

# Bradford HOUSE

EXECUTIVE CHEF *Shannon Goforth*

Daily 8:00am - 1:00pm

SOUS CHEF *Jakob Howard*

## SMOOTHIE BOWL (\$10) GF, VG

BANANA, MIXED BERRIES, HONEY & ALMOND MILK  
SMOOTHIE TOPPED WITH HOUSE-MADE GRANOLA,  
FRESH BERRIES & ALMOND BUTTER

## YOGURT PARFAIT (\$10) GF, VG

HONEY GREEK YOGURT TOPPED WITH HOUSE-MADE  
GRANOLA, FRESH BERRIES & RASPBERRY COULIS

## AVOCADO TOAST (\$8) GFO

WHEAT TOAST, GOAT CHEESE,  
BACON LARDONS, PICKLED RED ONIONS,  
HOUSE-MADE CHILE CRISP  
+ (\$1.50) ONE EGG ANY WAY

## PANCAKE BOARD (\$10)

THREE PANCAKES, CINNAMON BUTTER,  
MAPLE SYRUP, QUINCY BAKE SHOP  
SEASONAL JAM ✨ PANCAKE (\$3)

## BREAKFAST SANDWICH (\$9) GFO

ENGLISH MUFFIN, ONE FRIED EGG,  
AGED CHEDDAR, HOUSE-MADE SAUSAGE,  
CHIMI-CHILI RELISH

## BRADFORD HOUSE BREAKFAST (\$14) GFO

TWO EGGS ANY WAY, PECORINO SMASHED  
POTATOES, HOUSE-MADE SAUSAGE *or*  
NEUSKE'S BACON, CHOICE OF TOAST,  
QUINCY BAKE SHOP SEASONAL JAM

## SESAME RICE BOWL (\$8)

ONE SUNNYSIDE UP EGG, SESAME OIL,  
EVERYTHING BAGEL SEASONING,  
DARK SOY SAUCE, SAMBAL  
+ (\$5) HOUSE-MADE SAUSAGE

## FRISÉE & ARTISAN GREENS (\$11) GF

PEAR, COTIJA CHEESE, PICKLED RED ONION,  
CANDIED PECANS, CITRUS VINAIGRETTE  
+ (\$6) PAN-SEARED CHICKEN

## CHEF'S QUICHE OF THE DAY (\$12)

SIDE ARTISAN SALAD WITH CHERRY TOMATOES  
& CITRUS VINAIGRETTE ✨ SLICE OF QUICHE (\$8)

## SWISS CHICKEN SANDWICH (\$15) GFO

BACON JAM, SWISS CHEESE, ARTISAN GREENS,  
TOMATOES, CHALLAH BUN, SIDE BRUSSELS  
SPROUT SALAD WITH PISTACHIOS & PECORINO

## BRUNCH BURGER (\$16) GFO

6 OZ. BLACK ANGUS BEEF, ONE FRIED EGG,  
CALABRIAN CHILI PIMENTO CHEESE,  
HOUSE MADE PICKLES, CHALLAH BUN,  
PECORINO SMASHED POTATOES

GF: *Gluten Free* GFO: *Gluten Free Option* VE: *Vegan* VG: *Vegetarian*

## *À La Carte*

TOAST: WHEAT *or*  
SOURDOUGH (\$2)

HOUSE-MADE SAUSAGE  
*or* NEUSKE'S BACON (\$5)

GLUTEN FREE BUN (\$2)

EGG *any way* (\$1.50 EA.)

ENGLISH MUFFIN (\$3)

FRESH *assorted* FRUIT (\$3)

PECORINO SMASHED  
POTATOES (\$3)

HOUSE-MADE  
ACCOUTREMENTS (50¢)

HALF AVOCADO (\$3)

## *Beverages*

SMALL *or* LARGE JUICE (\$2/\$3)

APPLE, CRANBERRY, PINEAPPLE JUICE

FRESH SQUEEZED ORANGE JUICE (\$3/\$5)

12 oz SOFT DRINKS (\$3)

SPRITE, COKE, DIET COKE, DR. PEPPER, TOPO CHICO

SMALL *or* LARGE MILK (\$2/\$4)

