



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 \$20

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

Florentine Benedict \$16 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 \$12

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 giardiniera, choice of fries or salad

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

French Toast \$14 VG

30th St Market milk bread, apple butter, Apple Jacks anglaise, Apple Jacks

SMALL BITES

Avocado Toast \$12 GFO, VGO

30th St Market seed bread, house 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

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 Cheddar & Chive Biscuit \$4

Duck Fat Smoked Gouda Mornay Potatoes \$5

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

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

In the Patisserie

FRESHLY BAKED

QUINCY BAKE SHOP PASTRIES

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 \$4.75

Latte \$5.00

Mocha \$5.50



EXTRAS

SYRUPS & SWEETNERS

Caramel \$0.75

Seasonal \$0.75

Vanilla \$0.75

White Chocolate \$0.75

Honey - on us

Simple - on us

inquire for selections

MILKS

Almond \$0.75

Oat \$0.75

Whole - on us

LIQUEUR

Tullamore D.E.W. \$7.00

Dorda Chocolate \$4.00

Prarie Wolf Dark \$4.75

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 \$4.50
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)