

SHOWROOM

BREAKFAST

8-11:30 AM

BUILD YOUR OWN YOGURT BOWL Comes with 3 toppings additions + \$.75 Your choice of: strawberries, blueberries, kiwi, Michelle's Granola, toasted almonds, candied pecans and choice of honey, agave, maple syrup	\$4
HOUSE MADE PASTRIES scones, croissants, chocolate croissants, muffins, cheddar biscuits	\$2.5
SEASONAL FRUIT	\$4.5
SHIRRED EGG SANDWICHES	
THE CLASSIC bacon, cheddar cheese, croissant	\$6
THE FARM STAND house made sausage, sage, garlic, seasonings, pepper jack cheese, ciabatta bread	\$6.5
THE GREENHOUSE roasted tomato, spinach, grilled eggplant, English muffin (V)	\$6
THE WALLFLOWER roasted tomato tapenade, grilled eggplant, spinach, roasted pepper, ciabatta bread (V)	\$6
THE EARLY TO RYES egg whites, roasted tomato, spinach, white cheddar, basil pesto, avocado, rye bread (V)	\$6.5

SALADS

SALADS: SIDE / ENTREE

All salads can be made with additional proteins: slow roasted chicken +\$3, herb encrusted salmon +\$5, sesame seared tuna +\$6

THE PANTRY CLASSIC baby kale, feta cheese, pickled onion, hardboiled egg, creamy garlic vinaigrette (V)	\$4/\$7
SPICY TUNA SASHIMI togarashi seared tuna, zucchini udon, pickled carrots, tamari and tea marbled egg, wonton crisps, sriracha aioli, soy miso vinaigrette	\$10
GRILLED PEAR SALAD baby kale, bleu cheese, candied pecans, apple cider vinaigrette (V)	\$5/\$8
SMOKED SALMON BELLY SALAD house cured and smoked salmon, green apple, pickled onion, baby kale, cucumber, roasted beets, horseradish vinaigrette	\$6/\$10
ROASTED VEGGIE SALAD grilled roasted season vegetable, shaved parmesan, baby greens, honey balm vinaigrette (V)	\$5/\$8
ROASTED BEETS SALAD baby greens, roasted beets, pickled red onion, goat cheese, soy miso vinaigrette (V)	\$5/\$8

SANDWICHES

HOT OFF THE PRESS

All sandwiches served with house-made pickles

SALISBURY STEAK FRENCH DIP challah bun, provolone, caramelized onion, side of English jus	\$10
GRILLED ROASTED EGGPLANT grilled roasted pepper, asiago cheese, roasted tapenade, arugula pesto, ciabatta (V)	\$8
PERUVIAN SPICED CHICKEN BREAST sliced tomatillos, pickled onion, pepper jack, fried sweet plantains, rocota chile crema, ciabatta; side of salsa verde	\$9
24 HOUR BEEF BRISKET sourdough, pickled red onion, horseradish dijon creme, cabot sharp cheddar	\$10
LEMON GARLIC HERB CHICKEN bacon, cheddar, toasted tomato, avocado, house made ranch dressing, croissant	\$9

COLD SANDWICHES

POWERHOUSE WRAP whole grain bread, house hummus, pan-roasted zucchini, baby kale, roasted tomato, lemon basil vinaigrette (V)	\$9
FALL CAPRESE baby greens, roasted sweet potato, fresh mozzarella, roasted tomatoes, ciabatta, apple cider vinegar	\$8

BOLSITAS

OUR PLAY ON TRADITIONAL TACOS IN A BAG

PROPER BOLSITA braised beef short ribs, kettle cooked potato chips, horseradish dill creme fraiche	\$10
JAMMIN BOLSITA coconut braised pork shoulder, house made plaintain chips, pickled carrot, mango salsa, ripe avocado, cilantro	\$9
ROCK THE CASBAH BOLSITA Moroccan vegetable tagine, chick peas, roasted tomato, charred vegetables, spices (V)	\$9
BOLSITA ORIGINAL house made Texas red chili, Doritos (Nachos, Sweet Chili Lime, or Lime), salsa verde, sour creme, avocado, sharp cheddar, cilantro	\$9

