



<b>COFFEE</b>	<b>SMALL 12 OZ.</b>	<b>LARGE 16 OZ.</b>
<b>DRIP COFFEE</b> <b>CASA BLEND (REGULAR)</b> <b>UNLEADED (DECAF)</b>	<b>\$2.75</b>	<b>\$3.50</b>
<b>POUR OVERS</b>		
<b>JOAQUIN BLEND</b> Cacao, Roasted Hazelnut, Sweet Berry <b>TANZANIA PEABERRY</b> Citrus, Floral, Brown Sugar	<b>\$6.00</b>	-
<b>COLD BREW</b> Milk Chocolate, Hazelnut, Orange Zest	-	<b>\$5.50</b>
<b>ESPRESSO</b>		
<b>SINGLE</b>	<b>\$3.00</b>	-
<b>AMERICANO</b>	<b>\$3.00</b>	<b>\$3.75</b>
<b>CAFÉ MACCHIATO</b>	<b>\$4.00</b>	<b>\$4.75</b>
<b>CAFÉ LATTE</b>	<b>\$4.00</b>	<b>\$4.75</b>
<b>CAPPUCCINO</b>	<b>\$4.00</b>	<b>\$4.75</b>
<b>CAFÉ MOCHA</b>	<b>\$4.00</b>	<b>\$4.75</b>
<b>SPECIALTY</b>		
<b>MATCHAFUL</b> Single Origin Matcha Tea Latte	<b>\$3.50</b>	<b>\$4.25</b>
<b>GOLDEN LATTE</b>	<b>\$3.25</b>	<b>\$4.00</b>
<b>TEAS SWALLOWTAIL</b>		
<b>BLACK TEAS</b> Irish Breakfast, Decaf Black, Earl Grey	<b>\$3.00</b>	<b>\$3.75</b>
<b>GREEN TEA</b> Moroccan Mint	<b>\$3.00</b>	<b>\$3.75</b>
<b>WHITE TEA</b> Ginger Peach	<b>\$3.00</b>	<b>\$3.75</b>
<b>HERBAL TEA</b> Chamomile, Hibiscus Berry	<b>\$3.00</b>	<b>\$3.75</b>
<b>SMOOTHIES</b>		
<b>STRAWBERRY-KIWI KICK</b> Strawberries, Kiwi, Papaya, Apple	<b>\$6</b>	
<b>TROPICAL TANGO</b> Pineapple, Mango, Papaya, Passion Fruit	<b>\$6</b>	
<b>BERRY BLAST</b> Strawberries, Blueberries, Raspberries, Apple	<b>\$6</b>	
<b>GREEN GODDESS</b> Spinach, Kale, Lemon, Ginger, Pineapple, Papaya, White Grape	<b>\$6</b>	

<b>WINES</b> BTG	5 oz.
<b>SPARKLING</b>	
<b>LA MARCA</b> Prosecco, Italy	<b>\$13</b>
<b>LANGLOIS-CHÂTEAU CREMANT DE LOIRE</b> Brut Rosé, France	<b>\$28</b>
<b>CHAMPAGNE</b>	
<b>MOET IMPERIAL</b> Champagne Brut, France	<b>\$28</b>
<b>WHITE WINES</b>	
<b>GOVERNORS WHITE WILLIAMSBURG WINERY</b> Riesling, Virginia	<b>\$13</b>
<b>BENVOLIO</b> Pinot Grigio, Italy	<b>\$12</b>
<b>SIMONSIG ESTATE</b> Chenin Blanc, South Africa	<b>\$13</b>
<b>BRAVIUM</b> Chardonnay, California	<b>\$16</b>
<b>ROSÉ</b>	
<b>M DE MINUTY</b> Rosé, France	<b>\$16</b>
<b>RED WINES</b>	
<b>BODEGAS FINCA NUEVA</b> Crianza, Spain	<b>\$15</b>
<b>DAOU</b> Cabernet Sauvignon, California	<b>\$16</b>
<b>CHÂTEAU LA NERTHE</b> Côtes du Rhône, France	<b>\$15</b>
<b>COCKTAILS</b>	
<b>SPRITZ</b> Prosecco, Tiber Bitter Liqueur, Dehydrated Orange	<b>\$12</b>
<b>RICKEY</b> Green Hat Gin, Lime, Soda	<b>\$12</b>
<b>SPIKED</b> Cold Brew Coffee, Espresso Infused Vodka, Cream	<b>\$12</b>

