spicy mayo on toasted wheat bread. Served with your choice of side\$12.00
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\$11.75
VEGGIE REUBEN: Toasted rye with our homemade veggie hash, sauerkraut, gruyère cheese, and 1000 island dressing. Served with your choice of side\$11.75
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.\$11.75
*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\$12.00
CUBANO: French bread pressed with ham, dijon mustard, carnitas, gruyère, and sliced pickles. Served with your choice of side\$12.00 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\$12.25

## 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
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\$12.25
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\$11.75
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\$11.50
*LOX SALAD: (GF) Lox, diced tomato, red onion, capers, sliced hard-boiled egg, chives, and mixed greens tossed in an Old Bay vinaigrette

## DRESSINGS •

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



# **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 SATURDAY - SUNDAY

6:30 am - 3:00 pm

7:00 am - 3:00 pm



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## **BREAKFAST**

## BENNIES •

*BENNIE: Toasted English muffin, poached eggs, shaved apple cider glazed ham, avocado, topped with home-made hollandaise, served with potatoes\$13.75
*VEGGIE BENNIE: (VEG)Toasted English muffin, poached eggs, goat cheese, roasted tomato, arugula tossed in honey mustard vinaigrette, hollandaise, red onion, avocado, and asparagus\$14.50
*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\$14.75
*CRAB CAKE BENNIE: Toasted English muffin, poached eggs, gluten-free crab cakes, diced tomato, avocado, chive, hollandaise, and asparagus\$15.25
• SAVORY •
*CORNED BEEF HASH: Home-made Guinness stewed hash served with two eggs cooked any style and your choice of toast\$11.75
*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\$11.75
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\$14.00
*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\$14.00
*CHICKEN FRIED STEAK: 8oz breaded and fried steak, chipped beef country gravy, breakfast potatoes, with two eggs any style\$15.75
*SHRIMP & GRITS: (GF) Creamy cheese grits cooked with bacon, poblano peppers, diced tomato, and shrimp. Served with two eggs and style\$14.75
*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\$11.25/Make GF for \$12.25
*LOX BAGEL: Smoked salmon, sliced tomato, sliced red onion, cream cheese, capers, and chives on a toasted plain bagel\$9.50
*STERLING'S SWEET BISCUITS: Chipotle cheddar biscuits, chorizo gravy, shredded cheddar cheese, served with two eggs any style and potatoes\$11.50
VEGAN BISCUITS: (VEG) (GF) Scratch made vegan GF biscuits topped with vegan GF country gravy. Served with collard greens, roasted tomato, and potatoes\$11.75
*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)\$9.00

## 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 butterMeal \$10.75/Stack of Five \$8.75
*ALMOND TRES LECHES FRENCH TOAST: Our French toast drenched in a rich syrup made of three different types of milk and crushed almondsMeal \$11.25/Stack of Five \$9.25
*SEASONAL FRENCH TOAST: Rotating variations of our French toast breakfast. Please inquire with serverMeal \$11.25/Stack of Five \$9.25
*PANCAKES: Four silver dollar pancakes
<ul> <li>ADD FRUIT COMPOTE TO YOUR PANCAKES FOR \$1.75</li> <li>Blueberry Compote   Raspberry Compote   Strawberry Compote</li> </ul>

## BUILD YOUR OWN •

\*BUILD YOUR OWN OMELET: Three egg omelet, shredded cheddar cheese

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......\$8.50 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......\$7.75

ADDITIONAL TOPPINGS: Veggies .75¢ | Meat, Artichoke, Arugula, Goat Cheese or Avocado \$1.00

\*ALL AMERICAN: Your choice of bacon, ham or sausage, two eggs cooked any style, served with potatoes and your choice of toast.....\$9.25

\*BUILD YOUR OWN CREPE: 10" Home-made gluten free crepe with two .50 cent toppings......\$4.50

ADDITIONAL TOPPINGS: Veggies .75¢ | Meat, Artichoke, Arugula, Goat Cheese or Avocado \$1.00

## ADDITIONAL TOPPINGS •

.75¢ Each •

Meats, Artichoke, Arugula, Goat Cheese & Avocado \$1.00 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.