



## ESPRESSO

Double Shot		\$3.00
Macchiato	2 oz	\$3.50
Cortado	4 oz	\$3.50
Flat White	6 oz	\$3.75
Cappuccino	8 oz	\$4.00
Latte	10 oz	\$4.25

### SIMPLE SYRUP + .50

Vanilla	Lavender
Chocolate	Cinnamon
Caramel	

OAT MILK + \$1.00

ALMOND MILK + .75

## SPECIALTY DRINKS

### COCONUT CREAM ICED COFFEE - \$5

Vegan coconut and oat milk blended whipped cream + iced coffee

### VANILLA ROSE LATTE - \$5

House-made simple syrup blended with espresso and milk

### ESPRESSO TONIC - \$5

Espresso, tonic water, lemon juice and vanilla rose simple syrup

### AFFOGATO - \$5

Your choice of Millie's Vanilla or Vegan Mint Chocolate Chip ice cream with a double shot of espresso poured over the top and whipped cream. Add Vegan coconut and oat milk blended whipped cream + .50

### ICED LAVENDER LEMON TEA SPRITZ - \$4.75

Black tea flavored with lavender and lemon, topped with soda water

### SPARKLING LEMONADE - \$4

Fresh Squeezed lemon juice, simple syrup, sparkling water

ADD MATCHA + \$1

### SHRUB SPARKLER - \$4.50

Strawberry, balsamic and basil shrub + sparkling water

### MATCHA LATTE - \$5.00

### CHAI TEA LATTE - \$5.00

### ZINGER - \$4.50

### HOT CHOCOLATE - \$4.00

### MOCHA LATTE - \$5.00

## DRIP COFFEE

	BLEND	SINGLE ORIGIN
Mug	\$2.50	\$2.75
12 oz To Go	\$2.75	\$3.00
16 oz To Go	\$3.00	\$3.25

### ICED

12 oz	\$3.00
16 oz	\$3.50

## POUR OVER

SEE MENU FOR SELECTIONS ♦ 6-10 MINUTE PREP TIME

12 oz V60	\$5.00
20 oz Chemex	\$9.00

## COLD BREW

12 oz V60	\$5.00
20 oz Chemex	\$9.00

## TEA

SEE MENU FOR SELECTIONS

16 oz Mug	\$3.50
20 oz Pot	\$5.00
16 oz Iced	\$4.00



CHOCOLATE CHIP COOKIE - \$2.50

Just like mom made them

ROSEMARY & SUNDRIED TOMATO  
SCONE - \$4.00

Sweet, savory & just a tad spicy

MAPLE TAHINI DRIZZLED  
BROWNIE - \$3

Rich and chocolaty **GF**

BLUEBERRY BANANA BREAD - \$4  
Add yogurt for \$1

CHAI BAKED OATMEAL - \$5

Oats, pecans, raisins and warming chai  
spices baked and topped with *\*local  
maple syrup*. Add yogurt for \$1 **GF**

THE CLASSIC SMOOTHIE - \$5.50

Strawberry, Banana, Fage Greek Yogurt & Orange Juice **GF**

Sub Oat Milk or Almond Milk to make it vegan **V**

Add Spinach, Flax or Chia +.50

BLUEBERRY POMEGRANATE SMOOTHIE - \$6.50

Blueberries, Banana, Pomegranate Juice, Fresh Pressed Ginger,  
Spinach, Fage Greek Yogurt & Chia **GF**

Sub Oat Milk or Almond Milk to make it vegan **V**

YOGURT PARFAIT - \$6

Fage Greek Yogurt, Berries & House-made Honey, Orange,  
Fennel Granola **GF**

LEMON LAVENDER CHIA PUDDING - \$4

Chia seeds bloomed in oat milk, lightly sweetened with house-made  
lavender simple syrup, lemon zest and topped with blueberries **GF V**

HUMMUS & VEGGIES - \$6

House-made Lemon Basil Hummus & Fresh Cut Veggies **GF V**

SAUSAGE BRIOCHE STRATA - \$6

Parma Sausage, Roasted Peppers & Onions, Eggs, Cheddar & Cream

ZUCCHINI BASIL FRITTATA - \$5

Roasted Zucchini and Onion, Basil & Fresh Chèvre Baked  
into Parmesan Eggs **GF**

## TOAST (2 SLICES)

**CHOOSE YOUR BREAD:**

FARMHOUSE OR SPROUTED SPELT

**CHOOSE YOUR TOPPING:**

Vermont Creamery Cultured Butter & Maldon Sea Salt - \$3.50

Vermont Creamery Cultured Butter & Strawberry Preserves - \$4.50

House-made Cashew Flax Butter, Honey, Chia Seed + Apple  
or Banana - \$6.50 (sub maple syrup to make it vegan) **V**

House-made Lemon Basil Hummus, Sliced Avocado, Everything Bagel  
Seasoning, *Spicy Roasted Chili Oil\** and a squirt of lime - \$9 **V**

## PANINI

BREAKFAST ENGLISH MUFFIN - \$6.50

Fresh Cracked Eggs Baked with Parmesan, Topped with Crispy Pancetta,  
Shelburne Farms Cheddar, Garlic Chili Oil on a Homemade Buttermilk  
Chive English Muffin.

