

LOCALLY SOURCED
GLOBALLY INSPIRED

PLENTY CAFÉ

• ALL-DAY • BREAKFAST

SANDWICHES

Plenty Breakfast Sandwich 2 fried eggs, cheddar, house breakfast sausage, special sauce, brioche	9.00
Egg White 2 egg whites, grilled vegetables, avocado, pecorino, roasted red pepper aioli, multigrain V	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

BREAKFAST BOARDS

Spanish Frittata Chorizo Cantimpalo, Mahón cheese, roasted red peppers, potatoes, caramelized onions, peppadew aioli	11
Tasso Ham Croque Madame House cured & smoked Tasso ham, mornay, Gruyère, whole grain mustard, multigrain, sunny egg	12
Salmon Board House cured lox, caper dill cream cheese, tomato, red onion, capers, cucumber, house pickles, Anadama bread.	14
Sunny Avocado Pickled radish, cucumber, Aleppo pepper, cilantro, levain sourdough, sunny egg V	13
Stuffed French Toast Ricotta, seasonal fruit, maple syrup, whipped cream V	11

Bagel	2.25
Toast multigrain, ciabatta, levain or demi-baguette	2

ADD:	
Butter50
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 Cucumber50

House Granola with milk	6
Add Berries	1.50
Greek Yogurt Parfait with low-fat Greek yogurt, berries, house granola, honey V	7.50
Organic Steel-Cut Oatmeal V 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 and bread available
V Vegetarian **VV** Vegan **GF** Gluten Free

• 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

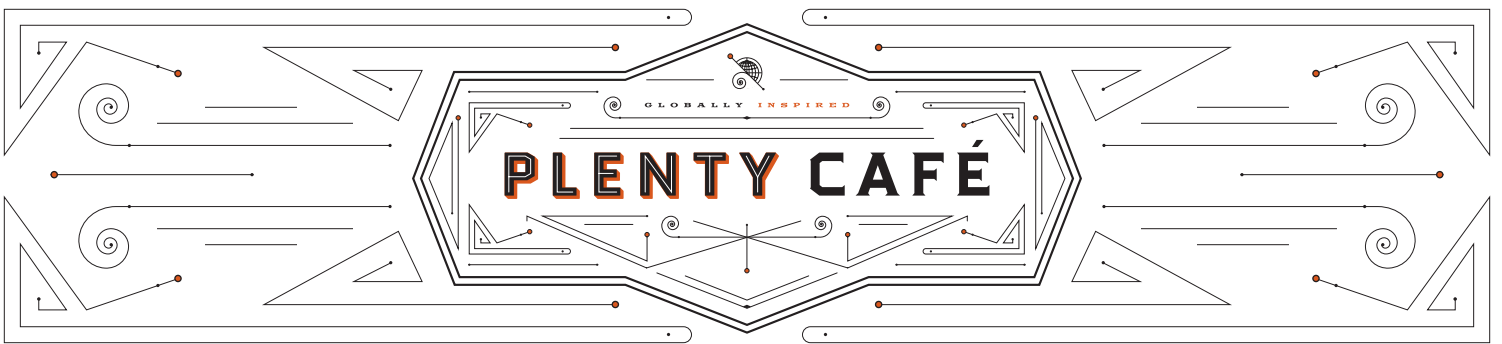
Espresso	2.55
Guest Espresso	MP
Americano	3.01
Macchiato	2.78
Cortado	3.01
Cappuccino	3.47
Caffè Latte	3.70
Dulce de Leche Latte	4.17
Caffè Mocha	4.17
Extra Shot	1
Soy / Almond50

• 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	2.50
Baladin Italian Sodas	4.00
Mexican Coke Glass Bottle.	2.75
Mexican Diet Coke Glass Bottle	2.75
S. Pellegrino Sparkling Water 250mL 500mL	2.00 2.50
Fiji Water	2.00
Nirvana Coconut Water	2.50



• BITES & PLATES •

Smoked Almonds	Chili & sea salt	VV	4
Marinated Olives	Orange & thyme	VV	5
Cheese Board	V		18
3 cheeses with seasonal accompaniments & grilled crostini			
We offer a rotating selection of cheese.			
Charcuterie Board			18
3 cured meats, seasonal accompaniments & grilled crostini			
We offer a rotating selection of cured meats.			
Cheese & Charcuterie Board			22
2 cheeses & 2 cured meats, seasonal accompaniments & grilled crostini			
Kimchi Deviled Eggs			
Pork belly, Gochujang, green onion, soy glaze			8
Beet Salad	V		
House ricotta, fennel, pistachios, balsamic reduction			12
Hummus Board	VV		8
Classic & roasted red pepper hummus, cucumber, giardiniera, sourdough			

• SOUP •

Seasonal Soup	Ask your server		MP
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• SALADS •

Provence	France	V	
Mixed greens, artichokes, roasted red peppers, shaved fennel, capers, pecorino, lemon honey vinaigrette			
			11
Gem Lettuce	V		
Rainbow cauliflower, arugula, broccoli, shaved carrot, cucumber, pistachio green goddess dressing			
			12
Tel Aviv	Israel	VV	
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 2.⁵⁰

FOOD PARTNERS

Chicken – Freebird - Lancaster PA
Pork – Countrytime Farm - Hamburg PA

• TOASTS •

All toasts served on Metropolitan Levain bread

Avocado Toast	Queso fresco, grilled corn, pickled onion, cilantro, lime	V	12
Ricotta Toast	Fresh berries, Amara blood orange liqueur glaze, pistachios, mint, sea salt	V	9.5
Salmon Toast	House cured lox, pickled radish, green onion, fennel, capers, caper dill cream		12

• 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
Bánh Mì	Vietnam		
Braised Countrytime Farm pork belly, house pâté, pickled carrots & daikon, cucumber, pickled chilis, sriracha aioli, cilantro, 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	V	
Fresh mozzarella, tomatoes, house pesto, balsamic vinaigrette, greens, ciabatta			
			11
Grilled Cheese & Soup	USA	V	
Melted gruyère & fontina, tomato, caramelized onions, multigrain with tomato soup			
			14

• DESSERTS •

Olive Oil Cake	Preserved lemon, lemon purée, chocolate ganache		8
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