



BREAKFAST & BRUNCH (served all day)

the local, an egg sammie 7

cage-free egg, sharp white cheddar, spicy brown mustard
served on house-made whole wheat bread
+ add sausage, bacon or vegan sausage \$2.00

eye-opener burrito II

cage-free egg, local chorizo, sharp white cheddar
herbed & roasted potatoes, Frank's Red Hot Sauce
served on a whole-wheat tortilla wrap
served with a side of salsa

vegan eye-opener burrito II

house-made vegan sausage, crispy baked tofu,
herbed & roasted potatoes, sauteed broccoli & red pepper,
Frank's Red Hot Sauce
served on a spinach tortilla wrap
served with a side of salsa

house-made granola 10

organic oats, spelt, millet, amaranth, almonds, dried cherries
served with vanilla Greek yogurt



- + substitute oat or almond milk, 10.50
- + substitute any cow milk, 6.50
- + a la carte (no milk), 5.50
- +add fresh-cut fruit, 3.00

locally hand-crafted bagels 2.50


Plain, Everything, Blueberry, Asiago
add Cream Cheese (plain or Scallion) +1.50
add Butter +1.5
add Peanut Butter +1.5
add Raspberry Jam +0.75



breakfast & brunch sides

3.00 each

(2) slices house-made whole wheat bread 
(toasted or untoasted; add any spread, .50)
herbed & roasted potatoes 

4.25

fresh-cut fruit cup 
cup vanilla Greek yogurt

*Menu items marked with a  or a ,
can be made vegan and/or gluten-free,
please inquire for options.*

COFFEE & ESPRESSO

(1) shot espresso in 12 oz
(2) shots espresso in 16 oz

espresso
solo doppio
2.00 2.75

regular drip

crimson cup coffee roasters'
greg's blend (organic & fair-trade)
medium roast
12 oz 16 oz
2.75 3.25

decaf drip

crimson cup coffee roasters'
swp peru decaf blend
(organic & fair-trade)
12 oz 16 oz
2.75 3.25



cafe au lait

1/2 brewed coffee + 1/2 steamed milk
(oat & almond, add .50)
12 oz 16 oz
3.10 3.60

wexpresso

fresh brew + shot espresso
with (1) shot espresso:
12 oz 16 oz
3.25 3.75
with (2) shots espresso:
12 oz 16 oz
3.75 4.25

cold brew

crimson cup coffee roasters'
fair-trade cold brew blend
16 oz. 20 oz.
3.75 4.25

cold brew latte

cold brew with your choice of milk
16 oz. 20 oz.
3.55 4.05

americano

(hot or iced)
all sizes get (2) shots espresso
2.75

latte

(hot or iced)
12 oz 16 oz
3.10 3.60

cubano

espresso + cane sugar
solo doppio
3.00 3.50

cappuccino

12 oz 16 oz
3.35 3.95

mocha

12 oz 16 oz
3.70 4.25

white mocha

12 oz 16 oz
3.80 4.35

ask about milk alternatives or about our rotating selection
of flavors!

SPECIALTY LATTES

honey lavender

12 oz 16 oz
3.95 4.50

maple

12 oz 16 oz
3.95 4.50

bumble bee

honey, vanilla
12 oz 16 oz
3.95 4.50

caramel vanilla

12 oz 16 oz
3.95 4.50

lavender

lavender, vanilla
12 oz 16 oz
3.95 4.50

turtle

chocolate, caramel pecan
12 oz 16 oz
3.95 4.50

ch-almond joy

chocolate, almond, coconut
12 oz 16 oz
3.95 4.50

nutty s'more

chocolate, hazelnut, toasted marshmallow
12 oz 16 oz
3.95 4.50

THE LUNCH BUNCH

(service starts at 10:30am)

HAND-HELDS

(sandwiches & wraps)

all hand-helds come with your choice of chips
or leafy greens side salad
(you can choose any side for a slight add-on fee)

grilled munster 10

muenster cheese, raspberry jam, clarified butter
served grilled, on house-made whole wheat bread

the heirloom chicken club 12

ohio free-range chicken breast, ohio thick-sliced
bacon, pepperjack cheese, house-made 'quickles',
arugula, sweet chili sauce
served on an Auddino's Bakery kaiser roll

veggie burg 11

house-made vegan veggie pattie, sharp white
cheddar, onion, leafy greens, vegan special sauce
served on an Auddino's Bakery kaiser roll
vegan pattie contains spelt berries, a form of gluten

chicken salad wrap 11

house-made chicken salad
(ohio free-range chicken breast,
toasted walnuts, celery, mayo)
wrapped in a whole-wheat tortilla with romaine lettuce

tuna salad sam 11

house-made tuna salad
(tuna, celery, carrot, mayo)
sharp white cheddar, leafy greens
served on house-made whole wheat bread

the lunch bunch a la carte sides

2.75 each

Potato Chips
(plain, BBQ, sea salt)

3.00 each

cup of the soup-of-the-day
(please inquire for dietary restrictions)

4.00 each

herbed & roasted potatoes
dill potato salad

side house leafy greens salad
fresh-cut fruit cup

5.00
bowl of soup

THE MEAN GREENS

(bowls)

quinoa + greens 13

sauteed: quinoa, red bell peppers, onions, &
garbanzo beans, topped with feta & toasted
Brazil nuts, with spinach & arugula mix
served with cumin lime vinaigrette & your
choice of protein: ohio free-range chicken
breast or crispy baked tofu

seoul bowl 13

spinach & arugula mix, pickled veg (daikon
radish, cabbage, carrot), toasted almonds
served with gochujang vinaigrette
& your choice of protein:
ohio free-range chicken breast or crispy baked
tofu

fiesta bowl 13

ohio free-range ground turkey, pinto beans,
sharp white cheddar, Shagbark tortilla bits,
romaine lettuce, cilantro
served with cumin lime vinaigrette

house leafy green 9.00

mixed leafy greens, carrot, cucumber, radish,
house-made parmesan croutons,
maple & white balsamic vinaigrette
add your choice of protein:
ohio free-range chicken breast 4.00
crispy baked tofu 3.00

the conscientious combo

12.50

choose (1) one item from each category:

choice #1:

1/2 grilled munster

1/2 veggie burg

1/2 the heirloom chicken club

1/2 the local bird chicken salad

1/2 tuna salad sam

choice #2:

combo-sized house leafy green salad

or

combo-sized soup

choice #3:

your choice of chips



or

fresh-cut fruit

+substitute

dill potato salad

for \$1.00

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HOT ENTREES

lemon polenta plate 13.00

creamy lemon thyme sauce and sauteed
zucchini, served over a piece of crispy baked
polenta, with your choice of ohio free-range
chicken breast or crispy baked tofu

DESSERTS

Vegan Chocolate Chip - 3.25

Banana Mocha Bread - 3

Oatmeal - 3

Almond - 3

Chocolate chip 3

Peanut Butter - 3

Nut Clusters - 2.50