



BREAKFAST & BRUNCH (served all day)

the local, an egg sammie 5.50

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 9.50

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 9.50

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 9.50

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

+ substitute oat or almond milk, 10.00

+ substitute any cow milk, 6.50

+ a la carte (no milk), 5.50

+add fresh-cut fruit, 2.00

locally hand-crafted bagels 2.50

Plain, Everything, Blueberry, Asiago
add Cream Cheese (plain or Scallion) +1.00

add Butter +0.25

add Peanut Butter +0.50

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

4.00

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 10 oz & 12 oz sizes

(2) shots espresso in 16 oz

espresso

solo doppio

2.00 2.75

regular drip

crimson cup coffee roasters'

jungle love

(organic & fair trade)

"Dark roasted organics from
Central America & Indonesia
blended for well-balanced flavor,
a full body, & a long finish."

12 oz 16 oz

2.75 3.25

decaf drip

crimson cup coffee roasters'

swp peru decaf blend

(organic & fair-trade)

"Buttery mouthfeel, citrus acidity,
semisweet chocolate with notes of
almond. Well-balanced & clean."

12 oz 16 oz

2.75 3.25



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

cafe au lait

1/2 brewed coffee + 1/2 steamed milk
(oat & almond, add .50)

12 oz 16 oz

3.10 3.60

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

+ oat or almond milk, add 1.50

+ extra shot of espresso, add 1.50

+ syrup, add .40/each

vanilla, caramel, hazelnut, almond, caramel
pecan, coconut, toasted marshmallow, raspberry,

sugar-free vanilla, sugar-free caramel,

sugar-free hazelnut

+ sauce, add .50/each

chocolate, caramel, white chocolate

SPECIALTY LATTES

bumble bee

honey, vanilla, whipped cream

12 oz 16 oz

3.95 4.50

turtle

chocolate, caramel pecan, whipped cream,

caramel & chocolate drizzle

12 oz 16 oz

3.95 4.50

ch-almond joy

chocolate, almond, coconut, whipped
cream, chocolate drizzle

12 oz 16 oz

3.95 4.50

nutty s'more

chocolate, hazelnut, toasted marshmallow,
whipped cream, chocolate drizzle

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 9.00

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

the heirloom chicken club 10.75

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 9.00

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 9.00

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

tuna salad sam 9.00

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

THE MEAN GREENS

(bowls)

quinoa + greens 11.75

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 11.50

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 11.75

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

house leafy green 8.00

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

the lunch bunch a la carte sides

2.50 each

Potato Chips
(plain, BBQ, sea salt)

3.00 each

herbed & roasted potatoes
cup of the soup-of-the-day
(please inquire for dietary restrictions)

4.00 each

dill potato salad
side house leafy greens salad
fresh-cut fruit cup

5.00

bowl of soup

the conscientious combo

10.50

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

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



HOT ENTREES

lemon polenta plate 11.00

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