SMALL SNACKS

MEDITERRANEAN DUO fire roasted eggplant baba ghanoush, lemon garlic hummus; fresh warmed pita bread	\$7
HAND MASHED GUACAMOLE fresh avocado, pickled red onion; plaintain chips or corn chips	\$5
HOUSE SMOKED SALMON SPREAD pickled red onion, green apple, horseradish, baguette chips, cucumber	\$5

SHOWROOM

COCKTAILS

\$11

COCKTAILS AVAILABLE AT 4 PM

- NO. 1** | Old Forester bourbon, Zoilo oloroso sherry, S Maria al Monte amaro, bitters
Dry, oaky and boozy; perfect after a long day
- NO. 2** | Pelotón de la Muerte mezcal, Goslings rum, tamarind, ancho chili, lime, soda
A little sweet, a little spicy, and a little smoky
- NO. 3** | Siembra Azul blanco tequila, Dolin sweet vermouth, Dolin dry vermouth
Salers Dry and herbaceous; a riff on the classic Hanky Panky cocktail
- NO. 4** | Vizcaya 12 rum, Cherry Heering, lime, pineapple, coconut cream, bitters
You'll want summer back once you start sipping on this sweet libation
- NO. 5** | Plymouth gin, Dolin sweet vermouth, lemon, honey, bitters
Tart and herbaceous; raise your spirits and glasses with this one
- NO. 6** | Bulleit Rye, Bigallet China-China, Dolin sweet vermouth, Campari
A bolder Manhattan; order this one if you missed your flight to NYC tonight

WINE \$9

REDTREE PINOT NOIR
THE CRUSHER CAB SAUV
BABICH SAUV BLANC
DROUHIN LAFORET CHARDONNAY
AIME ROQUESANTE ROSE
MAS FI CAVA

DRAFT BEER \$7

MONUMENT BATTLE CRY IPA
JAILBREAK CZECH THE TECH PILSNER
BELLS AMBER ALE
BREWER'S ART RESURRECTION
DALE'S PALE ALE
UNION FOXY
UNION BLACKWING

HAPPY HOUR

Tuesday - Friday | 4 - 7 PM | \$3 off cocktails | \$2 off drafts | \$2 off wine

COFFEE

Extra shot +\$.75 | Almond/Soy Milk +\$.5 | Flavor +.5
HOUSE COFFEE | SM: \$2 | MD: \$2.5 | LG: \$3
ESPRESSO | single: \$1.75 | double \$2.5
CAPPUCCINOS | SM: \$2.25 | MD: \$2.75 | LG: \$3.25
AMERICANO | SM: \$2.25 | MD: \$2.75 | LG: \$3.25
LATTES | SM: \$2.5 | MD: \$2.75 | LG: \$3.25
CHAI LATTES | SM: \$2.75 | MD: \$3 | LG: \$3.5

ORGANIC TEAS

SM: \$2.25 | MD: \$2.5 | LG: \$2.75
ENGLISH BREAKFAST
ROBUST + MALTY BLACK TEA
TUMERIC GINGER
AWAKENING + REVITALIZING HERBAL TEA
JADE CLOUD
FRAGRANT + ENCHANTING GREEN TEA
BLUEBERRY HIBISCUS
SWEET + SUMMER BERRIES HERBAL TEA

HOUSE MADE DESSERTS

- FRESH SEASONAL MOUSSE PARFAITS** \$4.5
WARM FRESH BAKED COOKIES | traditional chocolate chip, oatmeal raisin cranberry, white chocolate
heath bar, almond, white chocolate toffee cruch 2 for \$1.5
ICE CREAM COOKIE SANDWICHES | vanilla or chocolate on chocolate chip, pistachio or coffee on white
chocolate toffee \$5
HOUSE MADE BARS | almond frangipaine, caramel pecan shortbread, double chocolate truffle brownie \$3

In Partnership with The Pantry Catering
Daniel Horwitz | Executive Chef / Operating Partner
MaryAnne Dalanon | General & Operating Manager
Ben Yager | Bar Manager

MONDAY: 8 AM - 3 PM | TUESDAY 8 AM - 10 PM | WEDNESDAY 8 AM - 10 PM | THURSDAY 8 AM - 11 AM | FRIDAY 8 AM - 12 AM | SATURDAY 4 PM - 12 AM