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:

Butter 50
House Preserves 1.25
Cream Cheese 1.25
Peanut Butter 1
House Caper Dill Cream Cheese 1.25
Hummus 1.25
House Cured Lox 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 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 / 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 •

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

• BITES & PLATES •

Smoked Almonds Chili & sea salt VV 4

Marinated Olives Orange & thyme VV 5

Cheese Board V 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

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, giardinieria, sourdough

• SOUP •

Green Gazpacho Tomatillos, cucumbers, avocado, black bean salsa, cilantro 8

• 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

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