

• BREAKFAST •

SANDWICHES served on ciabatta

Egg White <i>Spain</i> 2 egg whites, grilled vegetables, manchego, roasted red pepper aioli	8
Pancetta Hash <i>Italy</i> 2 over easy eggs, house pancetta, potatoes, onions, peppers, fontina	8.75
Chorizo <i>Spain</i> 2 scrambled eggs, chorizo, manchego, tomato, garlic aioli	8.75
Smoked Salmon <i>Norway</i> 2 scrambled eggs, smoked salmon, caramelized onions, caper dill cream	9.25
Smoked Brisket <i>USA</i> 2 over easy eggs, house-smoked brisket, caramelized onions, cheddar	9.50

Bagel	1.75
Toast multigrain, ciabatta or demi-baguette	1.75

ADD:

Butter	.50
House Preserves	1.25
Cream Cheese	1
Peanut Butter	1
House Caper Dill Cream Cheese	1.25
Hummus	1
Smoked Salmon	7.50
Tomato, Onion or Cucumber	.50

House Granola with milk	5.50
Add Berries	1.50

Greek Yogurt Parfait with low-fat Greek yogurt, berries, house granola, honey	7
---	---

Organic Steel-Cut Oatmeal with brown sugar & cinnamon	4.25
Add Berries	1.50
Add House Granola	1.75

Assorted Fresh Fruit	4
-----------------------------	---

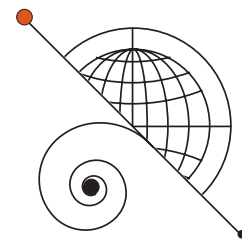
Assorted French Pastries & House Baked Items
Available Every Day

GF - All sandwiches available without bread
Scrambled eggs or fried eggs substitution available upon request
Multigrain bread available upon request
GF - Gluten free bagels available

• COFFEE BAR •

	12oz 16oz
Drip Coffee	1.85 2.32
Hand Poured	MP MP
Cold Brew Iced Coffee	2.78
Nitro Iced Coffee	4.63
Hot Chocolate	2.78 3.24
Chai Latte	3.24 3.70
Café con leche	2.78 3.24
Premium Loose Tea	2.78
Cold Steeped Iced Tea	2.78

Espresso	2.31
Guest Espresso	MP
Americano	2.55
Macchiato	2.78
Cortado	3.01
Cappuccino	3.47
Caffè Latte	3.70
Caffè Mocha	4.17
Extra Shot	1
Soy / Almond	.50



• ABOUT OUR COFFEE •

Our coffee bar is approached with the same care and focus on quality as our food program. We take great strides in presenting local, premium ingredients that are all-natural and prepared in-house. Through our partnerships with skilled roasters, we are able to source our coffee in the same way. We are honored to have partnered with Square One Coffee from Lancaster PA to roast signature blends specifically for our cafes. We also feature a rotating guest roaster, showcasing both seasonal blends and single origin offerings. Lastly, we offer a large selection of premium loose leaf teas and make all syrups and sauces for specialty drinks in-house.

GLOBALLY INSPIRED

PLENTY CAFÉ

• BITES & BOARDS •

Marinated Olives

Orange & thyme 5

Smoked Almonds

Chili & sea salt 4

Kimchi Deviled Eggs

Pork belly, Gochujang, green onion 8

Cheese

SALVA CREMASCIO Cow | Unpasteurized

Lombardy, Italy. 6

BREBIROUSSE D'ARGENTAL Sheep | Pasteurized, bloom rind

Rhône-Alps, France 8

CASHEL BLUE Cow, pasteurized, blue

Ireland, United Kingdom 8

Charcuterie

ALL ITEMS ARE HOUSE CURED

PANCETTA TESA 6

DUCK PROSCIUTTO 7

COUNTRY PÂTÉ 6

• SALADS •

Provence *France*

Mixed greens, artichokes, roasted red peppers,
shaved fennel, capers, pecorino, lemon honey vinaigrette 9.75

Palermo *Italy*

Baby kale, grilled vegetables, castelveltrano olives,
figs, almonds, balsamic vinaigrette 10.50

Tel Aviv *Israel*

Arugula & spring mix, cucumber, farro, pickled radish, beets,
za'atar croutons, toasted pistachios, orange cumin vinaigrette . . . 10.50

ADD PROTEIN:

Grilled chicken, Chicken Salad, Genovese pesto chicken,
Niçoise tuna, Chopped bacon

• TOASTS •

All toasts served on High St. Anadama bread

Spanish Tortilla

Salt cod, potato, padrón pepper, saffron aioli 8

'Nduja

Pistachio, pickled fennel & onion 9.50

Ricotta

Green Aisle preserves, pine nuts 7

Consuming raw or undercooked meats, poultry, seafood,
shellfish, eggs or unpasteurized milk may increase your risk of
food-borne illness.

• SANDWICHES •

Chicken Salad *USA*

Roasted chicken, whole grain mustard mayo, cranberries,
onions, greens, High St multigrain 10

Genovese Pesto Chicken *Italy*

Roasted chicken, house pesto, roasted red peppers,
pecorino, greens, demi-baguette 10

New Orleans *USA* 'BEST OF PHILLY 2014'

House smoked spicy tasso ham, green apple, fig jam,
gruyère, demi-baguette 11

Pulled Pork *USA*

Pork shoulder, house BBQ, cheddar, summer slaw,
demi-baguette 11

Barcelona *Spain* 'BEST OF PHILLY 2015'

Serrano ham, chorizo cantimpalo, Mahón cheese, tomato,
arugula, roasted red pepper aioli, demi-baguette 12

Cusco *Peru*

Smoked brisket, peppers & onions, tomato, arugula,
spicy aji aioli, demi-baguette 12

Niçoise *France*

Tuna, olive oil, lemon, roasted red peppers, artichokes,
red onions, olive tapenade, pecorino, greens, demi-baguette . . . 9.75

Caprese *Italy*

Fresh mozzarella, tomatoes, house pesto,
balsamic vinaigrette, greens, ciabatta 9.75

Grilled Cheese *USA*

Melted gruyère & fontina, roasted tomato,
caramelized onions, High St multigrain 8.50

• EVENING ITEMS •

ONLY AVAILABLE AFTER 4PM

Peruvian Potatoes

spicy aji aioli 7

Grilled Radicchio

House pancetta, caramelized onions, sunny egg,
Calabrian chili oil, basil 9

Roasted Cauliflower

Pistachio, currants, red onion, za'atar, chermoula 8

Beet Cured Salmon

Golden beets, radish, arugula, dill 12

Tunisian Chicken Skewers

Couscous, sunflower seeds, kerkennaise, olives 10

Meatballs

Beef & chorizo, olives, raisins, farro, almonds,
asparagus, romesco 12

• DESSERTS •

Pistachio Torta

Weckerly's ice cream, candied pistachio 8

Panna Cotta

Berry Compote, tuile 6