

GLOBALLY INSPIRED

# PLENTY CAFÉ

## DAYTIME MENU

10AM 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.

