

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
Shakshuka 2 baked eggs, spiced tomato, pepper & onion sauce, feta, levain sourdough, cilantro V	13
Sunny Avocado Pickled radish, cucumber, Aleppo pepper, cilantro, levain sourdough, sunny egg V	13
Salmon Board House cured lox, caper dill cream cheese, tomato, red onion, capers, cucumber, house pickles, levain sourdough	14
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	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 & 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

Sanpellegrino Aranciata Italian Orange Soda	2.50
Sanpellegrino Limonata Italian Lemon Soda	2.50
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
Coconut Water	2.50

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PLENTY CAFÉ

• SOUP & SALADS •

- Green Gazpacho** Tomatillos, cucumbers, avocado, black bean salsa, cilantro 8
- Beet Salad** **V**
House ricotta, fennel, pistachios, balsamic reduction 12
- Grilled Gem Lettuce** **V**
Rainbow cauliflower, mâche, 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
- Provence** *France* **V**
Mixed greens, artichokes, roasted red peppers, shaved fennel, capers, pecorino, lemon honey vinaigrette 11
- ADD PROTEIN:**
Grilled Chicken, Chicken Salad, Niçoise Tuna, Pesto Chicken, Bacon 2.⁵⁰
Grilled Steak, Grilled Shrimp 6

• 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

GF - All sandwiches available without bread

FOOD PARTNERS

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

• BITES & BOARDS •

- Marinated Olives** Giardiniera, orange & thyme **VV** 5
- Smoked Almonds** Chili & sea salt **VV** 4
- Kimchi Deviled Eggs** Pork belly, Gochujang, green onion, soy glaze 8
- 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** 9.⁵⁰
- Spanish Shrimp & Tomato Toast**
Capers, olive oil, grilled baguette 11
- Cheese Board** 17
3 cheeses with seasonal accompaniments & grilled crostini
We offer a rotating selection of cheese.
- Charcuterie Board** 17
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

• PLATES •

PLATES ARE ONLY AVAILABLE AFTER 5PM

- Blistered Shishitos & Potatoes** garlic aioli **V GF** 8
- Beef Empanadas** Raisins, aji panca aioli 9
- Roasted Cauliflower** Pickled Fresno chilis, pomegranate seeds, pepitas, salsa verde **VV GF** 10
- Smoked Portobello Flatbread** fontina, grilled scallions, roasted red pepper sauce **V** 11
- Spicy Italian Flatbread** Hot capicola, hot soppressata, fontina, honey, basil 12
- Shrimp Skewer** Israeli couscous, chickpeas, celery, roasted fennel, chermoula 13
- Moroccan Meatballs** Beef, pork, tomato, peppers, feta, basil, grilled sourdough 12
- Chorizo Burger** Countrytime Farm Chorizo, beef, peppadew aioli, Gruyère cheese, bibb lettuce, tomato, red onion, brioche . . 14
- Heirloom Tomato Salad** Burrata, roasted red peppers, heirloom carrots, arugula & pepita pesto, basil, sea salt **V** 12

• DESSERTS •

AVAILABLE ALL DAY

- Olive Oil Cake**
Preserved lemon, lemon purée, chocolate ganache 8
- Ricotta Cheesecake**
House ricotta, orange, Amara blood orange liqueur glaze, pistachio marzipan, biscotti crumble **GF WITHOUT BISCOTTI** 8
- Amaro Float** 9
- Capogiro Sicilian pistachio gelato, Averna amaro, House chinotto soda
- Capogiro milk chocolate gelato, Cappelletti, House chinotto soda