

# OCF COFFEE HOUSE

## Brunch Menu

2100 FAIRMOUNT AVENUE • (267) 773-8081 • WWW.OCFCOFFEEHOUSE.COM

### Build An Egg Sandwich

Build it just the way you like it from the options listed below. We proudly serve free-range eggs fresh from Green Meadow Farms. Can be made vegan with our housemade vegan "eggs." \$4.99+

#### choose a bagel...

everything, sesame, plain, pumpernickel, wheat, cinnamon raisin  
Make it gluten-free on a GF everything or GF plain bagel for +\$1.50

#### or a bread

wholegrain, sourdough, marble rye, english muffin  
wheat or everything Philly muffin +25¢  
Au Fournil flakey, buttery croissant or Taffer's gluten-free bread +\$1

#### add some protein

turkey andouille sausage, sage beef sausage +\$2.15  
turkey bacon, tempeh bacon +\$2.05

#### add some cheese

cheddar, swiss +\$1 goat, mozzarella, or gouda +\$1.50

#### add some veggies

avocado +\$1.25; sliced tomato, balsamic roasted tomato, spinach,  
cucumber, onion, portobello mushroom +85¢ each

### Pancakes and French Toast

Comes with maple syrup, butter, and a dusting of powdered sugar.  
Add fresh sliced strawberries, sliced bananas, or housemade caramel to  
your order for +\$1!

#### VG buttermilk pancakes

Decadent pancakes delicately spiced with cinnamon and nutmeg.  
full order \$6.80 individual 'cake \$2.55

#### V vegan pancakes

It's a miracle: vegan pancakes just as good as non-vegan ones! Comes  
with Earth Balance in place of butter.  
full order \$7.30 individual 'cake \$2.80

#### VG brioche french toast

Fluffy, eggy, delicious slices of brioche dipped in our french toast batter  
and cooked 'til just right.  
full order \$8 one slice \$3

### Hot Dishes

Try our housemade jam with your toast!

#### VG GF two your way

Pair of eggs prepared to your liking, your choice of bread (see choices  
under "Egg Sandwiches"), and rosemary potatoes. +\$2 to add a medley  
of spinach, peppers, onions, and mushrooms to your potatoes. \$7.99

#### V GF vegan veggie "omelette"

Chef Marc's vegan "egg" mix served omelette-style with spinach,  
peppers, and onions folded in. Served with rosemary potatoes. \$10.50

#### V GF quinoa hot cereal

Piping hot, protein-packed quinoa cooked with almond and coconut  
milk, topped with blueberries, strawberries, and powdered sugar. \$6

### Bagels

Bagel options are to the left under "Egg Sandwiches."

#### V GF bagel with spread \$1.55+

butter/earth balance +85¢ plain cream cheese +\$1.10  
veggie or jalapeño cream cheese +\$1.50 red pepper hummus +\$1.50

#### GF lox bagel sandwich

Our take on a brunch staple: smoked salmon, arugula, balsamic  
roasted tomato, and cream cheese on your choice of bagel. \$8.25

### Sides

#### GF turkey bacon \$2.55

#### V GF tempeh bacon \$3.05

#### GF turkey andouille sausage links \$3.05

#### GF sage beef sausage patty \$3.05

#### GF side of lox \$3.80

#### V GF seasonal jam 50¢

V - can be prepared vegan VG - can be prepared vegetarian GF - can be prepared gluten-free

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# OCF COFFEE HOUSE

## Lunch Menu

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### Melts

*These grilled sandwiches get crispy with our own herb butter and require a minimum of 10 minutes to achieve ultimate meltiness.*

Have your sandwich on Taffer's gluten-free bread for +\$1.

All sandwiches are paired with your choice of side salad or Terra chips.

