



## Bramble Café Breakfast

All prices reflect our hospitality included policy

### SWEET

Blackberry Lemon Scone	\$3.25
Blackberry Lavender Muffin	\$3.25
Free the Muffin (gluten, dairy and egg-free)	\$3.75
Carrot Cake Muffin (contains walnuts)	\$3.25
Linzer Tart (featuring Elderslie Blackberry jam)	\$2.75
Honey Whey Bagel with Elderslie Blackberry cream cheese	\$4

### SAVORY

Henhouse Bread with Seasonal Local Veggies and Sausage (gf) Featuring local veggies and Elderslie Creamery Feta	\$6.50
Savory Bread Pudding with Local Veggies, Eggs and Meat Sausage or bacon variable	\$4.75
Poppy Sesame Black Sesame Bagel with lemon thyme feta cream cheese	\$4

### DRINKS

Coffee (12 oz cup - no refills) Reverie Roasters Boneshaker Local Roasters Modernist Espresso	\$2.75
Iced Tea (Cozy Leaf black or hibiscus twist tea)	\$2.25
Blackberry Lemonade (Real Lemon Juice and Elderslie Blackberries)	\$2.50
Bottled Water	\$2



## Bramble Café Lunch

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### GRAIN BOWLS AND SOUPS

(add focaccia for \$1)

Quinoa and Chickpea Grain Bowl (gluten-free) \$6.50  
Organic quinoa, chickpea, shallot, mint, parsley, lemon tahini vinaigrette

Farro and Olive Grain Bowl \$6.50  
Farro, Castelveltrano olive, arugula, feta, lemon shallot vinaigrette

Coconut Lentil Soup (gluten-free) \$5.75  
Curried brown butter, herbs

### SALAD

(add focaccia for \$1)

MARKET GREENS (gluten-free) \$6.50  
Elderslie Creamery Feta, radish, avocado and house vinaigrette

ARUGULA \$7.50  
Local arugula, Elderslie Creamery feta, pepitas, dried cranberry, dates, olives, sherry vinaigrette

### SANDWICHES

\*limited quantity daily

Prosciutto Panini \$8  
Prosciutto on House Bread with Caramelized Onion and Creamy Goat Cheese  
Served with green salad

Grilled Cheese \$7.50  
Havarti on house-made whey bread, served with grapes

### BAKERY

Focaccia with Herbs and Elderslie Feta \$2.50

Dark Chocolate Sea Salt Cookie \$2.75

Sprinkle Cookie \$2.75