TOPPED TOAST

Avocado Smash $9

Smoky Bacon Jam layered with Smashed Avocado, Heirloom Tomato, Microgreens, Chickpeas, a drizzle of Chili Oil., & served on Rising Creek Bakery Sourdough.

Roasted Beets $10

Oven-Roasted Beets paired with Arugula, Caramelized Walnuts & Whipped Goat Cheese, accented by Fresh Figs, a Gloss of Balsamic Reduction, &served on Rising Creek Bakery Salt Rising bread.

Mediterranean $9

Creamy Whipped Feta topped with Heirloom Tomato, Crisp Cucumber &, topped with Pickled Onion, Kalamata Olives, Balsamic Drizzle, & served on Rising Creek Bakery Sourdough

Honey Apple $9

Red & Green Apple slices over Whipped Goat Cheese, topped with Local Honey, Chia Seeds & Fresh Thyme, served on Rising Creek Bakery Honey Oat.

Smoked Salmon $10

Layered with Dill Cream Cheese, topped with Smoked Atlantic Salmon, Sliced Avocado, Crisp Cucumber, Pickled Onions & a sprinkle of Black Sesame Seeds and Capers, served on Rising Creek Bakery Sourdough

QUICHE

Carnivore $7

In house Spelt Crust, Egg Custard, Cheddar Cheese Your choice of Bacon or Sausage

Featured $7

A rotating chef-inspired creation, crafted with fresh ingredients. Ask your barista about today's feature.

Seasonal Veggie $7

House made Spelt Crust, Egg Custard, Cheddar, Seasonal Veggies

CROISSANT & BREAKFAST SANDWICHES

Your Choice of:

Croissant or Toast

Pick Your Add-ons:

Egg, & Cheese $6
Egg, & Bacon $7
Egg, & Sausage $7

LIGHTER BITES & SHAREABLES

The Mediterranean Medley $9

A vibrant and flavorful hummus duo (classic &roasted red) is perfect for one or easily shares with the table. This inviting spread of our creamy house-made hummus dips is paired with seasonal sliced vegetables & pita chips that offers a delightful mix of textures and tastes.

Eureka Caviar & Pita Chips $8

Green, Red, and Yellow Peppers, Black Beans, Avocado, Cucumber, Heirloom Tomatoes, Roasted Corn, Fresh Cilantro tossed in Citrus Vinaigrette.

SOUPS

Cup: $3 Bowl: $6

Tomato Basil

Weekly Feature

BUILD YOUR OWN SALAD

$8 includes Base + Four Toppings

Base:
Spinach or Mixed Greens

Toppings: ¢.50 Per Additional Topping

Tomatoes, Red Onions, Pickled Onions, Cucumbers, Carrots, Arugula, Avocado, Pickled Beets, Pickled Jalapenos, Diced Green Peppers, Sauteed Mushrooms, Chickpeas, Feta, Goat Cheese, Shredded Sharp Cheddar, Crumble Bleu

Dressings:

Italian, Ranch, Blue Cheese, Beet Yogurt Vinaigrette, Raspberry Vinaigrette, Balsamic Vinaigrette, Citrus Vinaigrette, Lemon Vinaigrette

Protein: Additional $2
Grilled Chicken, Buffalo Chicken, Tuna Salad, Prosciutto, Tofu,

MELTS

All Sandwiches are Served with Chips & Pickle from Pittsburgh Pickle Co.

It Takes "TUNA" to Tango! $10

A comfort classic! A delicious blend of Albacore Tuna, mayo, lemon zest and bell peppers. Layered with the perfect amount of heirloom tomatoes, microgreens, and our house cheese blend: provolone, gruyere & cheddar, melted to perfection, served toasted on Rising Creek Bakery Sourdough

The "Shroomwhich" $10

An indulgent take on a classic grilled cheese with an earthy twist! The perfect fusion of tender caramelized mushrooms and onions, fresh spinach and melted our house cheese blend: provolone, gruyere & cheddar. stacked between two perfectly toasted slices of Rising Creek Bakery Sourdough, finished with a zesty Dijon yogurt sauce.

The Figgy Piggy $10

A mouthwatering marriage of salty, savory prosciutto and the luscious sweetness of fig preserves melted with creamy brie cheese, finished with peppery arugula and a balsamic glaze. Toasted on Rising Creek Bakery Salt Rising bread for the perfect combination of comfort and sophistication.

The Fire & Ice $10

Our kicked up and cooled down buffalo chicken sandwich is the perfect balance of heat and cool crunch in every bite. Tender chicken breast seasoned to perfection, sliced, and tossed in our creamy house-made buffalo sauce. Topped with our cool, crisp, homemade coleslaw and a generous layer of melted blue cheese and a drizzle of our house-made ranch. Served toasted to perfection on house made focaccia. **Kick it up a notch- add Pickled Jalapenos (0.50).**

The Cali Crush $10

The Cali Crush on house-made focaccia layered with roasted yellow squash, bell pepper, carrots, and red onion, topped with roasted red pepper hummus, smashed avocado, and our house cheese blend—provolone, gruyère, and cheddar—melted to perfection and finished with a sprinkle of fresh microgreens. **Add our Chili Oil or Garlic Aioli (0.50).**

KIDS

Playground Pack: $10

Protein (Pick One):

Homemade Uncrustable with Sunbutter and Jelly. Pepperoni Pinwheel, or Mac n' Cheese

Included:

Fresh Fruit, Juice, Cookie, & Veggie Straws. **Ask your Barista about our allergy-friendly cookie!**