GLOBALLY INSPIRED

PLENTY CAFÉ

• ALL-DAY • BREAKFAST

SANDWICHES

Plenty Breakfast Sandwich
2 fried eggs, house breakfast sausage, cheddar, brioche 9.00

Egg White 2 egg whites, grilled vegetables, avocado, pecorino, roasted red pepper aioli, multigrain 9.50

Pancetta Hash House cured pancetta, potatoes, onions, peppers, fontina, sunny egg, garlic aioli, ciabatta 11

Smoked Brisket house-smoked brisket, caramelized onions, cheddar, sunny egg, aji panca aioli, ciabatta 11

BOARDS

Spanish Frittata Chorizo Cantimpalo, Mahón cheese, roasted red peppers, potatoes, caramelized onions, peppadew romesco 11

Tasso Ham Croque Madame House cured & smoked Tasso ham, mornay, Gruyère, whole grain mustard, multigrain, sunny egg 12

Shakshuka 2 baked eggs, spiced tomato, pepper & onion sauce, feta, grilled crostini 13

Smoked Salmon Board Caper dill cream cheese, tomato, red onion, capers, house pickles, cucumber, Anadama bread . . 14

Bagel 2.25

Toast multigrain, ciabatta or demi-baguette 2

High St. Anadama 3

ADD:

Butter 50
House Preserves 1.25
Cream Cheese 1.25
Peanut Butter 1
House Caper Dill Cream Cheese 1.25
Hummus 1.25
Smoked Salmon 7.50
Tomato, Onion or Cucumber 50

House Granola with milk 6
Add Berries 1.50

Greek Yogurt Parfait
with low-fat Greek yogurt, berries, house granola, honey 7.50

Organic Steel-Cut Oatmeal
with brown sugar & cinnamon 5
Add Berries 1.50
Add House Granola 1.75

Assorted Fresh Fruit 4.50

Side Bacon 4

Assorted French Pastries & House Baked Items Available Every Day

GF - All sandwiches available without bread
Scrambled eggs or fried eggs substitution available upon request
Multigrain bread available upon request
GF - Gluten free bagels available

• COFFEE BAR •

	12oz	16oz
Drip Coffee	2.08	2.55
Hand Poured	MP	MP
Hot Chocolate	2.78	3.24
Chai Latte	3.24	3.70
Café con leche	2.78	3.24
Premium Loose Tea		3.24
Cold Steeped Iced Tea		2.78

COFFEE ON TAP

Cold Brew Iced Coffee	3.24	3.47
Nitro Iced Coffee	4.63	
House Coffee Soda Cold brewed coffee, house chinotto syrup	4.63	

Espresso 2.55
Guest Espresso . . . . . MP
Americano 3.01
Macchiato 2.78
Cortado 3.01
Cappuccino 3.47
Caffè Latte 3.70
Dulce de Leche Latte 4.17
Caffè Mocha 4.17
Extra Shot 1
Soy / Almond 50

• ABOUT OUR COFFEE

Our coffee bar is approached with the same care and focus on quality as our food program. We take great strides in presenting local, premium ingredients that are all-natural and prepared in-house. Through our partnerships with skilled roasters, we are able to source our coffee in the same way. We are honored to have partnered with Square One Coffee from Lancaster PA to roast signature blends specifically for our cafes. We also feature a rotating guest roaster, showcasing both seasonal blends and single origin offerings. We offer a large selection of premium loose leaf teas and make all syrups and sauces for specialty drinks in-house. We are excited to offer our tap coffee program at all three locations including our super smooth Cold Brew, single origin Nitro coffee and Philly's first seasonal coffee soda on tap.

