

Brunch

Served all day.

Smoked Salmon Bagel

12

Served open faced with lemon & caper cream cheese, red onion, and frisée

Spinach & Parmesan Quiche ^V

8

Served with choice of salad, soup, or fruit

Bagel BLT

7

Bacon, lettuce, tomato, and cream cheese on choice of bagel

Bullfrog Bagels

2.75

Peanut butter, house made jam, or cream cheese +75¢

Sandwiches

Served à la carte.

Substitute gluten-free bread from Rise Bakery for +4 per sandwich.

Pesto Chicken Salad | 9

Grilled chicken, basil pesto mayo, tomato confit, and lettuce on multigrain

Apple Cranberry Turkey | 10

Fuji apple, red onion, Vermont sharp cheddar, and cranberry aioli on multigrain

Tarragon Tuna Salad | 10

Tarragon tuna, Kalamata olive, hard-boiled egg, tomato, cucumber, red onion, rustic bread

Grilled Eggplant & Goat Cheese ^V | 10

Grilled eggplant, goat cheese, roasted tomato, pesto, and arugula on ciabatta

PB&J ^V | 5

with multigrain toast

To Share

Cheese Plate ^V | 11

Camembert, Comté, Roquefort, cranberry mostarda, sliced bread, and crackers

Avocado Toast | 7

Choice of either:

Arugula, sliced egg, and avocado with smoked paprika on multigrain ^V

or

Chipotle bacon jam, pickled red onion, and avocado on multigrain

Salads

Available as small or large.

Baby Arugula ^{VV GF} | 5/8

Baby arugula, Fuji apple, red onion, and maple balsamic vinaigrette
Add grilled chicken +4

Frisée, Bacon & Egg | 7/11

Frisée, double cut bacon, hard-boiled egg, crouton, and warm sherry vinaigrette

Kale Caesar | 6/9

Tuscan kale, parmesan, garlic pita croutons, Caesar dressing

Soups

French Onion Soup | 5/7.5

with gruyere croutons

Soup of the Day | 4/6.5

Small salad & half of sandwich | 9.5

Cup of soup & half of sandwich | 9.5

Cup of soup & small salad | 7.5

Half & Half

Sides

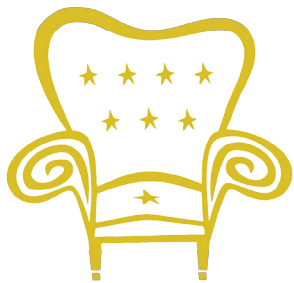
Baked Goods

Please check our display and ask for our current selections of freshly baked goods

Route 11 Chips | 1.5

Fresh Fruit | 4/8

Toast | 2



Tryst House Blend Drip Coffee

2.75 refills for +1.5
Latin American medium and dark roast coffee perfect for breakfast or with dessert and pastries.
Available in decaf.

Beverages

Fresh Orange Juice
3/4.5

Lemonade
3

Apple Cider
3

Bottled Sodas
2.5/3
Mexican coke, assorted izee, ginger ale, diet coke, tonic, root beer, sparkling water

Iced Tea
2.5

Bottled Spring Water
2.25

Handcrafted Caffeine

Add a shot of espresso for +1
Add whipped cream, soy milk, almond milk, vanilla bean, hazelnut, or caramel syrup for +75¢ each.

Espresso | 2.75
A doppio ristretto; the standard double shot

Americano | 3
Double shot with hot water

Macchiato | 3.25
Double shot and dollop of froth

Cortado | 3.5
Equal parts espresso and milk

Cappuccino | 3.75
Equal parts espresso, froth, and milk

Latte | 4
Double shot, milk and layer of froth;

Mocha | 4.75
Latte with chocolate syrup

Red Eye | 3.75
Shot of espresso in our house coffee

Café au Lait | 3.25
50/50 coffee and milk

Cocktails, Beer & Wine

Kir | 8
Crème de Cassis topped with sparkling wine

Lumière | 14
Gin, St. Germain, and Green Chartreuse

Gin & Tonic | 7.5
Bourbon & Ginger | 7.5
Mimosa | 8

Selected Beer | 7
House Sparkling, White, Rosé, or Red Wine | 8/30

Hot Drinks

Masala Chai | 3.75
Spiced black tea leaves with milk and honey

Pacific Vanilla Chai Latte | 4
Add a shot of espresso for +1

Hot Chocolate | 3.5

Hot Cider | 3.5

Hot Mulled Cider | 4

Organic Teas & Tisanes

Darjeeling | 2.75

Earl Grey | 2.75

Dragon's Well | 2.75

Mint Leaves | 2.75

Chamomile-Lavender | 2.75

Chaucer's Cup | 2.75
Mulling spices, mango, and rose hips