



BREAKFAST MENU

Spring 2022

EGGS

Bradford Breakfast \$14 GFO

two eggs any way, duck fat smoked gouda mornay potatoes, house-made sausage or neuske's bacon, choice of toast, quincy bake shop seasonal jam

Chef's Quiche of the Day \$12 or a la carte \$8

side artisan salad with cherry tomatoes & thai basil vinaigrette

Shakshouka \$15 GFO, VGO

red sauce, short rib, two eggs poached, chili bomb, pickled pepper medley, farmhouse cheese, 30th street market focaccia

Croque Madame Benedict \$16

30th street market sourdough, rosemary ham, two poached eggs, smoked gouda mornay, pickled mustard seeds, chives

Poblano and Corn Benedict \$12 VG

two corn fritters, smashed avocado, house-made chow-chow, two poached eggs, jalapeno oil, smoked paprika hollandaise

SAMMIES

Breakfast Sandwich \$9 GFO

english muffin, one fried egg, aged cheddar, house-made sausage, quincy bake shop jam

Caprese \$14 GFO, VG

30th street market focaccia, basil pesto, marinated tomatoes, everything bagel farmhouse cheese

Short Rib Grilled Cheese \$16 GFO

30th street market sourdough, short rib, emmental blend, pickled red onion, avocado

✦ Add Seasonal Salad \$4

✦ Add Seasonal Soup \$4

GF: Gluten Free | GFO: Gluten Free Option | VG: Vegetarian | VEG: Vegan | DF: Dairy Free
Please alert your server of any food intolerances or allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SWEETS

Sourdough Donut Holes \$8 VG

fruity pebbles cereal milk anglaise, powdered sugar

French Toast \$12 VG

30th street milk bread, lemon curd, berry compote, candied lemon, thai basil

SMALL BITES

Avocado Toast \$12 GFO, VGO

30th street market sourdough, goat cheese spread, avocado mash, one egg any way, chow-chow, chili crisp

Parfait \$5 VG

greek yogurt, fruit, house granola

Hummus \$9 GFO, VG

roasted garlic, basil pesto, 30th street market focaccia

Grain Salad \$9 VG, VEG

mixed greens, couscous, avocado, toasted cashew, coconut, thai basil vinaigrette, mint

A LA CARTE

Egg any way \$1.50

Fresh Fruit assorted \$3

Wheat Toast \$2

Gluten Free Bun \$3 GF

English Muffin \$3

Half Avocado \$3

Duck Fat Smoked Gouda Mornay Potatoes \$3

House-Made Sausage or Neuske's Bacon \$5 GF

House-Made Accoutrements \$0.50

Classic Single French Toast \$6

BEVERAGES

JUICE

Apple, Cranberry or Pineapple \$2

Fresh Squeezed Orange \$3

SOFT DRINKS

12 oz Sprite, Coke, Diet Coke, Dr. Pepper, Topo Chico \$3

MILK

Whole \$2



COCKTAILS

Bloody Mary \$10

vodka, bradford bloody mary mix, seasonal pickled vegetables

Mimosa (single) \$6 (double) \$11 (carafe) \$20

bubbles, choice of: orange, pineapple or grapefruit

In the Patisserie
FRESHLY BAKED
QUINCY BAKE SHOP PASTRIES
ALWAYS AVAILABLE

COFFEE AND TEA SELECTIONS →

COFFEE EÔTÉ

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 Blend \$3.00 add an extra shot \$1.50

3390 espresso blend: medium to dark roast
notes: molasses, nuts, chocolate, blueberry

Americano \$3.00

Macchiato \$4.75

Cortado \$3.50

Cappuccino \$4.00

Latte \$4.25

Mocha \$4.75

To-Go

12oz or 16oz
inquire for to-go pricing

EXTRAS

SYRUPS

White Chocolate \$0.50

Chocolate \$0.50

Caramel \$0.50

Honey on us!

HOUSE-MADE SYRUPS

Vanilla \$0.75

Simple on us!

Seasonal \$0.75 *inquire for selections*

MILKS

Whole included

Almond \$0.75

Oat \$0.75

LIQUEUR

Tullamore D.E.W. \$4

Crème de Cacao \$4

RumChata Peppermint \$4

TEA

INARI

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.



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

ICED TEA

enjoy one free refill in house

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 \$4.00

chai tea, steamed milk

Dirty Chai \$5.50

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)



☼ CAFFEINE FREE