

BEVERAGES

COFFEE & TEA

We proudly serve locally roasted, fair-trade, organic coffees. Our teas come from Harney & Sons in Millerton NY.

Drip Coffee 2.5/3

Turkish Coffee 4

Espresso, Americano, Macchiato 3

Cappuccino, Latte, Café Au Lait, Chai 4

Breve, Mocha 5

Café con Panna 5

espresso with sweet whipped cream

Hot Chocolate or Chocolate milk 3

Extra Shot or House made Syrups 1.5

H&S Hot Teas 2.5

ceylon • decaf ceylon • earl grey • decaf earl grey • english breakfast • chai • mango • paris • decaf cinnamon • peppermint • raspberry • chamomile • organic rooibos • dragon pearl jasmine • japanese sencha • bangkok • organic green w/ citrus & ginkgo

H&S Cold Brew Iced Tea 3

Tea Latte 3

Matcha Latte 5

Organic Japanese matcha tea with honey and steamed half & half

Staywell Tea 5

Fresh mint, lemon and ginger

London Fog 5

H&S Earl Grey tea, house made vanilla syrup, steamed half & half

FRESH JUICE & SMOOTHIES

Carrot, Grapefruit or Orange juice 4.5

Strawberry, Blueberry or Banana Smoothie 4.5

Smoothies are made with yogurt, milk and honey

Blueberry Lemonade 3

SODA

Seasonal housemade sodas 3

please ask your server for flavors

Virgil's Soda 2.5

root beer, black cherry or cream

Reed's Ginger Beer or China Cola 2.5

Fountain Soda 2

pepsi, diet pepsi, club soda, ginger ale, sierra mist

San Pellegrino 3/6

BRUNCH COCKTAILS

Bloody Mary 9

house with Tito's Handmade vodka

basil with house-infused basil vodka

spicy with house-infused habanero vodka

Mimosa or Bellini 9

Blueberry Bellini 9

blueberry juice & organic prosecco

Kir Royale 9

black raspberry liqueur & organic prosecco

BEER & CIDER

Captain Lawrence (Elmsford, NY)

Palate Shifter Imperial IPA 8

Freshchester Pale Ale 6

Ommegang (Cooperstown, NY)

Abbey Ale 8

Rare Vos 8

Witte 6

Nirvana 6

Ballast Point (San Diego, CA)

Grapefruit IPA 8

Habanero IPA 8

Victory (Downingtown, PA)

Golden Monkey 6.5

Storm King Stout 8

Rogue (Newport, OR)

Dead Guy Ale 6

Mocha Porter 6

Hazelnut Brown Ale 6

Two Roads Brewing (Stratford, CT)

Ol'factory Pilsner 6

Espressway Cold Brew Coffee Stout 8

1911 Original Dry Cider (LaFayette, NY) 6 GF

Zombie Killer Cherry Cyser (Ferndale, MI) 9 GF

16.9oz; apple mead with tart cherry juice

Blue Moon or Corona 5

there is a .75 upcharge on takeout coffee & specialty beverages.

BREAKFAST - served til 3PM -

THE BENEDICTS

A. traditional 14

poached eggs, Canadian bacon and hollandaise on an English muffin with homefries

B. almost benedict 14

poached eggs, baby spinach, bacon, tomato, Hollandaise sauce and toast

C. crab cake benedict 16

poached eggs and hollandaise on blackened crabcakes with homefries

ISRAELI 12

two eggs any style, house salad, feta, olives, pepperoncini, chommus, baba, tabbouleh & pita V

COSTA RICAN 12

scrambled eggs, black beans, brown rice, salsa & a cheese-topped tortilla GF V

LOX & CREAM CHEESE PLATTER 14

everything bagel, tomato, red onion and capers

SHAKSHOUKA 14

sautéed onions, peppers, potatoes, tomatoes & parsley with two poached eggs & Turkish coffee GF V

