

BRUNCH

Savory Breakfast Tart

two farm fresh eggs on top of homemade pastry crust with choice of filling: tavern ham & Conestoga cheddar, or veggie & goat cheese 9.00

Bagel & Lox

cold smoked salmon on a Harvest Moon bagel, topped with cream cheese, capers, and red onion, served with a side of greens 10.25

Breakfast on the Farm

two farm fresh poached eggs, roasted potatoes w/ onions, choice of toast 7.25
add bacon, ham, or turkey sausage +2.75, roasted pork or tenderloin tips +3.25

Chorizo Sausage Gravy & Biscuits

homemade cheddar chive biscuit topped with our signature chorizo gravy 8.25
add 2 poached eggs + 2.25

Stuffed Brioche French Toast

filled with a seasonal filling, ask your server for today's feature 9.95
add Carmen & David's vanilla ice cream +2.95

The Ranchero (gf)

two grilled corn tortillas w/ cheddar cheese topped with poached eggs, black beans, avocado, sour cream, enchilada sauce & organic salsa 9.25
add chicken +1.50 add roasted pork or tenderloin tips +3.25

HOMEMADE BELGIAN WAFFLES

-double waffle +3.00 / extra real, local, maple syrup +1.00
-add a scoop of Carmen & David's ice cream +2.95

Plain Jane

local maple syrup & butter 6.75

Maple Bacon

butter, bacon crumbles, local maple syrup 8.00

Banana Chocolate Chip

banana, chocolate chips, butter & maple syrup 7.75

Apple Pie Waffle

cinnamon roasted apples, housemade granola, maple 7.75

LOADED TOAST

served on sourdough with a side of greens or roasted potatoes w/ onions

Loaded Avocado Toast

avocado, goat cheese, sweet potato, mushroom, arugula, & lemon oil, poached eggs 9.25

Bacon Egg & Avocado Toast

avocado, spinach, bacon, lemon oil, poached eggs, sourdough 9.50

Sweet n' Spicy Toast

Avocado, chicken, sweet potatoes, goat cheese, arugula, pepitas and maple sriracha drizzle 9.50

Truffle Mushroom Toast

Goat cheese, spinach, mushroom, truffle oil, poached eggs 9.25

SIMPLE TOAST

Nutella Toast

Nutella, sliced banana, shredded coconut, and a granola 4.50

Berry Chèvre Toast

Local goat cheese, strawberry jam, chia seeds, candied pepitas 4.50

Slice of Avocado Toast

smashed avocado, lemon oil, salt+pepper, on wheat or sourdough 3.50 / 6.25
add egg 1 +1.50 / 2 +2.25

SIDES

Yogurt Parfait w/ Fruit Compote & Granola 2.95

Harvest Moon Bagel w/ topping 3.00

Bacon, tavern ham, or turkey sausage 3.50

Roasted potatoes w/ onions 2.95

Buttered toast 1.25 / 2.50

BENEDICTS

served with roasted potatoes w/ onions and fresh fruit

Salmon Arugula Benedict

cold smoked salmon, arugula, poached eggs, hollandaise 10.95

Tavern Ham Benedict

sliced double smoked tavern ham, poached eggs, hollandaise 10.25

Tips n' Toast Benedict

tenderloin tips, herb aioli, poached eggs, hollandaise 12.25

Spinach & Mushroom

roasted mushrooms, spinach, cheddar cheese, hollandaise 9.50

BREAKFAST SANDWICHES

served with side fruit. add breakfast potatoes +1.50

The Big ol' Breakfast Sandwich

our most FAMOUS sandwich - egg, bacon, Conestoga cheddar, smashed avocado, roasted red peppers, spicy aioli, on a big ol' brioche bun 9.25

Sausage Egg & Cheese Biscuit

egg, Conestoga cheddar, turkey sausage patty, onion aioli on a homemade cheddar chive biscuit 8.25

The Meadow Sandwich

egg, goat cheese, smashed avocado, arugula, lemon oil, on toasted wheat 7.75

Mojo Breakfast Wrap

roasted pork, cheddar, spinach, onion aioli and eggs in a wheat wrap 9.00

BOWLS

Chocolate Banana Breakfast Bowl (v, gf)

tri-color quinoa, banana, cocoa, almond milk, candied pepitas 7.50

Breakfast Veggie & Potato Hash (gf)

roasted potatoes w/ onion, seasonal veggies, two poached eggs 7.50

Warm Buddha Bowl (v, gf)

organic greens topped with quinoa, veggies, pepitas, avocado and maple sesame dressing 7.95

Chicken & Biscuits Bowl

gravy style chicken soup served over a cheddar chive biscuits 9.00

Baked Oatmeal Bowl (v)

whole oats, with seasonal fillings, served warm with steamed milk 5.50
add maple syrup +1.00, or peanut butter +.50

LUNCH

sandwiches served with chips & pickles

upgrade to side salad +1 or cup of soup +2.75

Mushroom Melt

Roasted mushrooms, spinach, cheddar, truffle oil, onion aioli on wheat 8.25
add smashed avocado or bacon +1 or chicken +1.50

Chicken Panini

house roasted chicken, roasted peppers, red onion, pepperjack cheese, and herb mayo, on grilled focaccia 8.25 add bacon +2.00

Green Goddess Grilled Cheese

avocado, spinach, onion aioli, melted cheddar, grilled sourdough 7.50
add chicken +2.00

Commonwealth Cuban

roasted pork, tavern ham, cheddar, dijon, housemade pickles on sourdough 9.75

Cranberry & Goat Cheese Salad

mixed local organic greens with dried cranberries, candied pepitas, and honey champagne dressing 8.50 add chicken +2.00

*a portion of the proceeds from each Cranberry & Goat Cheese Salad sold is donated to Meals on Wheels.

