

LOCALLY SOURCED

GLOBALLY INSPIRED

PLENTY CAFÉ

DAYTIME MENU

7AM TO 5PM

LIGHT BITES & SALADS

Marinated Olives

Giardiniera, orange & thyme **VV** 5

Smoked Almonds

Chili & sea salt **VV** 4

Spicy Corn Chowder

House pancetta, citrus crema, scallions **GF** 8

Heirloom Tomato Salad

Burrata, roasted red peppers, heirloom carrots, arugula & pepita pesto, basil, sea salt **V** 12

Beet Salad

House ricotta, pistachios, sherry vinaigrette **V** 12

Grilled Gem Lettuce

Rainbow cauliflower, arugula, broccoli, shaved carrot, cucumber, pistachio green goddess dressing **V** 12

Tel Aviv

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

ADD PROTEIN

Grilled Chicken, Chicken Salad, Pesto Chicken, Bacon

2.50

CHEESE & CHARCUTERIE

PLENTY CAFÉ OFFERS A ROTATING SELECTION OF CHEESES & CURED MEATS

Cheese Board

3 cheeses with grilled crostini & seasonal accompaniments
17

Charcuterie Board

3 cured meats with grilled crostini & seasonal accompaniments
17

Cheese & Charcuterie Board

2 cheeses & 2 cured meats with grilled crostini & seasonal accompaniments
22

ON BREAD

TOASTS

Avocado Toast **v**

Pickled radish, cucumber, Aleppo pepper, cilantro, sourdough, feta 12

Ricotta Toast **v**

Fresh berries, Amara blood orange liqueur glaze, pistachios, mint, sea salt, grilled sourdough 9.50

Mushroom Pâté Toast **v**

Pickled mustard seeds, red onion, arugula 9

Plenty Burger

2 beef patties, Gruyère, tomato jam, house pickles, lettuce, brioche 14

ADD Egg or Avocado +1 Bacon +2

SANDWICHES

Chicken Salad **USA**

Roasted chicken, cranberries, onions, whole grain mustard mayo, tomato, greens, multigrain 11

Genoa **Italy**

Roasted chicken, house pesto, roasted red peppers, tomato, pecorino, artichoke aioli, greens, demi-baguette 13

Barcelona **Spain**

'BEST OF PHILLY 2015'

Serrano ham, chorizo cantimpalo, Mahón cheese, tomato, arugula, roasted red pepper aioli, demi-baguette 14

New Orleans **USA**

'BEST OF PHILLY 2014'

House smoked spicy tasso ham, green apple, fig jam, gruyère, demi-baguette 13

Caprese **Italy**

Fresh mozzarella, tomatoes, house pesto, balsamic vinaigrette, greens, demi-baguette **V** 11

GF

Gluten free bread available. All sandwiches available without bread

DESSERTS

Ricotta Cheesecake

House ricotta, orange, Amara blood orange liqueur glaze, pistachio marzipan, biscotti crumble 8

GF Gluten free w/o biscotti crumble

Amaro Float

Capogiro Sicilian pistachio gelato, Avena amaro, House chinotto soda

Capogiro milk chocolate gelato, Cappelletti, House chinotto soda

9

Olive Oil Cake

Preserved lemon, lemon purée, chocolate ganache 8

V Vegetarian **VV** Vegan **GF** Gluten Free

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

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BREAKFAST

SANDWICHES

- Plenty Breakfast Sandwich** 2 fried eggs, cheddar, house breakfast sausage, special sauce, brioche 9
- Egg White** 2 egg whites, grilled vegetables, avocado, pecorino, roasted red pepper aioli, multigrain **V** 9.50

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
- Salmon Board** House cured lox, caper dill cream cheese, tomato, red onion, capers, cucumber, house pickles, levain bread 14
- Stuffed French Toast** House ricotta, seasonal fruit, maple syrup, whipped cream **V** 11

BAGELS & TOAST

- 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 Salmon** 5
- Tomato, Onion or Cucumber**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

SIDES

- Nueske's Bacon** 4
- Extra Side** 4
- Extra Side** 4
- Extra Side** 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 bread available

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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
- Sanpellegrino Sparkling Water** 250mL | 500mL 2.00 | 2.50
- Fiji Water** 2.00
- Coconut Water** 2.50