

FOOD MENU

BREAKFAST SANDWICHES

FAMOUS TWO EGG SANDWICHES..... \$6 *Your choice of bread, meat, & cheese.*

Bread

Multigrain, Sourdough, or Croissant

Bagels

Plain, Everything, Asiago

Meat

Bacon, Chicken Maple Apple Sausage, Ham, Turkey, Chicken Breast (+\$1), Steak(+\$2)

Cheese

American, Cheddar, Provolone, Pepper Jack

**Consuming raw or undercooked meats, or eggs may increase your risk of foodborne illness*

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BUNKER HILL.....\$7

Fresh Warmed Mozzarella, Pesto, with Basil Leaves, Tomato, & Balsamic drizzle

THE BLOCK ISLAND.....\$10

Whipped Cream Cheese, Salmon and Capers

THE TURTLE BAY.....\$7.5

Cream Cheese, Granny Smith Apples, Chia Seeds, Honey, Basil, Candied Pecans, and Goat Cheese

SULLIVAN'S ISLAND.....\$10

Avocado, Lemon Juice, Alfalfa Sprout, Red Onion and Pastrami Smoked Salmon

THE PRINCETON.....\$8

Avocado, Runny Egg* W/ Salt & Pepper

THE MILLSTONE.....\$7

Avocado, Hummus, Tomato, Salt & Pepper

THE GREAT BRIDGE.....\$6.5

Nutella, Banana & Chia Seeds

LUNCH SANDWICHES

-All Sandwiches served on your choice of Ciabatta, or Wheat Wrap.....

-Bagel or Croissant (+\$.50) Gluten Free Bread (+\$1)-

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THE CHELSEA CREEK.....\$10.5

Cherry Wood Smoked Ham, Pepper Jack Cheese, Herb Mayo, Stone Ground Mustard, Arugula, Alfalfa Sprouts Onion and Tomato

THE GLOUCESTER \$10.5

Pesto, Pastrami Smoked Salmon, Tomato and Arugula

THE YORKTOWN CAMPAIGN.....\$9.5

Oven Roasted Turkey Breast, Applewood Smoked Bacon, House-made Stone Ground Honey Mustard, Granny Smith Apples, Vermont Cheddar Cheese, Tomato, Baby Arugula and Alfalfa Sprouts

THE KINGS MOUNTAIN.....\$12.5

Ribeye Steak, Sauteed Mushroom, Onion and Red Pepper. Arugula, Garlic Herb Aioli, Dijon Mustard and Pepperjack

THE BUENOS AIRES.....\$12.5

Shaved Ribeye Steak, Cilantro-Chimichuri Aioli, Tomato and Arugula

THE LEXINGTON (veggie).....\$9.5

House Hummus, Arugula, Sweet Onion, Cucumber, Alfalfa Sprouts, Zucchini and Carrots Tossed in our Tuscany Balsamic Dressing

THE WHITE PLAIN.....\$7

Classic grilled Cheese with American, Provolone and Cheddar Cheese

THE BENNINGTON.....\$10.5

House-Made Cold Brew BBQ Sauce, Grilled Chicken, Red Onion, Cheddar Cheese, Bacon and Avocado

THE PUNK HILL.....\$10.5

Chicken Breast, Smokey Chipotle Aioli, Applewood Smoked Bacon, Pepperjack Cheese, Avocado, Tomato, Arugula, and Red Onion

THE LONGUE POINT.....\$10.5

Chicken Breast, Hot Honey, Pesto, Fresh Mozzarella, Balsamic Glaze, Basil, Arugula and Tomato

COFFEE MENU

HOT DRINKS

ESPRESSO..... \$2.25
Regular or Decaf
HOT CHOCOLATE (16 OZ.) \$3.25
CORTADO (4 OZ) \$3
Available Hot or Iced

DRIP BREW COFFEE.....\$2.45/2.65
CAPPUCCINO \$3.25/3.45
MACHIATO (2 OZ) \$3
AMERICANO (10 OZ).....\$2.75/2.95
Available Hot or Iced

LATTES

Available Hot or Iced

LATTÉ..... \$3.75/\$4.25
PUMPKIN SPICE.....\$4/\$4.55
PUMPKIN WHITE MOCHA....\$4/\$4.55
CINNAMON TOAST CRUNCH.\$4/\$4.55
CAMEL.....\$4/\$4.55

PEANUT BUTTER CUP.....\$4/\$4.55
MOCHA CINNAMON.....\$4/\$4.55
TIRAMISU.....\$4/\$4.55
COCONUT CARAMEL.....\$4/\$4.55
MOCHA.....\$4/\$4.55

OR ASK ABOUT OUR FLAVORS AND BUILD YOUR OWN....

ON TAP

COLD BREW \$4/4.5

TEA

LOOSE LEAF TEAS OPTIONS

HOT (12 OZ)..... \$3

OVER ICE (24 OZ) \$3.5

IMMUNI-TEA

HOUSE BREWED FRUIT TEA ENHANCED WITH 6 ESSENTIAL VITAMINS AND MINERALS

BLUEBERRY MOROCCAN MINT.....\$4.5
Moroccan Mint Tea, Fresh Blueberries
and Vanilla

BLACK RASPBERRY.....\$4.5
Black Tea and Raspberry

PINEAPPLE PUNCH.....\$5
Pea-Flower Blossum Green Tea,
Pineapple Juice and Coconut

VERY BERRY.....\$5
Pea-flower Blossom Green Tea, Blood
Orange Hibiscus, Raspberry

VANILLA COCONUT.....\$4.5
Black Tea, Vanilla and Coconut

BLOOD ORANGE STRAWBERRY.....\$4.5
Blood Orange Hibiscus Vanilla and
Strawberry

MANGO TANGO.....\$5
Blood Orange Hibiscus, Orange
Juice and Mango

ALL AMERICAN LEMONADE.....\$5
Blood Orange Hibiscus, Pea-Flower
Blossom Tea and Lemonade

KOMBUCHA (ON TAP) \$4.5