



# BREAKFAST MENU

Summer 2022

## EGGS

### Bradford Breakfast \$14 GFO

two eggs any way, duck fat potatoes, smoked gruyere mornay, house-made sausage or neuske's bacon, choice of toast, house-made jam

### Chef's Quiche of the Day \$12 or a la carte \$8

side artisan salad with cherry tomatoes & house vinaigrette

### Potato Skillet \$10

duck fat potato, smoked gruyere mornay, caramelized onion, sausage, over-easy egg, chives

### Pork Belly Benedict \$15 GFO

house-made biscuits, achiote pork belly, two poached eggs, smoked paprika hollandaise, mustard and sorghum vinaigrette, pickled red onion, heritage greens

### Poblano and Corn Benedict \$14 VG

two corn fritters, smashed avocado, house-made chow-chow, two poached eggs, jalapeno oil, smoked paprika hollandaise

## SAMMIES

### Smothered Breakfast Sandwich \$11 GFO

english muffin, one fried egg, smoked gruyere mornay, house-made sausage, hashbrown

### Whistletop Sandwich \$14 GFO

30th street market focaccia, lettuce, neuske's bacon, fried green tomato, marinated heirloom tomato, spicy tomato aioli

### Open-Faced Lox Sandwich \$16 GFO ✨ add an egg \$1.50

30th street market seeded bread, cured salmon, allium puree, buttermilk cucumber and dill sauce, capers, marinated heirloom tomato, seed blend

### Smash Brunch Burger \$16 GFO

30th street market milk bun, 6oz house ground beef, one fried egg, caramelized onion, american cheese, spicy tomato aioli

✨ Add Seasonal Salad \$4

✨ Add Seasonal Soup \$4

GF: Gluten Free | GFO: Gluten Free Option | VG: Vegetarian | VEG: Vegan | DF: Dairy Free  
Please alert your server of any food intolerances or allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## SWEETS

### Sourdough Donut Holes \$9 VG

banana chocolate cremeux, reese's puffs cereal milk anglaise, reese's puffs

### French Toast \$12 VG

30th street milk bread, coconut custard, pineapple coulis, rum butter, toasted coconut (contains alcohol)

## SMALL BITES

### Avocado Toast \$12 GFO, VGO

30th street market seed bread, zucchini hummus, avocado, seed blend, egg any way, marinated heirloom tomato, pickled red onion

### Parfait \$5 VG

greek yogurt, fruit, house granola

### Brussel Salad \$10 GFO, VG

roasted brussels sprouts, honey shallot vinaigrette, pecorino cheese, toasted pistachios

### Artisan Salad \$9 VG, VEG

mixed greens with cherry tomatoes & house vinaigrette

## A LA CARTE

Egg any way \$1.50

Fresh Fruit assorted \$3

Wheat Toast \$2

Gluten Free Bun \$3 GF

English Muffin \$3

Half Avocado \$3

Duck Fat Smoked Gouda Mornay Potatoes \$3

House-Made Sausage or Neuske's Bacon \$5 GF

House-Made Accoutrements \$0.50

Classic Single French Toast \$5

## BEVERAGES

## JUICE

Apple, Cranberry or Pineapple \$2

Fresh Squeezed Orange \$3

## SOFT DRINKS

12 oz Sprite, Coke, Diet Coke, Dr. Pepper, Topo Chico \$3

## MILK

Whole \$2



## COCKTAILS

### Bloody Mary \$10

vodka, bradford bloody mary mix, seasonal pickled vegetables

### Mimosa (single) \$6 (double) \$11 (carafe) \$20

bubbles, choice of:

orange, pineapple or grapefruit

*In the Patisserie*  
FRESHLY BAKED  
QUINCY BAKE SHOP PASTRIES  
ALWAYS AVAILABLE

## COFFEE AND TEA SELECTIONS