

MARCH CAFE & MARKET MENU

BREAKFAST SANDWICHES

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| <u>NUTELLA</u> , fresh strawberries & honey | \$4 |
| <u>PB&J</u> Banana, jam with crunchy granola | \$4 |
| <u>SMOKED SALMON</u> cream cheese, cucumber, onion and tomato | \$6 |
| <u>MARCH MADNESS</u> corned beef, mash potato cheese & egg | \$6 |
| <u>BACON /SAUSAGE, EGG & CHEESE</u> | \$6 |

VEGAN & VEGETARIAN OPTIONS substitutions, no problem.

Kite Hill non-dairy ricotta & cream cheese
Field Roast; Chao Cheese—Great Melt Quality, Field Roast Burgers, and Sunflower Cutlet
No Evil Foods; Italian Stallion Sausage, Pit Boss Pulled Pork, Chickenesque
Miyokos European Style Cultured Vegan Butter.

FLATBREADS \$9

HTIPITI FALAFEL Artichoke Falafels, spinach, roasted red pepper, thyme feta, hummus, lemon oil.
TURN UP THE BEETS, red beet spread, golden beets, butternut squash, cilantro, spicy yoghurt sauce.
KORDALIA garlic roast chicken, mashed potatoes, bacon, brie spread, sour cream & chives
MERGUEZ LAMB tomato chutney, zucchini, fresh herbs

SALADS

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| <u>GARDEN GREEN SALAD</u> | \$7 |
| <u>BABY SPINACH SALAD</u> | \$7 |
| <u>GREEK SALAD</u> | \$8 |
| <u>CHICKEN COBB</u> with Green Goddess | \$9 |

MARCH SANDWICHES

CA specializes in Southeast Asian-inspired sandwiches served with cucumber, pickled carrots, and cilantro, and spicy chili mayo on a crispy hot baguette.

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| CORNED BEEF, Sauerkraut, Russian Dressing | Sm \$5.50 | LG \$11 |
| PASTRAMI, Apple Butter & Caramelized Onion | Sm \$5.50 | LG \$11 |
| CHICKEN SALAD | Sm \$5.50 | LG \$11 |
| CATFISH POE'BOY | Sm. \$5.50 | \$11 |
| VEGGIE CHEESE BURGER | | \$10 |

HOT BEVERAGES

CHARM CITY CULINARY ARCHITECTURE BLEND \$2.50/ \$LG3.25

Ethiopian Harare mixed India Monsoon Malabar

Cup Characteristics:

Spicy, earthy, smoky, tobacco notes, wood notes, medium body, medium acidity

LAVAZZA'S TIERRA! BRAZIL FILTER COFFEE BLEND SM \$2.50/ \$LG3.25

Bold and aromatic, this Certified sustainable by the Rainforest Alliance, each bag of Tierra! Brazil is sourced from farms in Brazil dedicated to improving their farming practices.

Cup Characteristics:

Medium roast trends a little darker for sweeter, chocolatey notes in every cup.

ESPRESSO \$2.50

Lavazza Super Crema whole bean espresso roast combines washed and unwashed Arabica and washed Robusta coffee beans that originate from Brazil, Central America, and Indonesia. Super Crema is a perennial favorite with a light-to-medium body, delicious hazelnut aromas, and sweet, fruity notes with just a touch of smokiness.

CULINARY ARCHITECTURE "ESPRESSO WAFFLE CONE" \$6.00

A 4-ounce waffle cone dipped in chocolate (just the rim), used as a cup for either an espresso or macchiato. "We recommend getting the macchiato in there because when the espresso melts the chocolate, it makes a baby mocha."

AMERICANO \$2.75

50% Espresso & 50% Hot Water

CAPPUCCINO \$3.75

Double espresso and steamed milk foam.

CAFÉ AU LAIT \$4.00

Single Espresso, Coffee & Half Steamed Milk

CAFÉ MÉLANGE \$4.00

Coffee & Fresh Whipped Cream

MOCHA \$5.00

Double Espresso, Chocolate Shavings, Chocolate Syrup & Steamed Milk.

ESPRESSO THAI RON \$3.50

Double Espresso & Condensed Milk.

MASALA SPICE \$4.00

Double Espresso, Chai Syrup, Cinnamon Syrup, Steamed Milk.

PEPPERMINT MOCHA \$5.00

Double Espresso, Chocolate, Mint Syrup, Steamed Milk.

HOT CHOCOLATE \$5.00

Shaved Belgian Chocolate, Milk Whipped Cream.

HARNEY AND SONS TEAS \$2.50