

BOPARC
MORGANTOWN BOARD OF
PARKS AND RECREATION



TOPPED TOAST

Made with house blend multigrain bread.
Gluten-free or Dairy-free options available upon request.

Avocado Smash  \$8

Smashed Ripened Avocados, Chili Flake Oil, & Everything Bagel Seasoning, Farm Greens & Sangria Jeweled Tomatoes. Add bacon \$2

Peanut Butter Crunch  \$8

Organic Peanut Butter, Seasonal Berries, House Granola, & Howe Sweet It Is Honey Drizzle

Berry Ricotta  \$8

Orange-zested Ricotta, Seasonal Berries, House Granola, & Howe Sweet It Is Honey Drizzle.

B.L.T. \$10

Bacon, Olive Branch Farms Microgreens, Mountain Harvest Farm Tomato, Cheddar, & Roasted Red Pepper Aioli.

Kettle-boiled Bagel  \$5

Kettle-Boiled All-Natural Bagels served with choice of spread.

Cream Cheese, Butter, Natural Peanut Butter, Almond Butter, Edamame Pesto (0.50), Nutella, Avocado (0.50), Assorted Jam (0.25)

Smoked Salmon Bagel \$13

Kettle-boiled Bagel topped with Smoked Norwegian Salmon, Whipped Cream Cheese, Cucumber, House Pickled Red Onion, Capers, & Olive Branch Farms Microgreens.

Soup Du Jour

cup \$5

bowl \$7

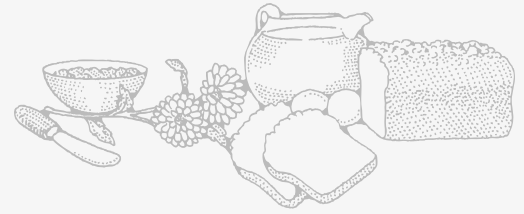
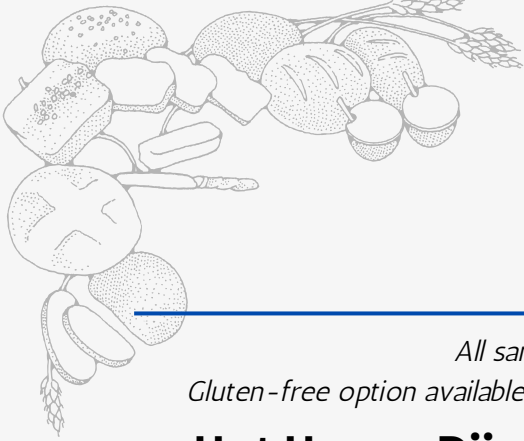
Quarts available for purchase in grab-n-go cooler or ask a team member!

SIGNATURES ON THE GO

Be sure to check our grab-n-go case by the cafe door for rotating featured items all ready for when you're on the run!

From-scratch Ancient Grain inspired pastries, cookies, loaves, and cakes available for purchase out of our pastry cases.

We at Eureka make a conscious decision to preserve the "thousands of years" seeds of our ancestors, by protecting the DNA-genetic history of these ancient grains. By supporting the American growers' efforts, land stewardship, production, milling, and accessibility of these grains we wish to work with those working to preserve the legacy of these crops. The high nutrient and medicinal content, unique flavor, and textures of these heirloom grains will continue to be the main focus in our recipe repertoire.



MELTS

All sandwiches are served on house whole wheat focaccia.

Gluten-free option available upon request. Please make any dietary restrictions known upon ordering.

Hot Honey Dijon Ham

Imported Italian Ham, with House Pickles, Gruyere Cheese, Farmers Greens, Mountain Harvest Tomato, House Pickled Red Cabbage, & Howe Sweet It Is Hot Honey Dijonnaise.

\$14

Stacked Italian

Herbed Imported Ham, Capicola, Salami, Pepperoni, Prosciutto, Provolone, Chef Lauren's Pickled Peppers, Roasted Red Pepper Aioli, Mountain Harvest Farm Greens and Tomatoes.

\$14

The Grainbow Patty

Our Veggie Burger with a combination of Grains, Vegetables, Legumes, and Spices. Topped with Avocado, Blueberry, Farm Greens, Sangria Jeweled Tomatoes, and served with Purple Cabbage Carrot Slaw, & Avocado Green Goddess Dressing.

\$13

KIDS MENU

Waffle Platter \$5

From-scratch Oat Waffle served with Organic Peanut Butter & Berries

Cheese Quesadilla \$5

Blend of Provolone & Cheddar Cheeses

Chicken Chipotle

Chili-Lime Marinated Chicken, Bacon, Cheddar, Pepper Jack, Mountain Harvest Tomato, Avocado, Farm Greens, & Chipotle Yogurt Sauce.

\$14

Mon Valley Mushroom

Locally cultivated Mon Valley Mushrooms with Lemon-Garlic Massaged Kale, Edamame Pesto, Roasted Red Pepper Aioli, and both Gruyere & Provolone Cheeses.

\$14

Karma Tuna

Albacore Tuna Salad folded with Sundried Tomatoes, Capers, & Cheddar Cheese, served with Mountain Harvest Tomato, Farm Greens, and Melty Cheddar Cheese.

\$13

Grilled Cheese

Provolone, Cheddar, Gruyere & Herbed Ricotta.

Add Imported Italian Ham \$4.5

\$8

