



# BRUNCH MENU

WINTER 2023

## EGGS

Bradford Breakfast \$15 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 \$13 or a la carte \$9

side artisan salad with cherry tomatoes & house vinaigrette

Sweet Potato Skillet \$14

roasted sweet potato, duck confit, mushroom, sunny-side egg, mornay, chili bomb

Fried Chicken Benedict \$19

house chive-cheddar biscuit, fried chicken, poached eggs, sausage gravy, sage oil & fried sage

Florentine Benedict \$18 GFO, VGO

english muffin, sauteed mushroom, greens, smoked salmon, poached eggs, hollandaise

## SAMMIES

Smothered Breakfast Sandwich \$12 GFO, VGO

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

Monte Cristo Sandwich \$13

30th St Market milk bread, Neuske's bacon, honeybee goat cheese, fig blackberry jam

Brunch Smash Burger \$17 GFO

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

Fried Chicken Sandwich \$16

30th St Market burger bun, fried chicken, thai peanut sauce, house giardineiera, choice of fries or salad

## SWEETS

Sweet Potato Pancakes \$11 VG

apple, cumin marshmallow, house yogurt

French Toast \$13 VG

30th St Market milk bread, apple butter, apple jacks anglaise, apple jacks

## SMALL BITES

Avocado Toast \$13 GFO, VGO

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

Parfait \$7 VG

greek yogurt, fruit, house granola

Brussels Salad \$12

fried brussels sprouts, bacon jam, pistachios, blueberries

Grain Salad \$10 VG, VEG

farro, roasted sweet potato, roasted leek, rosemary & roasted garlic vinaigrette

## BEVERAGES

### JUICE

Apple, Cranberry or Pineapple \$3.50

Fresh Squeezed Orange \$4

### SOFT DRINKS

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

### MILK

Whole \$3



### COCKTAILS

Bloody Mary \$10

vodka, bradford bloody mary mix, seasonal pickled vegetables

Mimosa (single) \$7 (double) \$12 (carafe) \$24

bubbles, choice of: orange, pineapple or grapefruit

## A LA CARTE

Egg *any way* \$1.75

Fresh Fruit *assorted* \$4

Wheat Toast \$2

Gluten Free Bun \$3 GF

English Muffin \$3

Half Avocado \$3

Single French Toast \$5

House Biscuit \$4

Duck Fat Smoked Gouda Mornay Potatoes \$5

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

House-Made Accoutrements \$0.75

In the Patisserie

FRESHLY BAKED

QUINCY BAKE SHOP PASTRIES



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.

# COFFEE EÔTÉ

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  
 byways or decaf  
 (1-2 cups) \$5.00 / (3-4 cups) \$11.00  
 unleaded: dark roast / colombia  
 notes: lemon, chocolate, salted nuts

Matcha Latte \$5.50

Hot Chocolate \$4.00  
 made by quincy bake shop

## ESPRESSO

Espresso \$3.50 add an extra shot \$1.50

Americano \$3.50

Macchiato \$3.75

Cortado \$4.00

Cappuccino \$5.00

Latte \$5.50

Mocha \$5.50



## EXTRAS

### SYRUPS & SWEETNERS

White Chocolate \$0.75

Chocolate \$0.75

Caramel \$0.75

Honey - on us

Vanilla \$0.75

Simple - on us

Seasonal \$0.75  
 inquire for selections

### MILKS

Whole - on us

Almond \$0.75

Oat \$0.75

### LIQUEUR

Tullimore D.E.W. \$4.00

Dorda Chocolate \$4.00

Kahlua \$4.00

Grand Marnier \$4.00

## 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 \$4.75  
 hibiscus, apple, rosehip, sultana,  
 strawberry & raspberry

### CHAI TEA

Chai Tea \$3.50  
 black tea, cinnamon,  
 cardamom, ginger, clove  
 & green peppercorns

Chai Latte \$5.00  
 chai tea, steamed milk

Dirty Chai \$6.00  
 chai tea, espresso,  
 steamed milk



### INARI RESERVE TEA POTS

Tongmuguan Smoked Bhoea (Black) \$5.00  
 sourced from China  
 (smoked with fresh chinese pine logs)

Tsuifeng Medium (Oolong) \$6.00  
 sourced from Taiwan  
 (traditional processing and medium baked profile)

Original Dragon Well (Green) \$6.00  
 sourced from China  
 (traditional processing and flavor profile)

☼ CAFFEINE FREE