

EGGS

Bradford House Breakfast \$15 GFO

Two eggs any way, duck fat potatoes, smoked gouda 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 \$9

Side artisan salad with cherry tomatoes & house vinaigrette

Beet & Lox Benedict \$16 GFO

English muffin, roasted beets and frisée tossed in caramelized shallot vinaigrette, smoked salmon, dill hollandaise

Short Rib Benedict \$18 GF

Creamy smoked gouda polenta, short rib, two poached eggs, tomato confit, hollandaise, hatch chili XO, pickled red onions, fried onions

TOAST AND THINGS

Chicken & French Toast \$18

30th Street Market milk bread French toast, dredged and fried chicken breast, fried egg, bacon, fried jalapeño, jalapeño maple

Avocado Toast \$12 VG, GFO

Twisted Tree sourdough, mixed greens, tomato confit, onion chutney, caramelized shallot vin, avocado, house seed blend, fried egg

Deviled Egg Toast \$12 GFO

Twisted Tree sourdough, deviled egg salad, Neuske's bacon jam, herbs

Ham & Cheese \$16 GFO

Twisted Tree sourdough, three eggs scrambled, shaved prosciutto, honeybee goat cheese, asparagus olive gremolata

SAMMIES

Breakfast Sandwich \$14 GFO

Twisted Tree croissant, house sausage or Neuske's bacon, fried egg, greens tossed in caramelized shallot vin, goat cheese dill spread

The Gardener \$16 VG, GFO

Twisted Tree croissant, mixed greens, roasted beets, sautéed mushrooms, onion chutney, goat cheese dill spread

Brunch Smash Burger \$17

30th Street Market burger bun, 6oz house ground beef, fried egg, Bradford sauce, American cheese, onion, shredded lettuce, choice of fries or salad

SWEETS

Classic French Toast \$10

30th Street Market milk bread, maple syrup, mixed berries

Uncrustable Donuts \$12

Three fried PB&J Uncrustables, churro sugar, red eye syrup, house ricotta

SMALL BITES

Grain Salad \$10 VG

Mixed grains, greens, shaved fennel, pickled pineapple, fried poblano, avocado lime crema

House Salad \$8 VG, VEG

Greens, cherry tomato, caramelized shallot vinaigrette

Parfait \$7

House granola, berries

• BEVERAGES •

Juice

Apple, Cranberry, Pineapple \$3.50 | Fresh Squeezed Orange \$4

Soft Drinks \$3

12 oz Sprite, Coke, Diet Coke, Dr. Pepper, Topo Chico

Whole Milk \$3



COCKTAILS

Bloody Mary \$10

vodka, Bradford bloody mary mix, seasonal pickled vegetables

Mimosas \$7 SINGLE \$12 DOUBLE \$24 CARAFE

bubbles, choice of: orange, pineapple or grapefruit

• A LA CARTE •

Egg any way \$1.75

Wheat Toast \$2

English Muffin \$3

Single French Toast \$5

Duck Fat Smoked Gouda

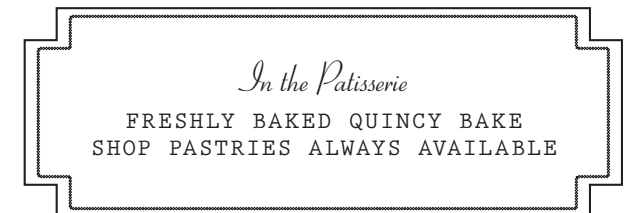
Mornay Potatoes \$5

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

Fresh Fruit assorted \$4

Gluten Free Bun \$3 GF

Half Avocado \$3



COFFEE E ô t é

We are pleased to partner with Eôté, a small-batch, local craft coffee roaster that shares our passion for community, connection, and only the best quality coffee.

COFFEE

Bottomless Drip \$3.50

byways: medium roast / Guatemala
notes: milk chocolate, caramel, fruits, floral

French Press \$5 (1-2 CUPS) / \$11 (3-4 CUPS)

byways or decaf unleaded: dark roast / Columbia
notes: lemon, chocolate, salted nuts

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Matcha Latte \$5.50

Hot Chocolate \$4

made by Quincy Bake Shop

ESPRESSO

house favorite! { Café Miel \$5
espresso, steamed milk, cinnamon, honey

Espresso \$3.50
+ EXTRA SHOT \$1.50

Americano \$3.50

Macchiato \$3.75

Cortado \$4

Cappuccino \$4.75

Latte \$5

Mocha \$5.50

• EXTRAS •

SYRUPS + SWEETENERS

Caramel \$0.75

Seasonal \$0.75

Vanilla \$0.75

White Chocolate \$0.75

Honey ON US!

Simple ON US!

MILKS

Almond \$0.75

Oat \$0.75

Whole ON US!

LIQUEUR

Tullamore D.E.W. \$7

Dorda Chocolate \$4

Prairie Wolf Dark \$4.75

Grand Marnier \$4

inquire for selections



TEA INARI

The team at INARI farms, produces, sources, evaluates, and judges high quality teas from around the world—fostering the ritual of tea from start to finish.

HOT TEA

☼ Calm \$4

chamomile, spearmint & sage

☼ Wellness \$4

dandelion, ginger, turmeric,
lemongrass, schisandra berry, licorice
root & pink pepper

Breakfast \$3.50

black teas sourced from Rwanda,
China, Nepal & Taiwan

ICED TEA

enjoy one free refill in house

Black \$3.50

☼ Peach \$4.75

peach, rosehip, white hibiscus,
blackberry leaf, chicory root, apple &
marigold flowers

☼ Hibiscus Berry \$4.50

hibiscus, apple, rosehip, sultana,
strawberry & raspberry

CHAI TEA

Chai Tea \$3.50

black tea, cinnamon,
cardamom, ginger, clove
& green peppercorns

Chai Latte \$5

chai tea, steamed milk

Dirty Chai \$6

chai tea, espresso,
steamed milk

• INARI RESERVE TEA POTS •

Tongmuguan Smoked Bhoea (Black) \$5

sourced from China
(smoked with fresh chinese pine logs)

Tsuifeng Medium (Oolong) \$6

sourced from Taiwan
(traditional processing and medium baked profile)

Original Dragon Well (Green) \$6

sourced from China
(traditional processing and flavor profile)



☼ *caffeine free*