• COLD BEVERAGES •

S. Peligrino Aranciata Italian Orange Soda 2.00
Baladin Italian Sodas 4.00
Mexican Coke Glass Bottle. 2.25
Mexican Diet Coke Glass Bottle 2.25
S. Pellegrino Sparkling Water 250mL | 500mL . 2.00 | 2.50
Fiji Water 2.00
Nirvana Coconut Water 2.50

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• BITES & BOARDS •

Marinated Olives Orange & thyme 5

Smoked Almonds Chili & sea salt 4

Kimchi Deviled Eggs Pork belly, Gochujang, green onion, soy glaze 8

Cheese Board 18
3 cheeses with seasonal accompaniments & grilled crostini
Casatica – Buffalo – Pasteurized *Italy*
Cabrales Blue – Cow – Unpasteurized *Spain*
Schnebelhorn – Cow – Not Pasteurized *Switzerland*

Charcuterie Board 18
3 cured meats, seasonal accompaniments & grilled crostini
SERRANO HAM, SALAME DI MANZO (Wagyu beef salame)
'NDUJA (Cured spicy spreadable sausage)

• SALADS •

Provence *France*
Mixed greens, artichokes, roasted red peppers, shaved fennel, capers, pecorino, lemon honey vinaigrette 11

Kale Caesar *Italy*
Lacinato kale, pickled red onion, lemon bread crumbs, house Caesar dressing 12

Tel Aviv *Israel*
Baby kale & arugula, cucumber, farro, pickled radish, beets, za'atar croutons, toasted pistachios, orange cumin vinaigrette . . 12

ADD PROTEIN: Grilled chicken, Chicken salad, Niçoise tuna, Genovese pesto chicken, Chopped bacon

• SOUP •

Seasonal Soup
Ask your server . . . . . MP

• TOASTS •

All toasts served on High St. Anadama bread

Avocado Toast
Queso fresco, grilled corn, pickled onion, cilantro, lime 12

House Ricotta Grilled Apples, Pistachio, Honey, Mint 9.50

Smoked Salmon
Pickled radish, fennel, fried capers, green onion, caper dill crème . 13

FOOD PARTNERS

Chicken – Freebird - Lancaster PA
Pork – Countrytime Farm - Hamburg PA
Beef - Allen Brothers

• SANDWICHES •

Chicken Salad *USA*
Roasted chicken, whole grain mustard mayo, cranberries, onions, tomato, greens, multigrain 11

Genoa *Italy*
Roasted chicken, house pesto, roasted red peppers, tomato, pecorino, artichoke aioli, greens, ciabatta 13

New Orleans *USA* *'BEST OF PHILLY 2014'*
House smoked spicy tasso ham, green apple, fig jam, gruyère, demi-baguette 13

Pulled Pork *USA*
Pork shoulder, house BBQ, cheddar, summer slaw, demi-baguette 12

Barcelona *Spain* *'BEST OF PHILLY 2015'*
Serrano ham, chorizo cantimpalo, Mahón cheese, tomato, arugula, roasted red pepper aioli, demi-baguette 14

Cusco *Peru*
Smoked brisket, peppers & onions, tomato, arugula, spicy aji aioli, demi-baguette 14

Niçoise *France*
Tuna, olive oil, lemon, roasted red peppers, artichokes, red onions, olive tapenade, pecorino, greens, demi-baguette . . . 12

Caprese *Italy*
Fresh mozzarella, tomatoes, house pesto, balsamic vinaigrette, greens, ciabatta 11

Grilled Cheese & Soup *USA*
Melted gruyère & fontina, tomato, caramelized onions, multigrain with roasted tomato bisque 14

• EVENING ITEMS •

ONLY AVAILABLE AFTER 5PM

Blistered Shishitos & Potatoes garlic aioli 8

Roasted Brussels Sprouts Butternut squash, fried shallots & garlic, pancetta honey vinaigrette 10

Beef Empanadas Raisins, aji panca aioli 9

Roasted Cauliflower Pickled Fresno chilis, pomegranate seeds, pepitas, charred scallion pesto 10

Beet Salad House ricotta, fennel, pistachios, balsamic reduction 12

Spanish Shrimp Tomato, garlic, capers, basil, grilled baguette . 11

Chicken Pot Pie
Mixed vegetables, peas, cranberries, puff pastry 13

Lamb Meatballs
Tomato sauce, harissa glazed carrots, Israeli couscous, mint . . . 14

Chorizo Burger
Countrytime Farm Chorizo, beef, peppadew romesco, Mahón cheese, bibb lettuce, tomato, red onion, brioche 14

• DESSERTS •

Flourless Chocolate Cake
Crème anglaise, peanut chili brittle 7

Apple Bread Pudding
House dulce de leche, seasonal Weckerly's ice cream 7

Affogato Gallivant Espresso topped with seasonal Weckerly's ice cream 6

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.