

COFFEE & TEA

Latte	5.50
Matcha Latte	6.50
Chai Latte	6.50
Ube Latte/ Ube Matcha	6.50
Honey Iced Coffee	4.50
Americano	3.75
Iced Aerocano (cold steamed espresso)	4.00
Espresso	3.75
Cappuccino	4.25
Cortado	4.25
Flat White	4.25
Iced Coffee	4.50
Drip	3.50
Iced Black Tea	3.00

ADDITIONS

Flavored Oat Cold Foam Ask about our current flavors!	1.50
Extra Shot	1.25
Vanilla	.50
Caramel	.50
Cinnamon	.50
Lavender	.50
Hazelnut	.50
Mocha	.75
Honey	.75

MILK OPTIONS

Whole, 2% , Half & Half, Oat, Almond

RISHI HOT TEA

Jasmine, Earl Grey, Peppermint,
English Breakfast, Chamomile,
Elderberry Healer, Tumeric Ginger

BAKED GOODS

Bagels Everything or Classic, choice of Cream Cheese, Honey Butter, or Seasonal Jam	4
Assorted Pastries	6
Kolache Jalapeno, Sausage & Cheese	4
Banana Walnut Muffin GF	4
Quiche of the Day	6

SANDWICHES

Served with Your Choice of One House Side Substitute Levan Gluten Free Bread +\$3 *SANDWICHES CAN BE MADE AS A SALAD*	
Crunchy Chicken N	13
Provolone, Nut-Seed Crumble, Crushed Chips, Ranch, Lettuce, Tomatoes, Pickles, Pretzel Bun	
Truffled Egg Salad V	12
Swift Hill Farms Eggs, Greens, Tomato, Parmesan, Aioli, Pretzel Bun	
Garden Sammie VG	12
Brussel Sprouts, Smashed Avocado, Hummus, Pickled Onion, Lettuce, Tomatoes, Curried Cauliflower, Ciabatta	
Bagel BLT	13
Applewood Bacon, Fried Egg, Tomato, Iceberg, Aioli, Choice of: Plain or Everything Bagel	

SPECIALS

Tomato Minestrone Soup VG GF	9.50
Summer Vegetables, Tomato Puree, Local Pasta, Basil, Ciabatta	
Local Tomato Toast V N	12
Summer Squash Butter, Pickled Green Tomatoes, Everything Spice, Alfalfa Sprouts, Saba, Chile Oil	
Local Power Bowl VG N GF	14
Brown Rice & Quinoa, Lemony White Beans, Summer Vegetable Saute, Baby Tomatoes, Red Pepper-Pine Nut Caponata	
Chimichurri Beef Taco GF	6
Maximo Corn Tortilla, Cotija, Sofrito, Cilantro, Pickled Onion	
Gulf Shrimp Taco GF	6
Maximo Corn Tortilla, Avocado, Cabbage Slaw, Corn Salsa, Micro Cilantro	
Grilled Chicken Shawarma N	14
Naan, Mixed Greens, Chili Oil, Hummus, Pickled Onion, Pumpkin Seeds, Dill Yogurt	
Vegan Frito Pie VG N GF	12
Cashew Queso, Vegan Taco “Meat”, Romaine, Pico de Gallo, Avocado, Cilantro	

BREAKFAST BURRITOS

FLOUR TORTILLA, HASH BROWNS, SOFRITO, REFRIED BEANS RED (SPICY) OR GREEN (MILD) SALSA	
Bacon:	
White Cheddar, Egg, Pico	8
Veggie:	
White Cheddar, Avocado, Egg, Pico	8
Vegan:	
Tofu Scramble, Avocado, Pico	8

SIDES

Kale Salad GF V N	
Golden Raisins, Parmesan, Pine Nuts	
Potato Salad GF V	
Dill, Creole Mustard, Egg, Onion	
Dill Pickle Spears GF VG	
House Brine	
Piece of Fruit GF VG	
Choice of: Apple, Orange, Banana	
Zapp's Potato Chips GF V N +\$1	
Salt & Vinegar, Original, Voodoo, Bbq	

PIZZAS

Cheese and Basil V	11
Mozzarella, Milton's Tomato Sauce, Thai Basil, Parmesan Reggiano	
Borough Pepperoni	14
Mozzarella, Thick Cut Pepperoni, Milton's Tomato Sauce, Parmesan Reggiano	
Wild Mushroom & Goat cheese V	15
Herbed Goat Cheese, Baby Arugula, Mushroom Mix, Summer Squash, Parmesan Reggiano, Balsamic Glaze, Crispy Garlic	

PASTA

Milton's Bolognese	16
Beef & Pork Ragu, Tomato, Parmesan, Rigatoni	
Summer Vegetable Bucatini V	15
Shishito Peppers, Roasted Corn, Summer Squash, Tomato Confit, Basil, Parmesan, Garlic Chile Oil Add Chicken + \$3	

SALADS

Summer Harvest Salad V N	14
Mixed Greens, Cooked Quinoa, Brussels Sprouts, Sunflower Seeds, Herbed Goat Cheese, Summer Sqaush, Watermelon, Corn, Herb Vinaigrette	
Asian Chicken Salad GF N	15
Napa Cabbage, Romaine, Cured Cucumber, Broccoli, Green Beans, Cashews, Cilantro, Sweet Potato Noodles, Soy Vinaigrette, Peanut Sauce	

DESSERTS

Chocolate Chip Cookies	3
Chocolate Brownie GF	4
Vegan Carrot Cake VG	4

OUR LOCAL PARTNERS

Swift Hill Farms, JV Foods, Gunderman Farms, Cake & Bacon,
Deluxe Fine Foods, Wiwas Tempeh, Blue Horizon

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness