



BRUNCH MENU

Fall 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

Sweet Potato Skillet \$14
roasted sweet potato, duck confit, mushrooms, sunny-side egg, mornay, chili bomb

Fried Chicken Benedict \$20 GFO
house chive cheddar biscuit, fried chicken, poached eggs, gravy, sage oil & fried sage

Florentine Benedict \$16 GFO, VGO
english muffin, sauteed mushrooms, greens, smoked salmon, poached eggs, hollandaise

SAMMIES

Smothered Breakfast Sandwich \$11 GFO, VGO
english muffin, one fried egg, smoked gruyere mornay, house-made sausage, hashbrown

Monte Cristo Sandwich \$12 G
30th street milk bread, Nueske's bacon, honeybee goat cheese, fig blackberry jam

Brunch Smash Burger \$16 GFO
30th street burger bun, 6oz house ground beef, fried egg, bradford sauce, american cheese, onion, shredded lettuce, choice of fries or salad

Fried Chicken Sandwich \$16 G
30th street market burger bun, fried chicken, thai peanut sauce, house giardiniera, choice of fries or salad

SWEETS

Sweet Potato Pancakes \$10 VG
fig syrup, cumin marshmallow, house yogurt

French Toast \$12 VG
30th street milk bread, apple butter, apple jacks anglaise, apple jacks

SMALL BITES

Avocado Toast \$12 GFO, VGO, VEGO
30th street market seed bread, butternut squash hummus, avocado, seed blend, egg any way, marinated heirloom tomato, pickled red onion

Parfait \$5 VG
greek yogurt, fruit, house granola

Brussel Salad \$10
fried brussel sprouts, bacon jam, pistachios, blue berries

Grain Salad \$9 VG, VEG, DF
farro, roasted sweet potato, roasted leek, rosemary roasted garlic vinaigrette

BEVERAGES

JUICE

Apple, Cranberry or Pineapple \$2
Fresh Squeezed Orange \$3

SOFT DRINKS

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

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

In the Patisserie

FRESHLY BAKED
QUINCY BAKE SHOP PASTRIES
ALWAYS AVAILABLE

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

Chemex Pour Over \$4.00
red pin drop: medium roast / el salvador
notes: black cherry, plum, chocolate, molasses

Bottomless Drip \$3.00
byways: medium roast / guatemala
notes: milk chocolate, caramel, fruits, floral

French Press
byways or decaf
(1-2 cups) \$4.00 / (3-4 cups) \$10.00
unleaded: dark roast / columbia
notes: lemon, chocolate, salted nuts

Hot Chocolate \$3.50
54% dark chocolate, cocoa & sugar
made by quincy bake shop

Matcha Latte \$5.50

ESPRESSO

Espresso Blend \$3.00 add an extra shot \$1.50
3390 espresso blend: medium to dark roast
notes: molasses, nuts, chocolate, blueberry

Americano \$3.00

Macchiato \$4.75

Cortado \$3.50

Cappuccino \$4.00

Latte \$4.25

Mocha \$4.75

To-Go
12oz or 16oz
inquire for to-go pricing

EXTRAS

SYRUPS

White Chocolate \$0.50

Chocolate \$0.50

Caramel \$0.50

Honey on us!

HOUSE-MADE SYRUPS

Vanilla \$0.75

Simple on us!

Seasonal \$0.75
inquire for selections

MILKS

Whole included

Almond \$0.75

Oat \$0.75

LIQUEUR

Tullamore D.E.W. \$4

Crème de Cacao \$4

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** \$3.50
chamomile, spearmint & sage

☼ **Wellness** \$3.50
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** \$3.00

☼ **Peach** \$4.50
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 \$4.00
chai tea, steamed milk

Dirty Chai \$5.50
chai tea, espresso,
steamed milk

INARI RESERVE TEA POTS

Tongmuguan Smoked Bhoea (Black) \$5.00
spring 2018: sourced from china
(smoked with fresh chinese pine logs)

Tsuifeng Medium (Oolong) \$6.00
spring 2016: sourced from taiwan
(traditional processing and medium baked profile)

Original Dragon Well (Green) \$6.00
spring 2019: sourced from china
(traditional processing and flavor profile)



☼ CAFFEINE FREE