



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