{Drink Menu}

{coffee}

Regular	Large	
2.75	3.50	
3.50	4.25	
4.50	5.25	
4.00	-	
4.75	-	
	$2.75 \\ 3.50 \\ 4.50 \\ 4.00$	3.504.254.505.254.00-

Ask about our Barista Specials!

{espresso}

	Regular	Large
Double Shot	3.00	-
Macchiato	3.50	-
Cappuccino	4.50	5.25
Flat White	4.25	1919 - 919 -
Latte	4.75	5.50
Mocha	5.25	6.00
Americano	3.50	4.00
Red Eye	4.75	5.50
Dirty Chai	5.25	6.00
Golden Eye	5.25	6.00

{tea}

	Regular	Large
Organic Loose Tea	3.75	4.25
Organic Iced Tea	4.00	-
London Fog	4.25	5.00
Hot Chocolate	4.75	5.25
Matcha Latte	5.25	6.00
Chai Latte	4.50	5.25
Golden Tea Latte	4.75	5.50

{fridge drinks}

Bottled Water	2.00			
Orange Juice	6.00			
Chocolate Milk	3.50			
Harney & Sons Tea	3.75			
Harney & Sons CBD	5.25			
Seek North/BKE Kombucha 5.25/4.50				
San Pellegrino	3.25			
Bruce Cost Ginger Ale	3.50			
Pepsi/Diet Coke	2.50			

{Village Hands Bakery}

Danish Pastries 3.75

Apple Turnover - Cherry Turnover - Cinnamon Walnut Cigar -Cinnamon Raisin Roll - Chocolate Twist - Cheese Danish

Famous Village Hands Croissant 3.50 - Homemade Muffins 3.75 Large Cookie 3.50 - Slice of Cake 5.25 Pound Cake - Marble Pound Cake 3.25 Babka - Cinnamon / Chocolate 3.50
Biscotti - Almond / Chocolate / Pistachio Cranberry 3.50 Tart - Apple / Cherry / Blueberry / Pecan 4.50
Mini Cookies 3.25 - Rugelach (1) or (3) pack 2.00/4.50

> Non-Dairy Milks **1.25** Oat Milk - Almond Milk - Coconut Milk

Flavor Syrups **.75** Vanilla - Hazelnut - Caramel - Nutella - Snickerdoodle Rose Cardamom - Lavender - Mocha

Ask about our gluten-free baked goods!

{Breakfast All Day}

2 Eggs Any Style - start 6.50

Griddled eggs of your choice, served with 7-grain toast, fruit, & homefries

Fruit Fusion Cup 7.00

Delicious mix of seasonal fruit

Avocado Toast With Two Eggs 15.75

2 eggs style of your choice, smashed avocado, pickled onions, everything bagel spice on 7-grain bread, choice of homefries or salad

Cheese

American, Swiss, Cheddar, Fresh Mozzarella, Pepper Jack, Goat Cheese, Feta, Brie

Proteins

Bacon, Turkey Bacon, Ham, Turkey Sausage, Nova Lox, Sliced Turkey, Grilled Chicken, Chicken Salad, Tuna Salad

Build Your Own Omelette - start 10.00 Danish Pastry French Toast 12.00 Choice of three veggies served with toast, fruit, & homefries. Additional charge for protein + cheese

Old Fashioned Oatmeal 4.50

Steel Cut Oats - additional charge to add choice of banana / walnuts / fresh berries

Classic Breakfast Sandwich - start 9.75

berries

2 eggs style of your choice, choice of protein, & cheese served on 7-grain bread, bagel, or brioche

fruit, & honey

Freshly baked pastries dipped in batter, served with whipped cream & fresh

Country Style Parfait 7.00 Plain yogurt topped with

house-made granola, seasonal

Spreads

Butter, Seasonal Jam, Plain Cream Cheese, Scallion/Maple Walnut/Olive Lover's Cream Cheese, Hummus, Nutella

Veggies

Cream, Avocado

Avocado, Bell Pepper, Mushroom, Onion, Scallion, Spinach, Tomato, Lettuce, Capers

Mexican Bowl 15.00 Mexican Quinoa, Mixed

Veggies, Pesto Chicken, Pico De Gallo, Sour

{Village Hands Bowls}

Chorizo Bowl 14.50 Homefries, Chorizo, Scrambled Egg, Pico de Gallo, Avocado, Sour Cream, Cheddar Cheese, 7-Grain Toast, Salsa Verde

{Village Hands Famous Salads}

Greek Power Bowl 14.50

House-made chicken salad topped with tomato, cucumber, red onion, olives, quinoa, and feta, served on organic mixed greens and house dressing

{Signature Sandwiches}

Roasted Veggie (v) 12.25 Zucchini, Portobello, Roasted Peppers, Onion, & Hummus on Ciabatta

Caprese (v) 12.25 Tomato, Mozzarella, Pesto, & Balsamic on Ciabatta

Mediterranean Chicken 13.75 Roasted Red Peppers, Feta, Tomato, Lettuce, & Balsamic on Ciabatta

Turkey Club 13.75 Avocado, Bacon, Lettuce, Tomato, Mayo, & Swiss on 7-Grain Roll

{Paninis}

Grilled Cheese 11.25 Cheddar, American, & Swiss Cheese on 7-Grain Bread

Tuna Melt 11.75 Tuna & Swiss on Marble Rye

Ham & Brie 13.75 with Pear & Mustard on Ciabatta

Chipotle Turkey 13.75 Roasted Turkey, Cheddar, Avocado, & Chipotle Aioli on focaccia bread

Corned Beef Reuben 14.25 Corned Beef, Sauerkraut, Swiss Cheese, & Russian Dressing on Marble Rye

Roasted Beet Salad 15.00

Beets, pears, walnuts, goat cheese, served on organic mixed greens and house dressing + protein 4.00

{Croissant Sandwiches}

Brie & Jam (v) 11.00 Brie & Seasonal Jam on Croissant

Peanut Butter & Jelly (v) 9.75 Organic Peanut Butter & Seasonal Jam on Croissant

Pesto Chicken 13.75 Housemade Pesto, Lettuce, Tomato, & Olive Oil on Croissant

Croque Monsieur 13.00 Ham, Swiss, & Housemade Garlic Aioli on Croissant

{Open Face Sandwiches}

Avocado Toast 13.00 Smashed Avocado, Pickled Red Onion, & Everything Spice on 7-Grain Sliced

Goat Cheese & Honey 12.75 Goat Cheese, Honey, & Walnuts on 7-Grain Sliced

Roasted Eggplant 13.25 Roasted Eggplant, Tomato Pesto, Mozzarella, Ciabatta

Lox Tartine 14.00 Nova Lox, Cream Cheese, Scallion, Cucumber, & Dill on Pumpernickle Rye

Nova Platter 15.25 Nova Lox, Cream Cheese, Tomato, Lettuce, Onion, Tomato, Capers, & Choice of Bagel