<b>BREAKFAST SANDWICHES &amp; SUCH</b>	
<p><b>THE BR</b> Deli Sliced Pastrami, Emmental Swiss, Sauerkraut, Country Fresh Eggs, Spiced Thousand Island on English Muffin</p> <p><b>THE BEC</b> Neuske's Bacon, Country Fresh Eggs, American Cheese, Harissa Aioli on Brioche</p> <p><b>HAM &amp; CHEESE</b> Virginia Country Ham, Smoked Gouda, Pepper Jam, Country Fresh Eggs, Dijonnaise on Croissant</p> <p><b>FORAGED MUSHROOM FRITTATA</b> Country Fresh Eggs, Spinach, Picked Fresh Herbs</p>	<p><b>\$9</b></p> <p><b>\$9</b></p> <p><b>\$10</b></p> <p><b>\$7</b></p>
<b>BREAKFAST ODDS &amp; ENDS</b>	
<p><b>FRUIT CUP</b> Seasonal Melon, Pineapple, Strawberries, Blueberries</p> <p><b>YOGURT PARFAIT</b> Greek Style Yogurt, Macerated Berries, House Made Granola</p> <p><b>OVERNIGHT OATMEAL</b> Almond Milk, Toasted Almonds, Apple, Dried Fruit, Citrus Essence</p> <p><b>SELECTION OF BREAKFAST PASTRIES</b> Croissant, Pain au Chocolate, Cheese &amp; Fruit, Danishes, Bran Muffins</p>	<p><b>\$5</b></p> <p><b>\$8</b></p> <p><b>\$4</b></p> <p><b>MP</b></p>
<b>ALL DAY SANDWICHES &amp; SUCH</b>	
<p><b>THE BIRD &amp; THE PIG</b>   Roasted Turkey, Smoked Gouda, Oven Dried Tomato, Neuske's Bacon, Chipotle Aioli on Rustic Bread</p> <p><b>LITTLE HAVANA</b>   Shaved Ham, Slow Roasted Pernil, Emmental Swiss, House Made Turmeric Pickles, Dijonnaise on Baguette</p> <p><b>SILLY RABBIT</b>   Roasted Portabella, Piquillo Peppers, Charred Eggplant, Alfalfa Sprouts, Edamame Hummus on Focaccia</p>	<p><b>\$10</b></p> <p><b>\$9</b></p> <p><b>\$9</b></p>
<b>SALADS ADD CHICKEN \$6</b>	
<p><b>CAESAR SALAD</b>   Mustard Greens, Baby Kale, Rustic Bread Crouton, Parmesan, Aji Amarillo Caesar Dressing</p> <p><b>MEDITERRANEAN SALAD</b>   Spinach, Arugula, Olives, Sweety Drop Peppers, Artichoke Hearts, Crisp Chickpeas, Feta, Lemon Dijon Vinaigrette</p> <p><b>ANTIPASTO SALAD</b>   Cavatappi Pasta, Genoa Salami, Roasted Turkey, Provolone, Parmesan, Olives, Pepperoncini Peppers, Sweety Drop Peppers, Herbed Vinaigrette</p>	<p><b>\$10</b></p> <p><b>\$10</b></p> <p><b>\$5</b></p>
<b>ODDS &amp; ENDS</b>	
<p><b>MEZZE PLATTER</b>   Whipped Hummus, Beet Tahini, Labneh, Minted Tabbouleh, Naan Bread</p>	<p><b>\$12</b></p>