WHOLE MILK, ALMOND MILK, OAT MILK



## *Cocktails*

### BLOODY MARY (\$10)

VODKA, BRADFORD BLOODY  
MARY MIX, SEASONAL  
PICKLED VEGETABLES

### MIMOSA

(SINGLE) \$6 (DOUBLE) \$11  
CARAFE (FOUR GLASSES) \$20

FRENCH BRUT,  
CHOICE OF: ORANGE,  
PINEAPPLE *or* GRAPEFRUIT



PSST...DON'T FORGET: FRESHLY BAKED QUINCY BAKE SHOP PASTRIES *always available in the BAKERY CASE*



# Coffee

EÔTÉ COFFEE

We are pleased to partner with Eôté, a small-batch, local craft coffee roaster that shares our passion for community, connection, and only the best quality coffee.



## COFFEE

CHEMEX POUR OVER \$4.00

*Red Pin Drop: Medium Roast / El Salvador*

*Notes: Black Cherry, Plum, Chocolate, Molasses*

BOTTOMLESS DRIP \$3.00

*Byways: Medium Roast / Guatemala*

*Notes: Milk Chocolate, Caramel, Fruits, Floral*

FRENCH PRESS

BYWAYS OR DECAF

(1-2 cups) \$4.00 / (3-4 cups) \$10.00

*Unleaded: Dark Roast / Columbia*

*Notes: Lemon, Chocolate, Salted Nuts*

HOT CHOCOLATE \$3.50

*54% Dark Chocolate, Cocoa & Sugar*

*Made by Quincy Bake Shop*

## ESPRESSO

ESPRESSO \$3.00

*Espresso Blend: Medium / Dark Roast*

*Notes: Molasses, Nutty, Chocolate, Blueberry*

EXTRA SHOT \$1.50

AMERICANO \$3.50

CAPPUCCINO \$4.00

CORTADO \$3.50

LATTE \$4.25

MACCHIATO \$3.50

MOCHA \$4.50

TO-GO

☼ Prices may vary based on selection.

*Inquire for to-go pricing.*

12 oz or 16 oz

## EXTRAS

### SYRUPS

White Chocolate \$0.50

Chocolate \$0.50

Caramel \$0.50

Honey \$0.25

### HOUSE-MADE

#### SYRUPS

Vanilla \$0.75

Simple COMPLIMENTARY

Seasonal Syrups \$0.75

### MILK

Whole Milk INCLUDED

Almond Milk \$0.75

Oat Milk \$0.75

# Tea

INARI × *Bradford House*

The team at INARI farms, produces, sources, evaluates, and judges high quality teas from around the world — fostering the ritual of tea from start to finish. Our team at Bradford House hand brews in small batches to ensure quality and consistency.

## HOT TEA

☼ CALM \$3.50

*Chamomile, Spearmint & Sage*

☼ WELLNESS \$3.50

*Dandelion, Ginger, Turmeric, Lemongrass*

*Schisandra Berry, Licorice Root & Pink Pepper*

☼ BREAKFAST \$3.50

*Black Teas sourced from Rwanda, China,*

*Nepal & Taiwan*

☼ Caffeine free

## ICED TEA

*Enjoy one free refill*

BLACK \$3.00

☼ PEACH \$4.50

*Peach, Rosehip, White Hibiscus,*

*Blackberry Leaf, Chicory Root, Apple*

*& Marigold Flowers*

☼ HIBISCUS BERRY \$4.50

*Hibiscus, Apple, Rosehip, Sultana,*

*Strawberry & Raspberry*

## CHAI TEA

CHAI TEA \$3.50

*Black Tea, Cinnamon, Cardamom,*

*Ginger, Clove & Green Peppercorns*

CHAI LATTE \$4.50

*Chai Tea, Steamed Milk*

DIRTY CHAI \$5.00

*Chai Tea, Espresso, Steamed Milk*

## INARI Reserve Tea Pots

TONGMUGUAN SMOKED  
BHOEA (BLACK) \$5.00

*Spring 2018: Sourced from China*

*(Smoked with fresh Chinese pine logs)*

TSUIFENG MEDIUM  
(OOLONG) \$6.00

*Spring 2016: Sourced from Taiwan*

*(Traditional processing and medium baked profile)*

ORIGINAL DRAGON  
WELL (GREEN) \$6.00

*Spring 2019: Sourced from China*

*(Traditional processing and flavor profile)*