

# FOOD MENU

## BITES, SANDWICHES, & SALADS

<b>FRUIT MEDLEY CUP</b>	\$6
Seasonal Melon, Red Seedless Grapes & Strawberries	
<b>STRAWBERRY YOGURT PARFAIT</b>	\$7
Fresh Strawberries, Strawberry Yogurt, Granola	
<b>SAUSAGE, EGG &amp; CHEDDAR</b>	\$7
on Croissant	
<b>TURKEY SAUSAGE, EGG &amp; PEPPER JACK CHEESE</b>	\$7
on English Muffin	
<b>FLORENTINE HAM, EGG &amp; SWISS</b>	\$7
on Ciabatta	
<b>CAPRESE</b>	\$10
Vine Ripe Tomatoes, Bufala Mozzarella, Spinach, Basil Pesto on Baguette	
<b>TURKEY &amp; MUEENSTER</b>	\$11
Oven Roasted Turkey, Muenster Cheese, Artisanal Greens on Pretzel Roll Bun	
<b>HAM &amp; CHEESE</b>	\$11
Rosemary Ham, Brie, Figs, Artisanal Greens on Baguette	
<b>ROAST BEEF &amp; CHEDDAR</b>	\$11
Roast Beef, Aged Cheddar, Artisanal Greens on Pretzel Roll Bun	
<b>TURKEY &amp; BACON COBB</b>	\$11
Oven Roasted Turkey, Bacon, Egg, Artisanal Greens & Tomato	
<b>CHICKEN CAESAR</b>	\$11
Roasted Chicken, Parmesan, Tomato & Crisp Romaine	
<b>SANTE FE CHICKEN HERB</b>	\$11
Mesquite Grilled Chicken, White Cheddar, Roasted Pepper Aioli	
<b>KOREAN BBQ BEEF WRAP</b>	\$13
Korean Bulgogi, Marinated Beef, Tomato & Crisp Romaine	
<b>GARDEN SALAD</b>	\$13
Grape Tomatoes, Red Onions, Shredded Carrots, Bell Peppers on Artisanal Greens	

# 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>	\$6.00	-
Cacao, Roasted Hazelnut, Sweet Berry		
<b>TANZANIA PEABERRY</b>	\$6.00	-
Citrus, Floral, Brown Sugar		
<b>COLD BREW</b>	-	\$5.50
Berry, Caramel, Chocolate, Citrus		
<b>ESPRESSO</b>		
<b>SINGLE AMERICANO</b>	\$3.00	-
<b>CAFE MACCHIATO (4 oz)</b>	\$3.75	\$3.75
<b>CAPPUCCINO</b>	\$4.00	\$4.75
<b>CAFE MOCHA</b>	\$4.00	\$4.75
<b>SPECIALTY</b>		
<b>MATCHAFUL</b>	\$3.50	\$4.25
Single Origin Matcha Tea Latte		
<b>HOT CHOCOLATE</b>	\$3.50	\$4.25
<b>GOLDEN LATTE</b>	\$3.50	\$4.25
<b>CREME BRULEE LATTE</b>	\$4.25	\$5.00
<b>CHAI TEA</b>		
<b>TEAS HOT OR ICED</b>		
<b>BLACK TEAS</b>	\$3.00	\$3.75
Decaf Black, Earl Grey, New York Breakfast		
<b>GREEN TEA</b>	\$3.00	\$3.75
Moroccan Mint		
<b>WHITE TEA</b>	\$3.00	\$3.75
Ginger Peach		
<b>HERBAL TEA</b>	\$3.00	\$3.75
Chamomile, Citrus Hibiscus, Strawberry Basil		
<b>ADDITIONS &amp; NON-DAIRY</b>		
<b>CARAMEL</b>	\$0.75	
<b>VANILLA BEAN</b>	\$0.75	
<b>WHIPPED 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

	BTG	BTB
<b>SPARKLING</b>	\$13	\$50
La Marca, Prosecco, Italy		
<b>ROSE</b>	\$16	\$78
M De Minuty, Rose, France		
<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

## BEER

Manor Hill, Seasonal, MD	\$8	-
Port City, Optimal Wit, VA	\$8	-
Stella Artois, Pilsner, Belgium	\$8	-
Rotating Seasonal Craft Beer	\$8	-