TWO EGGS ANY STYLE 10

homefries & toast V

CHALLAH FRENCH TOAST OR WHOLE GRAIN PANCAKES 12

yogurt & real maple syrup (add fruit +2) V

TOFU SCRAMBLE 12

organic tofu scrambled with two filling choices, homefries and toast VG

OMELET 14

three egg omelet with two filling choices and pita GF V

CHOOSE FROM:

tomatoes, mushrooms, onions, squash, asparagus, potatoes, scallions, spinach, artichoke hearts, pesto, swiss, feta, local goat cheese, American cheese

Israeli cheddar (+1), brie (+1), avocado (+2), bacon (+2), lox (+3), shrimp (+5), egg whites (+2)

SPECIALTIES

SMORGASBORD 15

chommus, baba ganoush, tabbouleh, house salad, feta, pepperoncini, kalamata olives, dolmasi, falafel and pita V

MIDDLE EASTERN APPETIZER PLATE 6

a tasting portion of chommus, baba ganoush, tabbouleh and dolmasi with pita VG

ZUCCHINI FLATCAKES 14

zucchini fritters with yogurt and apricot jam V

SHISH KEBAB 16

marinated lamb, green peppers, cherry tomatoes, mushrooms, brown rice and shallot sauce

MOUSSAKA 16

spiced ground lamb sautéed with onions and mushrooms, layered with eggplant, tomato and cheese sauce with brown rice GF

SMOKED SALMON WRAPPED ASPARAGUS & LATKES 15

red onion, capers and sour cream

CHOMMUS, BABA, OR TABBOULEH PLATE 6

with pita VG

SANDWICHES

with hand-cut french fries, sweet potato chips or salad

SUPER FALAFEL 10

falafel, salad, tomatoes, sprouts, red onion, feta and tahini in a pita with choice of chommus, baba, tabbouleh, or avocado V

GRASS-FED BURGER 14

lettuce, tomato, onion & choice of cheese on brioche

TURKEY, APPLE & BRIE 12

on toast

OPEN FACED AVOCADO MELT 12

tomato, sprouts & swiss cheese on pita with tahini V

GRILLED CHICKEN BAGUETTE 12

A. curried mayo, lettuce, tomato and red onion

B. tomato, mozzarella and pesto

SHWARMA SANDWICH 14

spicy skirt steak (+2), chicken or marinated tofu (V) with salad, tomatoes, sprouts and cucumber feta sauce in a pita

GRILLED EGGPLANT BAGUETTE 12

sweet peppers, red onions, pesto and kashkaval cheese V

SHAMINAH 14

grass-fed beef burger with onions, parsley and pine nuts and grilled eggplant in a pita with swiss cheese, lettuce, tomato, red onion and tahini

CHICKEN SALAD BAGUETTE 14

avocado, bacon, tomato & sprouts

SALADS

SHWARMA SALAD 14

grilled chicken or tofu (V) on house salad with tomatoes, avocado and brown rice and cucumber-feta dressing GF

CHOPPED ISRAELI SALAD 12

cucumbers, peppers, tomatoes, red onions and feta with lemon olive oil dressing GF V

CHICKEN SALAD STUFFED ARTICHOKE 12

with Dijon dipping sauce GF

GRILLED CHICKEN OR TOFU CAESAR 14

romaine hearts, shredded cabbage and carrots, garlic croutons, parmesan

BABY KALE & ARUGULA 12

cherry tomatoes, red onion, avocado, fresh lemon, olive oil, asiago, cracked pepper GF V

ROASTED BEET SALAD 14

mixed baby greens, pine nuts, goat cheese, balsamic vinaigrette GF V

ADD ONS

grilled organic salmon +10

grilled chicken +5

grilled tofu +4

SIDES

THICK CUT BACON 4

HOMEFRIES 3.5

BASKET OF FRIES OR SWEET POTATO CHIPS 5

MULTIGRAIN TOAST 2

GLUTEN FREE TOAST 3

SIDE SALAD 5

with feta and balsamic vinaigrette

BROWN RICE OR COUSCOUS 3.5

LATKES 8

with sour cream and local apple-pear sauce