#### **GF** fairmount reuben

Comed beef, sauerkraut, swiss cheese, and housemade thousand island dressing on marble rye. \$9.00  
add turkey bacon +\$1.25

#### **GF** turkey melt

Sliced turkey, cheddar, balsamic roasted tomato, cucumber, and basil mayonnaise on crispy sourdough. \$9.50

#### **VG GF** classic grilled cheese

A trusty standby: cheddar and mozzarella cheeses get all melty between slices of crispy sourdough.  
add turkey bacon +\$1.25 add tomato +85¢

#### **VG GF** deluxe grilled cheese

Grilled cheese all grown up: gouda, swiss, and cheddar get all melty with tomato, red onion, and avocado on multigrain. \$9.00  
add turkey bacon +\$1.25

### Salads

We make our own dressings, so there's no funny stuff.

Dressings are served on the side so that you can dress it how you like it.

#### **V GF** power salad

Roasted beet, cucumber, carrot, spiced garbanzo beans, toasted sunflower seeds, and a sprinkling of quinoa on a bed of mixed greens with a lemon tahini dressing. \$9

add goat cheese +\$1.25 add a scoop of chicken salad +\$3

add grilled chicken breast +\$3

#### **GF** spinach salad

Dried cranberry, toasted walnut, goat cheese, and peppery garlic grilled chicken breast on a bed of baby spinach served with oil and red wine vinegar. \$9

### Craft Sandwiches

Have your sandwich on Taffer's gluten-free bread for +\$1.

All sandwiches are paired with your choice of side salad or Terra chips.

#### **GF** chicken salad sandwich

Our own chicken salad (cubed chicken breast, apple, dried apricot, and toasted walnut held together by just enough housemade thyme mayonnaise) with arugula and onion on toasted wholegrain. \$9

#### **V GF** garden vegetable

Cucumber, tomato, onion, red pepper rings, arugula, and avocado tossed in a light olive oil dressing on toasted wholegrain spread with housemade red pepper hummus. \$8.75  
add goat cheese +\$1.25

#### **V GF** blt

A fresh take on a classic: turkey bacon, romaine lettuce, fresh basil leaf, balsamic roasted tomatoes, and chipotle mayo on toasted marble rye. Make it a vegan treat with tempeh bacon and vegan chipotle "mayo." \$8.25

#### **GF** Chef Marc's chicken sandwich

Made famous at our University City cafe. Grilled peppery garlic chicken breast with avocado, cheddar, spinach, and honey mustard on wholegrain toast. \$9

### Plates to Share

#### **V GF** super plate

A mini Power Salad with our housemade roasted red pepper hummus and lots of delicious things to dip: sliced cucumber, carrot sticks, and your choice of our bagel chips or Terra chips. \$9

#### **V GF** hummus & bagel chips

Our housemade roasted red pepper hummus and a veritable bounty of salt and pepper bagel chips. \$6  
substitute Terra chips for +\$1.50

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# OCF COFFEE HOUSE

## Weekend & Holiday Menu

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#### or a bread

wholegrain, sourdough, marble rye, english muffin  
wheat or everything Philly muffin +25¢  
Au Fournil flakey, buttery croissant or Taffer's gluten-free bread +\$1

#### add some protein

turkey andouille sausage, sage beef sausage +\$2.15  
turkey bacon, tempeh bacon +\$2.05

#### add some cheese

cheddar, swiss +\$1 goat, mozzarella, or gouda +\$1.50

#### add some veggies

avocado +\$1.25; sliced tomato, balsamic roasted tomato, spinach,  
cucumber, onion, portobello mushroom +85¢ each

### Pancakes and French Toast

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Add fresh sliced strawberries, sliced bananas, or housemade caramel to  
your order for +\$1!

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full order \$6.80 individual 'cake \$2.55

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#### VG brioche french toast

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and cooked 'til just right.  
full order \$8 one slice \$3

### Hot Dishes

Try our housemade jam with your toast!

