breakfast 7:30 a.m. to 11 a.m.

bagels

CHEF CREATIONS

Smoked Salmon 12
chive cream cheese, pickled red onion, capers, tomato, greens, everything bagel

Hummus 9
roasted red pepper, micro greens, olive tapenade, local feta, rosemary sea salt bagel

Avocado 11
confit tomato, chili crisp, arugula, radish, sesame bagel

Cookie Butter 9
ginger cookie butter, walnuts, apple, classic bagel

Sausage 10
local egg, homemade breakfast sausage, NY cheddar, everything bagel

BUILD YOUR OWN

Bagel 4
classic, sesame, rosemary sea salt, onion, gluten-free, everything, cinnamon raisin

Cream Cheese 2
classic, chive, tomato basil, vegan

Toppings 75¢
pickled onions, capers, tomatoes, greens, arugula, roasted peppers, chili, crisps, radishes, apple

Add-Ons
walnuts 1.5
smoked salmon 4
local feta 1
tomato confit 1
bacon 3
egg 1.5
six bagels to-go 12

Spreads
butter 1.5
cookie butter 2.5
hummus 2
tapenade 3
avocado 3

sandwiches

Cheese & Truffle 12
croissant sandwich with scrambled local egg, gruyère, fresh asparagus spears, white truffle oil drizzle

Cheddar & Bacon 11
croissant sandwich with scrambled local egg, bacon, NY cheddar

frittatas

Protein Puff 8
gluten-free baked frittata with roasted tomatoes, greens, local goat cheese

served all day

drinks

HOT OR ICED

Coffee 3 | 3.5
Hot Tea 3.5 *hot only*
Espresso 2.75
Double 3
Macchiato 3.5
Hot Cocoa 3.5
Cortado 5
Latte 5.5 | 6.5
Flat White 5.5 | 6.5
Mocha 5.75 | 6.75
Chai Latte 5.5 | 6.5
Dirty Chai 6.5 | 7.5
Cappuccino 5.5 | 6.5
Americano 4 | 5
Matcha 6 | 7

ADD-ONS

Dairy Milk
whole, skim, half & half

Non-Dairy Milk 50¢
soy, almond, oat

House-made Flavored Syrup 50¢
vanilla
pistachio
pumpkin spice
brown sugar maple
cinnamon
chocolate
salted caramel
nutella
speculoos

Whipped Cream 75¢

Cold Foam 75¢

