

SANDWICHES

KEENER FARM SAGE SAUSAGE, CHEDDAR & EGG \$5
Served on locally baked english muffin

KEENER FARM SPICY SAUSAGE, PEPPERJACK & EGG \$5
Served on locally baked english muffin

THICK-CUT SMOKED BACON, CHEDDAR & EGG \$5
Served on locally baked english muffin

DOUBLE EGG & CHEDDAR \$5
Served on locally baked english muffin

VEGAN BREAKFAST SANDWICH  \$6
Locally baked english muffin, polenta "egg", Impossible chorizo & cheddar

MEATLOAF SANDWICH  \$9.75
Impossible vegan meatloaf, pickled red onions, vegan provolone, vegan mayo & dressed greens. Served with your choice of side.

TARRAGON CHICKEN SALAD WITH DRESSED GREENS \$7.5
Pulled chicken salad with a hint of lemon, tarragon & greens on locally baked herbed & toasted bread. Served with chips.

DILL & CUCUMBER EGG SALAD WITH DRESSED GREENS \$7.5
Hardboiled egg salad with crisp cucumber, dill & greens on locally baked herbed & toasted bread. Served with chips.

BAGEL TOASTED & TOPPED  \$3.5
Ghostlight's Old World Bagel (choice of daily selection), topped with choice of:

Dairy Butter Plain Cream Cheese
Vegan Butter Honey Almond Cream Cheese
Harissa Cream Cheese (spicy) Hummus
Everything Cream Cheese (spicy)
Lemon Herb Cream Cheese

BOWLS

FRUIT PARFAIT WITH GRANOLA \$5

SEASONAL OVERNIGHT OATS \$4

FRUIT CUP WITH AGAVE  \$3
Served with ricotta or vegan whip cream

SALADS

CLASSIC CHEF SALAD \$7

ROASTED HARVEST SALAD  \$7

SIDES


HEN OF THE WOODS CHIPS

WALNUT PESTO & ORZO SALAD

BROCCOLI & CHERRY SALAD

FRENCH POTATO SALAD

CITRUS & OLIVE OIL DRESSED GREENS

 = Vegan or can be made Vegan

TOASTS & TARTINES

CLASSIC TOAST

Locally baked thick-sliced toast, lightly buttered & topped with your choice of: Chai Spiced Sugar OR Strawberry Vanilla Jam OR Vegan Butter upon request

\$4

WHIPPED HONEY SPICE RICOTTA & FRESH FRUIT TOAST

Locally baked thick-sliced toast, topped with whipped honey, autumn spice ricotta, fruit & honey

\$6

ALMOND MAPLE BANANA TOAST

Locally baked thick-sliced toast, topped with maple almond butter, sliced bananas, maple syrup, maldon sea salt & toasted hemp seeds

\$6

AVOCADO SMASH TOAST

Locally baked thick-sliced toast, topped with avocado smash, lime, tomato, cucumber, creamy goat cheese, chili flakes, maldon sea salt & a light drizzle of balsamic reduction

\$7

VEGAN AVOCADO SMASH TOAST

Locally baked thick-sliced toast, topped with avocado smash, lime, tomato, hummus, chili flakes, maldon sea salt & a light drizzle of balsamic reduction

\$7

YEMENI TOAST

Locally baked thick-sliced toast, zhoug (spicy sauce of cilantro, chilis, jalapeños, garlic, spices & oil), roasted tomato, cucumber & roasted potato. Served hot.

\$7

CROQUE MADAME TARTINE

Toasted sourdough served with thinly sliced black forest ham, eggs, bechamel sauce and topped with melted Gruyère cheese, pickled onions & micro greens. Served with your choice of side.

\$9

KENTUCKY HOT BROWN TARTINE

Toasted sourdough served with thinly sliced smoked turkey & thick cut bacon, herbed bechamel sauce, tomato, bubbly melted Gruyère, parmesan and micro greens. Served with your choice of side.

\$9

TURKEY & PESTO TARTINE

Toasted sourdough served with thinly sliced smoked turkey, housemade basil walnut pesto, tomato, pickled red onions, smoked gouda and topped with lightly dressed greens. Served with your choice of side.

\$9

ROASTED VEGETABLE TARTINE

Toasted sourdough served with marinated & roasted squash, tomato, fresh basil, vegan provolone and topped with lightly dressed greens. Served with your choice of side.

\$9

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