House Made-From-Scratch Soup 4.00 cup / 6.00 bowl

homestyle hearty chicken soup and a rotating seasonal soup, served w/ homemade bread - add a cup to a sandwich or salad +2.75

COFFEE

We feature locally roasted coffee from Lancaster County Coffee Roasters

Drip 2.50 in house bottomless

French Press 5.00

Espresso 2.00

Cafe Au Lait drip coffee with steamed milk 3.25

Cortado espresso, steamed milk 2.75

Cappuccino espresso, hot milk, and steamed milk foam 3.00

Latte espresso and steamed milk 3.50 *add flavor +.50*

Red Eye shot of espresso in a cuppa drip coffee 2.95

Americano double-shot of espresso with hot water 2.75

Iced Coffee 2.50 in house bottomless

Cold Brew \$2.99 bottled iced coffee from Lanc County Coffee Roasters

SIGNATURE LATTES

Milk & Honey 3.95

espresso, local honey, vanilla bean, cinnamon, steamed milk

Mocha 3.95

espresso, Wilbur cocoa, steamed milk

Pumkin Spice Latte 3.95

espresso, housemade pumpkin syrup, steamed milk

Butterscotch Latte 4.00

espresso, housemade butterscotch, steamed milk

Salted Maple Latte 4.00

espresso, local maple syrup, alderwood smoked sea salt, steamed milk

Dirty Chai 4.50

espresso, unsweetened masala chai, steamed milk

Beet Latte 4.25

caffeine free wellness latte with beet root powder, maple, almond milk

Turmeric Latte 4.25

caffeine free wellness latte with turmeric, steamed milk, honey

TEA

We feature organic fair trade hand-blended teas from The Herb Shop & Pure Blend Teas. Available hot, iced, or as a latte.

Hot 1.95 cup / 2.95 pot / 3.50 latte

Iced 1.95 in house bottomless

Black English breakfast, earl gray, celtic cream

Green clean green, jasmine green

Herbal/Caffeine Free peppermint, chamomile dawn

SIGNATURE TEA LATTES

Lancaster Fog 3.50

Earl Gray tea, vanilla bean syrup, steamed milk

Lady Lancaster Latte 3.50

Earl Gray tea, lavender syrup, steamed milk

Matcha Latte 4.50

finely powdered green tea, local honey, steamed milk

Chai Latte 4.50

unsweetened masala chai, steamed milk, choice of flavor

Crème Brûlée Latte 3.50

Celtic cream tea, vanilla syrup, steamed milk

Peppermint Latte 3.50

caffeine free spearmint tea, vanilla syrup, steamed milk
add cocoa for a 'peppermint patty' +.25

FEATURED DRINKS

Kick Back Brew 3.75

chocolate syrup, iced coffee, milk

Homemade Hot Cocoa 3.50

made with Wilbur cocoa powder, steamed milk *add flavor +.50*

Mexican Hot Chocolate 3.75

our homemade hot cocoa, with cinnamon & spices

Red Velvet Hot Chocolate 3.75

cocoa powder, red beet powder, maple, steamed milk

Nutella Hot Chocolate 3.75

Nutella, Wilbur cocoa powder, steamed milk

OTHER DRINKS

rijuce 5.95

cold-pressed organic juice made in Lancaster.

Walk On The Beach - golden beet, carrot, apple, lemon & ginger

A Million Bucks - kale, spinach, apple, lemon

Sunshine Daydream - apple, lemon, ginger

Renewal Kombucha 5.00

made in lititz, PA with organic ingredients. A delicious and healthy beverage packed with probiotics and antioxidants! Ask for flavors.

Humankind Organic Tea & Lemonade 1.95

jasmine lime green tea or strawberry lemonade

Humankind Water 1.95

bottled spring water

Perrier 2.25

bottled sparkling mineral water

Blue Sky Organic Soda 2.25

cola, diet cola, orange, root beer

Juice 2.95 *glass / or small carafe for a mimosa!*

orange, cranberry, apple

Honest Kids Juice Box 1.00

berry lemonday, super fruit, grape, or apple

SMOOTHIES

Strawberry Banana

strawberry, banana, vanilla yogurt 5.00

Blueberry Chia

blueberry, banana, almond milk, chia seeds 5.25

Nutella PB Buzz

Nutella, natural peanut butter, espresso 5.25

Ginger Green

spinach, avocado, ginger, orange juice, banana, vanilla yogurt 5.25
add yogurt +.50 or add matcha +1.00

SWEET TREATS

check our case for any pastry chef specials!

Homemade Pop Tarts 2.50

Flourless Fudgy Brownies (GF) 1.95

Chocoalte Chip Cookies 1.95

Vegan Donuts 1.75 ea. / 6.00 for four

Cinnamon Bun 3.00

single bun, served warm with icing

Fresh Baked Muffins 2.75

Rice & Noodles Macaroons 1.95

**LOCAL
VENDORS**

S. Clyde Weaver • The Herb Shoppe • Linden Dale Farm • Lancaster Farm Fresh
Brogues Hydroponics • Shenk's Poultry • Pine View Dairy • Farmer Jon Eggs