

Food Menu

BREAKFAST / ALL DAY*

\$7.5

GF VEGAN WAFFLE (8a-2p)*

berries, coconut flakes, powdered sugar + side of coconut cream & maple syrup

LEMON RICOTTA WAFFLE (8a-2p)*

berries, powdered sugar + side of maple

\$7

\$11

WAFFLE IRON FRITATTA

eggs, basil pesto, salt & pepper, side salad, toast + side of smoked tomato jam with choice of :

turkey bacon + smoked cheddar

or ham + gruyere

sub : served on a croissant with side of chips

\$6

GRANOLA & BERRIES

Mana Bakery granola with fresh blueberries and raspberries

Alt Milk + \$0.50

Contains nuts

\$3-4

LOCAL BAKED GOODS

From Mana Bakery

TOAST

GF = Gluten friendly. Our GF items have been created in our kitchen which handles gluten/wheat products.

\$7

SMASHED AVOCADO TOAST

Topped with pickled onions from St Pete Ferments, lemon, olive oil, & red pepper flakes

FEATURING

Gulf Coast Sourdough Bread

\$7

RICOTTA & JAM TOAST

Featuring seasonal jam by The Urban Canning Company

Flatbreads / made from scratch

\$8

MARGHERITA

San Marzano tomatoes, fresh mozzarella, basil, olive oil

\$7

TOMATO & ARUGULA

San Marzano tomatoes, arugula, olive oil, lemon

\$10

CROQUE MONSIEUR

Local mustard, savory ham, gruyere, fresh mozzarella, oregano

\$11

FUNGHI

Caramelized mushrooms & onions, mozzarella, parmigiana-reggiano, balsamic glaze

\$11

BRIE & APPLE

Sliced Granny Smith apples, brie, local & seasonal jam, pickled onions

\$11

PROSCIUTTO DI PARMA

San Marzano tomatoes, ricotta, arugula, parmigiano-reggiano, pine nuts, lemon, olive oil & balsamic glaze

\$11

SUPREME

San Marzano tomatoes, ham, pepperoni, turkey bacon, mozzarella, roasted green peppers, caramelized mushrooms & onions, basil purée

Sandwiches

w/side of chips

\$8

MEDITERRANEAN [V]

sour dough, hummus, cucumbers, balsamic glaze, sun dried tomatoes, roasted bell pepper, spinach tossed in lemon vinaigrette

\$9

CHICKEN SALAD

on croissant

\$8

CAPRESE MELT

sour dough, sun-dried tomato, mozzarella, prosciutto, basil purée, balsamic glaze, olive oil dressed spinach

\$6

GRILLED CHEESE

sour dough, mozzarella, smoked cheddar, parmesan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase

your risk of food borne illness.

Drink Menu

COFFEE

- \$2.5
DRIP COFFE
- \$3
ESPRESSO
- \$3
CORTADO
- \$4
CAPPICCINO
- \$4.5
LATTE
- \$4
COLD BREW
- \$4
KOMBUCHA
- \$3.5
TEA
- Black, Green, Herbal
- \$4.5
CHAI LATTE
- \$.075
MILK ALTERNATIVES
- Oat / Almond
- \$.075
FLAVORS
- Vanilla / Mocha
- \$2.5 / \$5
SAN PELLEGRINO BOTTLE
- \$5
MOTHER KOMBUCHA BOTTLE

Wine

- \$8
DISSEGNA
- Pinot Grigio / Italy 2017
- \$9
BRUNI
- Gruner Veltliner White / Austria 2017
- \$12
AGREE
- Txakoli / Spain 2018
- \$12
DELINQUENTE
- Pretty Boy Rosato / Australia 2018
- \$9
JEAN MARC BARTHEZ (MARY TAYLOR)
- Bordeaux Rouge / France 2015
- \$11
SANCTUM
- Pinot Noir / Slovenia 2016
- \$10
BLUETAIL CREST
- Cabernet Sauvignon / California 2015
- Beer / ALL LOCAL, ALL GOOD
- \$6
ORANGE WHEAT
- St Pete Brewing Co.
- \$6
SUNSHINE CITY IPA
- Green Bench Brewing Co.
- \$6
POSTCARD PILSNER
- Green Bench Brewing Co.
- \$7
JANNUS JAVA KOLSCH
- Flying Boat Brewing Co.