



Bramble Café Breakfast

SWEET

Blackberry Lemon Scone	\$3
A twist on the classic made with goat milk and yogurt from the Elderslie Creamery	
Blackberry Lavender Muffin	\$3
Free the Muffin (gluten, dairy and egg-free)	\$3.50
Dark Chocolate Seedy Muffin (gluten-free, contains nuts)	\$3.50
Linzer Tart (featuring Elderslie Blackberry Jam)	\$3
Blackberry Cornbread	\$4
Blackberry Tart on Pate Sucrée with Almond	\$6
House-made Granola (gf), Goat Yogurt and Elderslie Blackberries	\$6.50

SAVORY

Henhouse Bread with Seasonal Local Veggies and Meat	\$5
Featuring local veggies and Elderslie Creamery Feta	
Gluten-Free Henhouse Bread	\$5.50
Contains almond meal	
Savory Bread Pudding with Local Veggies, Eggs and Meat	\$4.00
(Sausage or Bacon)	

DRINKS

Coffee (Reverie Roasters Boneshaker - mug or 12 oz to-go cup; no refills)	\$2.75
Iced Tea (Cozy Leaf black or hibiscus twist tea)	\$2.25
Blackberry Lemonade	\$2.25
Bottled Water	\$2



Bramble Café Lunch

SOUP

(add focaccia for \$1)

Curried Lentil Soup (gf) \$7
Madras curried lentils, coconut, brown butter and herbs

SALAD AND PASTA

(add focaccia for \$1)

GREENS with Elderslie Creamery Feta, Crouton, Toasted Quinoa \$5.50
SUMMER SQUASH TAGLIATELLE with corn, herbs and pine nuts \$9
NAPA CABBAGE with Tuscan Kale, Almonds and Herbs (gf) \$7

SANDWICHES

*limited quantity daily

Prosciutto Panini \$11
Cured Prosciutto on Seeded Bread with Elderslie Feta, and sprouts, served with green salad
Turkey, Arugula Pesto, Sprouts and Feta \$11
On Whole Grain bread, served with green salad

BAKERY

Focaccia with herbs and Elderslie Feta \$2.50
Dark Chocolate Sea Salt Cookie \$2.20
Almond Oat Cookie (gf) \$2.20