

**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

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

The Gardener \$16 VG, GFO

Quincy Bake Shop 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

Unrustable Donuts \$12

Three fried PB&J Unrustables, 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**

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

bubbles, choice of: orange, pineapple or grapefruit

❖ Gin & Jam \$12 } *house favorite!*

Garden Club gin, lemon, Quincy Bake Shop seasonal jam

Bloody Mary \$10

vodka, Bradford bloody mary mix, seasonal pickled vegetables

**• A LA CARTE •**

Egg any way \$1.75

Wheat Toast \$2

English Muffin \$3

Single French Toast \$5

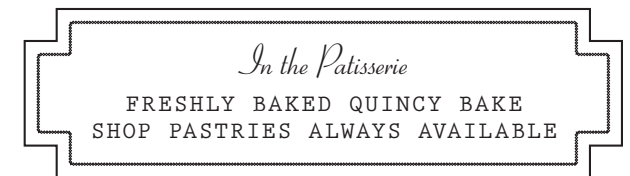
Duck Fat Smoked Gouda Mornay Potatoes \$5

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

Fresh Fruit assorted \$4

Gluten Free Bun \$3 GF

Half Avocado \$3



GF: GLUTEN FREE | GFO: GLUTEN FREE OPTION | VG: VEGETARIAN | VEG: VEGAN | VEGO: VEGAN OPTION | DF: DAIRY FREE

Items marked GF (Gluten-Free) are made with no gluten-containing ingredients but are prepared in a kitchen in which cross-contact may occur. 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. Regarding the safety of these items, written information is available upon request.

COFFEE AND TEA SELECTIONS →

# 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*