

Brunch

Served all day.

Asparagus, Mushroom, and Goat Cheese Frittata ^{V GF}

10.95

Served with a side of mixed greens

Seasonal Quiche

8.95

Ask for our current selection of seasonal quiche. Served with a side of mixed greens

Build your own Bullfrog Bagel

2.72

Choice of everything, sesame, or plain bagel
Add cream cheese, butter, homemade strawberry jam, avocado, peanut butter, bacon, lettuce, tomato, onion, or cucumber

Sandwiches & More

Served à la carte.

Substitute gluten-free bread for +1.95 per sandwich.

Cubano | 9.95

Ham, pulled pork, dill pickles, swiss, prepared mustard on a toasted roll

Turkey Cucumber | 9.95

Turkey, goat cheese, cucumber, tomato and green leaf lettuce on toasted multigrain

Grilled Portobello ^V | 10.95

Fresh mozzarella, roasted red pepper, pesto, portobello, on a toasted roll

Sweet Corn Avocado Toast ^V | 8.95

Smashed avocado, corn, feta, lime, chili salt, on toasted multigrain

Curry Chicken Salad | 7.95

Curry chicken salad with sliced tomatoes and green leaf lettuce on toasted multigrain

Bruschetta ^V | 7.95

Toasted baguette topped with tomato jam, fresh mozzarella and arugula

Sides

Baked Goods

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

Route 11 Chips | 1.95

Fresh Fruit | 3.95/7.95

Toast | 1.95

Salads

Available as a small or large. Add grilled chicken or avocado for additional charge.

Kale Caesar | 4.95/9.95

Tuscan kale, parmesan, and garlic pita croutons topped with Caesar dressing

Lemon Quinoa Bowl ^{VV GF} | 11.95

Sweet corn, pickled beets, cherry tomatoes, chickpeas, avocado, carrot, and green goddess dressing

House ^{VV GF} | 3.95/6.95

Mixed greens topped with cherry tomatoes, cucumbers, carrots, and red wine vinaigrette

Soups of the Day

4.95/6.95

choice between two soups daily

Half & Half

Small salad & half of sandwich | 10.95

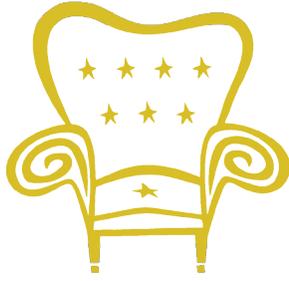
Cup of soup & half of sandwich | 10.95

Cup of soup & small salad | 8.95

V - vegetarian VV - vegan GF - gluten-free

Please inform us of any allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

For parties of six or more, no separate checks and an 18% gratuity will be added.



Tryst House Blend Drip Coffee

2.72 refills for +1.49
Latin American medium and dark roast coffee perfect for breakfast or with dessert and pastries.
Available in decaf.

Beverages

Orange Juice
2.95/3.95

Lemonade
2.95

Apple Cider
2.95

Bottled Sodas
2.72/2.95
Mexican coke, ginger ale, diet coke, tonic, root beer

Iced Tea
2.72

Perrier
2.95

Bottled Spring Water
2.27

Handcrafted Caffeine

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

Espresso | 2.72
A doppio ristretto; the standard double shot

Americano | 2.95
Double shot with hot water

Macchiato | 3.27
Double shot and dollop of froth

Cortado | 3.49
Equal parts espresso and milk

Cappuccino | 3.75
Equal parts espresso, froth, and milk

Latte | 3.95
Double shot, milk and layer of froth;

Mocha | 4.49
Latte with chocolate syrup

Red Eye | 3.75
Shot of espresso in our house coffee

Café au Lait | 3.49
50/50 coffee and milk

Cocktails, Beer & Wine

Cuba Libre | 7.95
White rum and Mexican Coca Cola

Gin & Tonic | 7.95
Bourbon & Ginger | 7.95
Mimosa | 7.95

Selected Beer | 6.95
House Sparkling, White, Rosé, or Red Wine | 7.95/30

Hot Drinks

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

Pacific Vanilla Chai Latte | 3.95
Add a shot of espresso for +95¢

Hot Chocolate | 3.49

Hot Cider | 3.27

Hot Mulled Cider | 3.95

Organic Teas & Tisanes

Darjeeling

Earl Grey

Dragon's Well

Mint Leaves

Chamomile-Lavender

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