

# FOOD MENU

## BITES, SANDWICHES, & SALADS

<b>FRUIT MEDLEY CUP</b>	\$6
<b>NEW YORK BAGEL</b> Orwasher's Bakery, New York City <i>add Cream Cheese</i>	\$4 \$0.75
<b>BREAKFAST PASTRIES</b> Specialty Pastries....	\$5 \$6
<b>PETIT SUGAR DONUTS</b>	\$1/each \$5/6
<b>GREEK YOGURT</b> Assorted Flavors	\$4
<b>IMPOSSIBLE SAUSAGE, EGG WHITE &amp; CHEDDAR</b> on English Muffin	\$7
<b>TURKEY SAUSAGE, EGG &amp; AMERICAN CHEESE</b> on English Muffin	\$6
<b>HICKORY SMOKED BACON, EGG &amp; CHEDDAR</b> on Croissant	\$8
<b>GARDEN SALAD with GRILLED CHICKEN BREAST</b> Artisan Lettuces, Shredded Carrot, Cucumber, Tomato, Red Onion, Chick Peas, Choice Of Dressing	\$14
<b>TUNA NICOISE SANDWICH</b> Conserved Yellowfin Tuna, Black Olive, Garlic Aioli, Leaf Lettuce, Whole Wheat Bread	\$11
<b>HAM &amp; CHEESE on BAGUETTE</b> Smoked Country Ham, Gruyere, Dijon Mustard Butter	\$11
<b>BABA GANOUSH on LAVASH</b> Cucumber, Chick Peas, Sprouts, Pickled Red Onion, Olives	\$11

# COFFEE & TEA

COFFEE	SMALL 12 OZ.	LARGE 16 OZ.
<b>DRIP COFFEE</b>	\$2.75	\$3.50
<b>POUR OVERS</b>		
<b>JOAQUIN BLEND</b> Cacao, Roasted Hazelnut, Sweet Berry	\$6.00	—
<b>TANZANIA PEABERRY</b> Citrus, Floral, Brown Sugar	\$6.00	—
<b>COLD BREW</b> Berry, Caramel, Chocolate, Citrus	—	\$5.50
<b>ESPRESSO</b>		
<b>SINGLE AMERICANO</b>	\$3.00	—
<b>CAFE MACCHIATO (4 oz)</b>	\$3.00	\$3.75
<b>CAFE LATTE</b>	\$3.75	—
<b>CAPPUCCINO</b>	\$4.00	\$4.75
<b>O CAFE</b>	\$4.00	\$4.75
<b>MOCHA</b>	\$4.00	\$4.75
<b>SPECIALTY</b>		
<b>MATCHAFUL</b> Single Origin Matcha Tea Latte	\$3.50	\$4.25
<b>HOT CHOCOLATE</b>		
<b>GOLDEN LATTE</b>	\$3.50	\$4.25
<b>CREME BRULEE</b>	\$3.50	\$4.25
<b>LATTE CHAI TEA</b>	\$4.25	\$5.00
<b>TEAS HOT OR ICED</b>		
<b>BLACK TEAS</b> Decaf Black, Earl Grey, New York Breakfast	\$3.00	\$3.75
<b>GREEN TEA</b> Moroccan Mint	\$3.00	\$3.75
<b>WHITE TEA</b> Ginger Peach	\$3.00	\$3.75
<b>HERBAL TEA</b> Chamomile, Citrus Hibiscus, Strawberry Basil	\$3.00	\$3.75
<b>ADDITIONS &amp; NON-DAIRY</b>		
<b>CARAMEL</b>	\$0.75	
<b>VANILLA BEAN</b>	\$0.75	
<b>WHIP CREAM</b>	\$0.75	
<b>SOY MILK</b>	\$0.75	
<b>OAT MILK</b>	\$0.75	
<b>ALMOND MILK</b>	\$0.75	

# WINE & BEER

WINE	BT G	BT B
<b>SPARKLING</b> La Marca, Prosecco, Italy	\$13	\$50
<b>ROSE</b> M De Minuty, Rose, France	\$16	\$78
<b>WHITE</b> Governors White, White Blend, VA	\$14	\$68
Benvolio, Pinot Grigio, Italy	\$14	\$68
Simonsig Estate, Chenin Blanc, South Africa	\$14	\$68
Bravium, Chardonnay, CA	\$14	\$68
<b>RED</b> Bodegas Finca Nueva, Rioja, Spain	\$15	\$73
Daou, Cabernet Sauvignon, CA	\$15	\$73
Chateau a Nerthe, Cotes de Rhone, France	\$15	\$73
<b>WINE BY THE BOTTLE</b>		
Moet Imperial, Champagne Brut, France	-	\$118
Bollinger, Champagne Special Cuvee, France	-	\$300
Langlois-Chateau Cremant de Loire, Brut Rose, France	-	\$78
Frog's Leap, Chardonnay, CA	-	\$72
Austin Hope Winery, Cabernet, CA	-	\$90
<b>BEER</b>		
Manor Hill, Seasonal, MD	\$8	-
Port City, Optimal Wit, VA	\$8	-
Stella Artois, Pilsner, Belgium	\$8	-
Rotating Seasonal Craft Beer	\$8	-