



OCF COFFEE HOUSE - WEEKDAY MENU

BREAKFAST AND LUNCH SERVED ALL DAY

(v) vegan (vg) vegetarian (gf) gluten-free

BEVERAGES

iced beverage sizes hot beverage sizes
small - 16oz, large - 20oz small - 12oz, large - 16oz

COFFEE

| | | |
|-----------------|--------|--------|
| hot drip coffee | \$2.50 | \$3.00 |
| cafe au lait | \$3.50 | \$4.50 |
| iced cold brew | \$5.00 | \$6.00 |

ESPRESSO

| | | |
|------------|--------|--------|
| americano | \$3.00 | \$3.50 |
| espresso | \$2.75 | --- |
| cappuccino | \$4.00 | --- |
| macchiato | \$3.00 | --- |
| cortado | \$3.75 | --- |
| latte | \$4.25 | \$5.50 |

TEA

| | | |
|-----------------|--------|--------|
| chai latte | \$5.50 | \$7.00 |
| matcha latte | \$5.00 | \$7.00 |
| matcha lemonade | \$3.75 | \$4.50 |
| hot tea | \$2.75 | \$2.75 |
| iced tea | \$3.00 | \$3.75 |
| hot tea latte | \$3.75 | \$4.00 |
| teapot | \$4.00 | --- |

THE REST

| | | |
|---------------|--------|--------|
| lemonade | \$3.00 | \$3.50 |
| orange juice | \$6.50 | \$8.00 |
| smoothies | \$7.00 | --- |
| hot chocolate | \$4.00 | \$5.00 |

CUSTOMIZE IT

add a syrup (gf)

vanilla (v) \$0.50

lavender (v) \$1

mocha (v) \$0.50

caramel \$1

milk options (gf)

whole, skim, oat (\$1), soy (\$1), breve (\$1)

BREAKFAST

bagel with spread (vg) \$4.50

butter | vegan butter (v) | cream cheese | vegan cream cheese (v) | peanut butter (v)
hummus (v) | jam (v) | veggie cream cheese (+\$1) | avocado (+\$0.50) (v)

lox bagel sandwich \$12.00

lox, spinach, tomato and cream cheese on your choice of bagel or bread

two eggs your way (vg) \$10.50

two eggs made your way with a side of rosemary potatoes and toast
add spinach, peppers and onions to your potatoes (+\$2.25)
make it vegan - substitute tofu scramble for eggs

brioche french toast (vg) \$14.50

three slices of brioche french toast served with a side of syrup and butter
fresh fruit: banana, strawberry, blueberry: +\$0.25

quinoa hot cereal (v, gf) \$8.50

our breakfast-style quinoa served with powdered sugar, strawberries and blueberries on top

build your own breakfast sandwich \$7.50

STEP 1

**choose your
bread or bagel**
(see options below)

STEP 2

choose your eggs

two eggs scrambled & folded
tofu scramble (v)
egg whites (+\$1)

STEP 3
(OPTIONAL
ADD ONS)

add cheese

cheddar
swiss
mozzarella
goat (+\$2)

add veggies

spinach
tomato
onion
cucumber

add protein

avocado (v) (+\$1.50)
turkey bacon (+\$2)
turkey sausage (+\$4.50)
impossible sausage (v) (+\$4.50)

bagels: multigrain (v), plain (v), everything (v), sesame (v), cinnamon raisin, english muffin
bread (v): wholegrain, sourdough, rye
gluten-free (gf): gf everything bagel (+\$1.50), gf plain bagel (\$1.50), gf bread (+\$1)

LUNCH

all sandwiches come with your choice of chips or side salad
(spinach, tomato, cucumber, and balsamic vinaigrette)

turkey melt \$12

thinly sliced turkey, melted cheddar, sliced cucumber, sliced tomato, and
housemade basil mayo on wholegrain toast

marc's chicken sandwich \$13

grilled peppery garlic chicken breast, melted cheddar, avocado, spinach and
honey mustard on wholegrain toast

grilled cheese (vg) \$10

melted cheddar and mozzarella on sourdough - add tomato (+\$0.50), add turkey bacon (+\$2)

chicken salad sandwich \$10

housemade chicken salad, spinach, red onion, and tomato on wholegrain toast

chickpea salad sandwich (v) \$10

housemade chickpea salad, spinach, and tomato on wholegrain toast

garden vegetable sandwich (v) \$12

avocado, cucumber, tomato, onion, red pepper, spinach and hummus on toasted wholegrain
add goat cheese (+\$2)

spinach salad with grilled chicken (gf) \$13

grilled peppery garlic chicken breast, dried cranberries, toasted walnut and goat cheese
on a bed of baby spinach with lemon tahini dressing on the side

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness