

ALL DAY MENU

BREAKFAST BITES

FRUIT MEDLEY CUP \$6
Seasonal Melon, Red Seedless Grapes & Strawberries

STRAWBERRY YOGURT PAR-FAIT \$7
Fresh Strawberries, Strawberry Yogurt, Granola

SANDWICHES & SUCH

SAUSAGE, EGG & CHEDDAR \$7
on Croissant

TURKEY SAUSAGE, EGG & PEPPER JACK CHEESE \$7
on English Muffin

FLORENTINE HAM, EGG & SWISS \$7
on Ciabatta

TURKEY & MUEENSTER \$11
Oven Roasted Turkey, Muenster Cheese, Artisanal Greens on Pretzel Roll Bun

ITALIAN \$11
Oven Roasted Turkey, Ham, Salami & Provolone Cheese on Everything Ficelle

HAM & CHEESE \$11
Rosemary Ham, Brie, Figs, Artisanal Greens on Baguette

BBQ CHICKEN PANINI \$11
Grilled Chicken, Red Onion, White Cheddar & Mango Habanero BBQ

MEDITERRANEAN VEGGIE \$9
Roasted Peppers, Olives, Red Onion, Baby Spinach & Hummus on Ficelle

SALADS

GARDEN SALAD \$11
Grape Tomatoes, Red Onions, Shredded Carrots, Bell Peppers on Artisanal Greens

CHICKEN CAESAR SALAD \$13
Grilled Chicken, Parmesan Cheese, Croutons on Crisp Romaine

ALAMO SOUTHWEST SALAD \$13
Grilled Chicken, Bacon, Cheddar, Black Bean Corn Salsa on Artisanal Greens

CHEF'S SALAD \$13
Oven Roasted Turkey, Ham, Boiled Egg, Grape Tomatoes, Olives Cheddar on Crisp Romaine

ODDS & ENDS

CRUDITE \$7
Selection of Fresh Cut Vegetables with Chipotle Ranch Dressing

MEDITERRANEAN NOSH BOX \$7
Hummus with Pita Chips

COFFEE

SMALL 12 OZ. LARGE 16 OZ.

DRIP COFFEE \$2.75 \$3.50

POUR OVERS

JOAQUIN BLEND \$6.00 –
Cacao, Roasted Hazelnut, Sweet Berry

TANZANIA PEABERRY \$6.00 –
Citrus, Floral, Brown Sugar

COLD BREW – \$5.50
Milk Chocolate, Hazelnut, Orange Zest

ESPRESSO

SINGLE AMERICANO \$3.00 –
CAFE MACCHIATO \$3.00 \$3.75
CAFE LATTE \$3.75 –
CAPPUCCINO \$4.00 \$4.75
CAFE MOCHA \$4.00 \$4.75

SPECIALTY

MATCHAFUL \$3.50 \$4.25
Single Origin Matcha Tea Latte
HOT CHOCOLATE \$3.50 \$4.25
GOLDEN LATTE \$3.50 \$4.25
CARAMEL APPLE CIDER \$3.75 \$4.50
CREME BRULEE LATTE \$4.25 \$5.00
S'MORES LATTE \$4.25 \$5.00

TEAS SWALLOWTAIL

BLACK TEAS \$3.00 \$3.75
Irish Breakfast, Decaf Black, Earl Grey

GREEN TEA \$3.00 \$3.75
Moroccan Mint

WHITE TEA \$3.00 \$3.75
Ginger Peach

HERBAL TEA \$3.00 \$3.75
Chamomile, Hibiscus Berry

ADDITIONS & NON-DAIRY

CARAMEL \$0.75
VANILLA BEAN \$0.75
WHIPPED CREAM \$0.75
KAHLUA \$7.00
SOY MILK \$0.75
OAT MILK \$0.75

BEVERAGE MENU

WINES BTG 5 OZ.

SPARKLING

LA MARCA \$13
Prosecco, Italy

LANGLOIS-CHATEAU CREMANT DE LOIRE \$28
Brut Rose, France

CHAMPAGNE

MOET IMPERIAL \$28
Champagne Brut, France

WHITE

GOVERNORS WHITE WILLIAMSBURG WINERY \$13
Riesling, Virginia

BENVOLIO \$12
Pinot Grigio, Italy

SIMONSIG ESTATE \$13
Chenin Blanc, South Africa

BRAVIUM \$16
Chardonnay, California

ROSÉ

M DE MINUTY \$16
Rose, France

RED

BODEGAS FINCA NUEVA \$15
Rioja, Spain

DAOU \$16
Cabernet Sauvignon, California

CHATEAU LA NERTHE \$15
Cotes du Rhone, France

COCKTAILS

POINSETTIA \$13
Prosecco, Cranberry Juice, Simple Syrup

SPIKED \$13
Cold Brew Coffee, Espresso Infused Vodka, Cream

BOOZY HOT CHOCOLATE \$13
Hot Chocolate, Vanilla Whipped Cream, Kahlua