Shareable

Raspberry Brie Bread Bowl: Creamy Brie cheese & raspberry jam baked into a freshly baked bread bowl drizzled with hot honey and sprinkled with honey walnuts \$24.95

Scones and Tea for Two: Assortment of sweet and savory sconces served with cream, curd and butter and a pot of hot tea for 2 \$24.95

Charcuterie Board: Assortment of cheese, salami flower, hummus, cucumber canapes, fruit and nuts served with seasoned pita wedges \$29.95

Salad, Soup and Quiche

Pear and Pecan: Mixed greens, cucumbers, tomatoes, red onion, dried cranberries, diced pears topped with goat cheese and candied pecans served with our homemade raspberry citrus dressing \$15.95

Soup of the Day: Chef's choice of soup made fresh daily using the finest ingredients of the season Cup and bowl are served with savory scone

\$7.95 Cup \$10.95 Bowl \$15.95 Bread Bowl

Quiche: Personal sized homemade flaky pie crust filled with eggs, cheese and seasoned broccoli served with petite soup and house salad \$22.95 (Ask server for seasonal flavor)

Gluten Free Platter

Trio of Chicken salad, egg salad and hummus served over a bed of mixed greens \$22.95

Vegan Platter

House made hummus, carrot, celery and cucumber stick served with seasoned pita wedge \$18.95

House salad topped with chipotle black bean burger \$22.95

Flatbreads

Served with seasonal fruit or house salad \$22.95

Goat cheese and fig jam served on artisan flatbread topped with house greens, sliced cucumbers, sprinkled with honey walnuts and drizzled with white balsamic glaze

Grilled chicken and pesto served on artisan flatbread topped with roasted tomato and mozzarella cheese drizzled with basil oil

Bacon, egg and cheese served on seasoned artisan flatbread drizzled with hot honey and sprinkled with everything bagel seasoning

Wraps

Served with petite soup and house salad \$22.95

Roasted turkey, bacon, lettuce and tomato with creamy ranch dressing rolled in a flour tortilla

Seasonal roasted veggies, hummus, lettuce, tomato, cucumber slices, red onion drizzled with hibiscus glaze rolled in a flour tortilla

Bacon, egg and cheese with spicy mayo rolled in a flour tortilla served panini style

Branch

Served with seasonal fruit salad \$22.95

Nanny's Waffles: Generations have enjoyed Nanny's homemade waffles sprinkled with powdered sugar and served with vanilla maple syrup

Avocado Toast: Seasoned French bread toast, crushed avocado topped with tomato salsa and sprinkled with everything bagel seasoning (top with an egg \$2.50)

Cinnamon French Toast Bake: French toast bake topped with maple cream, fresh seasonal fruit, sprinkled with powdered sugar served with vanilla maple syrup

Dainty Tea Sammy's

Served with petite soup and house salad \$18.95

Chicken Salad: Lemon Rosemary Chicken Salad

Egg Salad: Traditional egg salad

Cucumber: Sliced cucumber with a dill aioli spread

Drinks

Ask your server for our seasonal drink menu!!!

Hot Pot of Tea\$6.00	Personal pot of hot tea. Makes 2 to 3 cups.
	(See our tea menu)
Hot Pot of Coffee\$6.00	Personal pot of hot coffee
Espresso shot\$5.00	Shot of rich espresso
Fresh Brewed Iced Tea \$3.75	Fresh brewed black tea
Orangeade\$3.75	Refreshing light blend of orange juice
Freshly Squeezed Lemonade: \$3.75	Just like the boardwalk!!
Iced Coffee\$3.75	Regular, Vanilla or Caramel
Bubbly\$2.75	Pepsi, Sprite or Club Soda

Make it Sparkling: add sparkling soda to any flavor lemonade, orangeade or tea ...50 cent

Make it a Latte: add cold foam or steamed milk......75 cent

Add a Flavor......50 cents Raspberry, Strawberry, Mango, Peach, Blueberry, Vanilla, Caramel, Lavender

Desert pear, and Cinnamon

Add Boba......75 cents Mango, Raspberry, Peach, Strawberry or Rainbow

Mimosa Kit......\$16.95

Pitcher of orange juice accompanied with seasonal fruit. Serves 2 to 4. Champagne not included. BYO

Desserts

Double Chocolate Coffee Brownie: Rich moist brownie topped with homemade chocolate fudge and coffee cream \$12.95

Add a scoop of Vanilla Bean ice cream \$2.50

Apple Pie: Personal size homemade apple pie topped with vanilla cream and drizzled with caramel sauce \$12.95

Add a scoop of Vanilla Bean ice cream \$2.50

Cookie Sticks: Jumbo chocolate chip and sugar cookie sticks served warm with vanilla and chocolate cream for dipping \$12.95

Luscious Lemon Pound Cake: Lemon pound cake drizzled with lemon glaze topped with fresh strawberry and served with lemon curd and raspberry buttercream \$12.95

Cheesecake: Creamy delicious cheese cake topped with fresh seasonal fruit and whipped cream \$12.95

Italian Classics: Platter of cream puff, éclair and mini cannoli \$12.95

Assortment of Mini Desserts: \$2.25 each or 12 for \$25.00

Great to take home too!!

Variety of Cupcakes: \$4.75 each

Choice of 1 item from below served with pink poplicious crunch mix and a mini dessert

Drink not included

French Toast Bites

French toast bites topped with maple cream and sprinkled with cinnamon sugar and a maple pipette

Nanny's Waffle Wedges

Generations have enjoyed nanny's homemade waffle or wedges sprinkled with fruity pebbles drizzled with vanilla glaze

Breakfast Burrito

Scrambled eggs, bacon and cheese folded in a flour tortilla

Nutella Banana and Strawberry Pizza

Cinnamon sugar pita bread with fresh bananas and strawberries drizzled with Nutella and Nutella buttercream

Flutter Nutter Roll Ups

Peanut butter and marshmallow fluff roll ups

Turkey and Cheese Kabobs

Roasted turkey and cheese and veggle served kabob style with a side of ranch

Classic PB&J Roll Ups

Peanut Butter and jelly roll ups

Grilled Cheese Squares

American Cheese panini style sprinkled with herbed parmesan cheese and parsley

Fairy Bread Flower

Flower shaped vanilla cream and colorful sprinkles

Kide Drinks...... \$5.00

Kid Friendly Pot of Tea: Bubble Gum, Bumble Fruit, Yummy Berry, or Tutti Fruitti (2/3 cups per pot)