



COFFEEHOUSE
AVAILABLE DAILY

GRAB N' GO

GRILLED KALE CAESAR gf*	10.5
shaved parmesan, croutons, buttermilk caesar dressing	
SOUTH CHOP SALAD gf	18
turkey, salami, mixed greens, feta, roasted corn, red onion, avocado, cherry tomatoes, garbanzo beans, cucumber, red wine vinaigrette	
GARDEN SALAD gf v	6.5
mixed greens, carrots, tomato, cucumber	
ASIAN CABBAGE SALAD v	12
napa + purple cabbage, carrots, sugar snap peas, peppers, green onions, sliced almonds, ginger peanut dressing	
TURKEY + BACON PANINI	12
berry mustard, kale, caramelized onions, gruyère, sourdough	
AVOCADO MELT	12
herb aioli, tomato, red onion, swiss, multigrain	
PROSCIUTTO PANINI	12
balsamic aioli, roasted tomatoes, chevre, arugula, sourdough	
OVERNIGHT OATS	7
oats, coconut milk, vanilla bean, chia seeds, honey, blackberries, raspberries, blueberries	
PROTEIN PACK gf	9
cheese, meat, nuts, fresh fruit	

BRUNCH

CHORIZO BURRITO	10.5		
scrambled eggs, chorizo, potato, pepper jack, black beans, ranchero sour cream, chipotle tortilla, pico de gallo, salsa			
VEGGIE BURRITO	10.5		
scrambled eggs, roasted sweet potatoes, black beans, roasted peppers, onions, zucchini, cheddar, ranchero sour cream, flour tortilla, pico de gallo, salsa			
BISCUIT SANDWICH	7		
housemade biscuit, shaved ham, cheddar, over hard egg, herb aioli			
BACON & EGG PANINI	10		
bacon, fried eggs, cheddar cheese, red onions, lemon herb aioli, sourdough			
BISCUITS + GRAVY	8/12		
housemade buttermilk biscuits, sausage gravy			
QUICHE LORRAINE	8		
bacon + gruyère, green onion			
SOUS VIDE EGG BITES	5		
bacon, green onion, gruyère OR kale, roasted pepper, cauliflower, gruyère			
AVOCADO TOAST	8.5		
walnut multigrain, avocado, tomato, garlic olive oil, cracked salt + pepper, red pepper flakes add egg +2 or bacon +2.5			
OATMEAL	7.5		
brown sugar, dried cranberries, whole or skim milk substitute almond, coconut, oat, soy milk +1 add blueberries, strawberries, or banana +1.5			
PECAN STICKY BUN	6	CAP'N CRUNCH	4
BISCUIT + JAM	4	MUFFINS + SCONES	4



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MAINS

SESAME SOY GRILLED SALMON grilled salmon, sesame soy glaze	8/piece
TERIYAKI CHICKEN THIGHS soy sauce, pineapple, brown sugar, ginger, garlic	16/LB
MARINATED GRILLED CHICKEN gf lemon, garlic, marinated chicken breast	16/LB
GRILLED CHIMICHURRI FLANK STEAK gf chimichurri marinated, grilled, sliced flank steak	18/LB

SIDES

GRILLED VEGETABLES gf v lemon, salt + pepper, olive oil	14/LB
BACON MAC + CHEESE penne pasta, sharp cheddar, parmesan, bacon	14/LB
MAC SALAD green onion, carrot, red bell pepper, apple cider vinegar, mayonnaise	12/LB
SPICY NOODLES v spaghetti noodles, sesame soy dressing, chili oil, green onions, sesame seeds	12/LB

BEVERAGES

STRAWBERRY BREEZE SMOOTHIE v gf strawberry, banana, cranberry juice, basil	8.5
SO GREEN SMOOTHIE v gf pineapple, kale, avocado, basil, oj	8.5
GINGERBERRY SMOOTHIE v gf triple berry, banana, cranberry juice, fresh ginger	8.5
SUNRISE SMOOTHIE v gf peach, pineapple, carrot, banana, oj	8.5
MILKSHAKES vanilla, chocolate, oreo, mocha, espresso (gf)	8
DRAM SODAS citrus + blossom, cardamom + black tea, lavender + lemon balm	3.75
JUICE oj	5
cranberry or apple	4
SUMMIT SPICE & TEA CO. TEA peppermint, organic earl grey, longjing green, english breakfast, rooibos lemon ginger	4
THE KOBUK SAMOVAR TEA	4
KALADI COLD BREW	6
ICED TEA	3
KALADI COFFEE + ESPRESSO	—
LEMONADE	4
COCKTAILS, BEER + WINE	—
SAN PELLEGRINO	3/6
BOTTLED WATER	1.5

gf = gluten free \times gf* = can easily be made gluten free \times v = vegan
menu items and ingredients are subject to availability and may change 10.19.21