PROSCIUTTO - \$8

Pesto, Prosciutto, Fresh Mozzarella & Aged Balsamic Drizzle on  
Farmhouse Bread

SPECK - \$8

Smoked Prosciutto, Italian Mascarpone, Fresh Mozzarella, *\*Herb  
Marinara* & Arugula on Farmhouse Bread

BLACK BEAN - \$8

Seasoned Black Beans, Smoked Gouda & Arugula on Sprouted  
Spelt Bread

HALLOUMI - \$9

Seared Halloumi Cheese, Arugula, Roasted Red Pepper, House-made  
Lemon Basil Hummus on a toasted Brioche Bun

GRILLED CHEESE - \$6.50

Shelburne Farms Cheddar on Sprouted Spelt Bread. Add Roasted Red  
Peppers, House-made Pesto or *\*Pittsburgh Pickles* for \$1.

***Our GF items do not contain gluten but they aren't certified. Our staff takes great care in preparing your meal but it is made in a kitchen shared with wheat and cross contamination could occur.***

***\*Like what you taste? These products are available on our shelves.***

# MEAT & CHEESE PLATES

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Served with nuts, dried apricots & toast points

**CHEESE** - CHOOSE 3: \$10 ♦ CHOOSE 5: \$15

## MANCHEGO

Spanish sheep's milk cheese, aged 1 year, nutty and very flavorful

## 2 YR CHEDDAR

Shelburne Farms (VT), rich and creamy, extra sharp

## GRILLED HALLOUMI

Salty and unique Greek cheese. Grilled and drizzled with honey

## SAGE & HERBS

Plymouth Artisan Cheese (VT), blend of herbs de provence including sage, thyme, rosemary, lavender & oregano

## FRESH CHÈVRE

Soft, tangy goat milk cheese from Vermont Creamery served with fig jam

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**MEAT** - CHOOSE 3: \$14 ♦ CHOOSE 4: \$17

## PROSCIUTTO

Award-winning, pasture raised Berkshire mix from La Quercia

## SPECK

Spiced, smoked and aged prosciutto for a deeper flavor

## 'NDUJA

La Quercia's legendary spread of ground prosciutto, speck, chili pepper and spices on toast points

## RUSTICO

Red wine and garlic, Italian style salami from Parma Sausage Co.

## HOT SOPRESSATA

Red pepper spiced, Italian style salami from Parma Sausage Co.

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## MEAT & CHEESE

3 MEAT/3 CHEESE: \$22 ♦ 5 MEAT/5 CHEESE: \$32

# COCKTAILS TO GO

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## NEGRONI MENU \$9

CLASSIC: Drumshanbo Gunpowder Irish Gin, Dolin Sweet Vermouth, & Campari

OAK BARREL AGED: Our classic aged in an oak barrel

BAI MU DAN (WHITE PEONY TEA): Delicately floral, very slightly sweet

PINK PEPPERCORN: Extremely complex, fruit with slight pepper note

ANISE SEED: The scent of anise adds depth and a savory finish

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## CLASSICS \$9

### MANHATTAN

Wigle Rye, Dolin Sweet Vermouth, Luxardo Cherry, Lemon Twist

### SAZERAC

Wigle Rye, Cognac, Vieux Carre Absinthe, simple syrup, Lemon Twist

### COFFEE OLD FASHIONED

Wigle Wheat Whiskey, Coffee, Bitters, Orange, Luxardo Cherry & Cinnamon

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## SIGNATURE \$9

### SHRUB & RUM SPRITZ

Strawberry Balsamic Basil Shrub, Maggie's Farm Dark Rum, Lime & Soda Water

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# RED STAR KOMBUCHA, PGH

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	To Go:	Growler	Growler
ROTATING SEASONAL 2.5%	16 oz	32 oz	64oz
MEADOW ALE 4.5%	\$7	\$14	\$20

Save \$1 on 16 oz & \$4 on 32 & 64 oz sizes if you bring your own growler

*\*meats and cheeses available to take home from our charcuterie counter*