



## • 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

### BREAKFAST BOARDS

**Spanish Frittata** Chorizo Cantimpalo, Mahón cheese, roasted red peppers, potatoes, caramelized onions, peppadew aioli . . . . . 12

**Tasso Ham Croque Madame** House cured & smoked Tasso ham, mornay, Gruyère, whole grain mustard, multigrain, sunny egg . . . . . 13

**Salmon Board** House cured lox, caper dill cream cheese, tomato, red onion, capers, cucumber, house pickles, 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:

- 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 . . . . . 5
- 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 bread available  
**V** Vegetarian **VV** Vegan **GF** Gluten Free

## • COFFEE BAR

	12oz	16oz
Drip Coffee . . . . .	2.08	2.55
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

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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
- Hummus Board **VV** ..... 8  
Classic & roasted red pepper hummus, cucumber, giardiniera, sourdough
- Moroccan Meatballs  
Beef, pork, tomato, peppers, feta, basil, sourdough ..... 12

## • SOUP •

- Spicy Corn Chowder House pancetta, citrus crema, scallions ..... 8

## • SALADS •

- Beet Salad **V**  
House ricotta, fennel, pistachios, mixed greens, sherry vinaigrette ..... 12
  - 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,  
Genovese pesto chicken, Chopped bacon . . . . . 2.50

### FOOD PARTNERS

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

## • TOASTS •

All toasts served on Metropolitan sourdough bread

- Avocado Toast Pickled radish, cucumber, Aleppo pepper, cilantro, feta **V** ..... 12  
add egg ..... 1
- Ricotta Toast Fresh berries, Amara blood orange liqueur glaze, pistachios, mint, sea salt **V** ..... 9.5
- Mushroom Pâté Toast **V**  
Pickled mustard seeds, red onion, arugula ..... 9

## • 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, demi-baguette ..... 13
- New Orleans *USA* 'BEST OF PHILLY 2014'  
House smoked spicy tasso ham, green apple, fig jam, gruyère, demi-baguette ..... 13
- Barcelona *Spain* 'BEST OF PHILLY 2015'  
Serrano ham, chorizo cantimpalo, Mahón cheese, tomato, arugula, roasted red pepper aioli, demi-baguette . . . . . 14
- Meatball *Italy*  
Beef & pork meatballs, spiced tomato & pepper sauce, pecorino, demi-baguette ..... 14
- Caprese *Italy* **V**  
Fresh mozzarella, tomatoes, house pesto, balsamic vinaigrette, greens, ciabatta ..... 11

## • DESSERTS •

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