

COFFEE & ESPRESSO

HOT/ICED DRINKS

Coffee	\$ 2.15
Americano	\$ 2.25
Red Eye	\$ 2.75
Cappuccino	\$ 3.25
Latte	\$ 3.25
Chai Latte	\$ 3.50
Dirty Chai	\$ 3.99
Hot Chocolate	\$ 2.50
Steamer	\$ 2.50
Numi Organic Tea	\$ 2.50
Freshly Brewed Iced Tea	\$2.00

Espresso (Double)	\$2.00
Espresso Macchiato	\$2.25

BOTTLED DRINKS

20 oz. Soda	\$1.99
20 oz. Aquafina Water	\$1.75
Pure Leaf Tea	\$2.45
Ocean Spray Juice	\$2.50

War Horse Products Handcrafted Soda	\$2.85
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LUNCH MENU

SERVED 11:00 A.M. TO 1:45 P.M.

SALADS

Chicken Fajita Salad \$10.50 / Half \$8.50

Spring greens topped with sautéed chicken, peppers and onions, black beans, avocado, shredded cheddar and homemade chipotle ranch dressing.

Harvest Salad Whole \$8.25 / Half 6.25

Spring greens, roasted sweet potatoes, NYS apples, dried cranberries, candied pumpkin seeds, smoked blue cheese and maple vinaigrette.

Garden Salad Whole \$6.95 / Half \$4.95

Spring greens, carrots, tomato, cucumber, red onion and garbanzo beans with your choice of homemade dressing.

Dressings: balsamic, maple, chipotle ranch, honey mustard

** add chicken to any salad for \$2.50 or chicken salad for \$3.00*

Quiche \$9.95

Homemade broccoli and cheddar quiche in a flaky pastry crust. Served with a side salad and choice of dressing.

Lunch Combo \$9.95

1/2 of any sandwich, cup of soup and a side salad.

SANDWICHES (served with kettle chips)

**substitute German Potato Salad or Mac and Cheese for \$2.50*

Blue Cheesesteak Wrap \$8.95

Freshly roasted beef, smoked blue cheese, sautéed peppers and onions, tomato and greens wrapped in a flour tortilla and lightly pressed.

Hot Ham and Apple \$8.25

Thinly shaved ham, NYS Honeycrisp apples, Swiss cheese and honey mustard on a toasted croissant.

Cranberry Walnut Chicken Salad \$8.45

All white meat chicken tossed in a candied walnut mayonnaise and topped with cranberry sauce and greens. Served on a toasted croissant.

Sriracha Black Bean Burger \$7.95

A homemade black bean burger topped with lettuce, tomato, red onion, sriracha mayo and cheddar cheese on a rosemary focaccia roll.

Turkey Rueben \$9.25

House roasted turkey, homemade sauerkraut, Thousand Island dressing, and Swiss cheese on griddled rye bread.

Herbed Tuna Melt on Rye \$8.65

All white meat Albacore tuna tossed with fresh herbs, tomato and Swiss cheese melted between two pieces of marbled rye.

Grilled Cheese Gone Wild \$8.25

Cheddar and provolone cheese, Applewood smoked bacon, caramelized onion, tomato and roasted garlic mayo on Italian panini bread.

Cheesiest Grilled Cheese \$6.95

Cheddar, provolone and fresh mozzarella cheese piled on Italian panini bread and grilled to perfection.

Roast Beef \$8.45

Freshly roasted beef, roasted garlic mayo, provolone cheese, lettuce and tomato on a ciabatta roll.