#### VG GF two your way

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under "Egg Sandwiches"), and rosemary potatoes. +\$2 to add a medley  
of spinach, peppers, onions, and mushrooms to your potatoes. \$7.99

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peppers, and onions folded in. Served with rosemary potatoes. \$10.50

#### V GF quinoa hot cereal

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### Bagels

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#### V GF seasonal jam 50¢

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# OCF COFFEE HOUSE

## Beverage Menu

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### Coffee on Tap

We're stoked to offer Philly-roasted specialty coffee from La Colombe and milk from family farm Maplehofe Dairy in Lancaster, PA.

#### hot drip

Choose your destiny: La Colombe's beloved dark roast Corsica or lighten it up with a rotating single origin coffee. 12oz \$2.18 16oz \$2.64 make it a "red eye" by adding a double espresso +\$1

#### cold brew

Our easy-sippin' cold brew coffee is steeped overnight to extract every last drop of delicious flavor. 16oz only \$3.70 make it a "red eye" by adding a double espresso +\$1

#### draft latte

Take a cold latte, shake it up real fast, and what do you get? A silky smooth treat with no added sugar. We're one of only a handful of cafes in the country to serve it! 16oz only \$5.09

#### black & tan

Debatably the best of both worlds: half cold brew and half draft latte comprise the layered drink of your dreams. 16oz only \$4.17

### Loose-Leaf Tea

We serve tea the only way it should be served: loose-leaf and precisely steeped. Our tea leaves come from all over the globe, but they're sourced by Premium Steap right here in Philly.

#### hot tea

Choose from our variety of nearly 20 black, green, and herbal teas. cup \$2.55 teapot (serves 2.5) \$3.70

#### iced tea

In our refrigerator near the register you'll find a variety of handpicked teas cold-brewed overnight—steeped low and slow—so that you can taste all the subtlety the leaves have to offer. Don't see what you crave? We'll flash-brew any tea from our full menu by the cup. Just ask! 16oz only \$2.78

#### tea latte

For the cup of your dreams, choose a tea and a milk (or dairy-free alternative). We'll combine them while they're both piping hot! \$3.61

### Traditional Espresso Drinks

All drinks come with two shots of espresso; add two more for +\$1. Beverages that include milk are made with whole milk; tell us if that's not your style and we'll hook you up with a dairy-free alternative.

#### espresso

A quick sip of delicious, liquid energy. 2oz \$2.46

#### macchiato

We serve 'em traditional-style: espresso with just a dollop of milk foam. 4oz \$2.74

#### cortado

Like a lil' baby latte: not too foamy with the perfect proportion of milk and espresso. 6oz \$3.20

#### cappuccino

Sweet and silky microfoam balances perfectly with espresso for a light, foamy drink. 8oz \$3.71

#### latte

A cafe classic. Try it with one (or more!) of our house-made syrups listed below for an extra +50¢. 12oz \$3.90 16oz \$4.55 vanilla caramel mocha Nutella (yes, really!)

#### americano

A double shot of espresso tempered with hot water. \$2.69

### Less-Traditional Drinks

#### chai

Spicy-sweet masala chai all steamed up with milk. Make it a "dirty" chai by adding some espresso for +\$1. 12oz \$3.90 16oz \$4.82

#### hot chocolate

The most delicious way to get warm on a cold day. Try it with Nutella! 12oz \$3.80 16oz \$4.73

#### matcha latte

Lightly sweetened, stone-ground green tea paired with milk. 12oz \$4.12 16oz \$5.05

#### steamer

Your favorite syrup with steamed milk. 12oz \$3.80 16oz \$4.13

#### smoothies

We've got 5 handpicked, no sugar added fruit blends for your guiltless pleasure. Or make your own! See smoothie menu above the espresso bar for a full list of options. regular \$5.32 custom \$5.79 add vegan pea protein +\$1.50

#### orange juice

Fresh-squeezed Florida orange juice. 16oz only \$3.70

#### lemonade

Housemade lemonade that's not too sweet and not too sour. 16oz only \$2.78

*We can ice most anything. Just ask!*