

# 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

## 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 ✪ SINGLE 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

BACON LARDONS, TOASTED PEPITAS,  
GORGONZOLA CRUMBLES, APPLE VINAIGRETTE  
+ (\$6) PAN-SEARED CHICKEN

## PLAT DU JOUR (INQUIRE)

CHEF'S FAVORITE SOUP & SANDWICH  
ON ROTATION WEEKLY

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

SIDE ARTISAN SALAD WITH CHERRY TOMATOES  
& APPLE VINAIGRETTE ✪ *or A LA CARTE (\$8)*

## 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 (\$3)

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

ENGLISH MUFFIN (\$3)

FRESH *assorted* FRUIT (\$3)

PECORINO SMASHED  
POTATOES (\$3)

HOUSE-MADE  
ACCOUTREMENTS (50¢)

YOGURT PARFAIT (\$5)

HALF AVOCADO (\$3)

## *Beverages*

JUICE (\$2)

APPLE, CRANBERRY, PINEAPPLE

FRESH SQUEEZED ORANGE JUICE (\$3)

12 oz SOFT DRINKS (\$3)

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

WHOLE MILK (\$2)



## *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 ON US!*  
*Seasonal Syrups \$0.75*

**MILK**  
*Whole Milk INCLUDED*  
*Almond Milk \$0.75*  
*Oat Milk \$0.75*

**LIQUEUR**  
*Tullamore D.E.W. \$4.00*  
*Crème de Cacao \$4.00*  
*RumChata Peppermint \$4.00*

# 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)*