### 208 West Washington Sq Philadelphia, Pa 215-592-6555



Full Menu Available for Pick Up or Delivery Via Door Dash & Caviar

## Breakfast & Fresh Pastries

### House Made Scones... \$4

Blueberry

- Cranberry Orange
- Gingerbread
- Healthy Start

#### Classic French Croissants...\$4.5

• Butter • Chocolate

Spinach & Feta Croissant...\$5

Cherry Cheese Danish...\$4.5

Ham & Cheese Croissant ...\$6.5

Cinnamon Roll with Vanilla Bean Glaze...\$5

# Sandwiches

Chicken Salad...\$10 Roasted Chicken, Grapes, Onion, Celery, Pecans, Dijonaise, Croissant

Italian Deluxe...\$11 Soppressata, Pepperoni, Pistachio Mortadella, Provolone, Red Onion, Red Wine Mayo

Ham & Brie...\$10 Leidy's Ham, French Brie, Romaine, Fruit Mostarda, Croissant

Southwest Veggie...\$14 Corn, Black Beans, Cherry Tomato, Romaine, Tortilla Crisps, Pepper Jack, Chipotle Dressing, (Gluten Free) With Chicken \$15

Mediterranean...\$15 Bulgar, Chickpea, Cucumber, Olive, Pepperoncini, Red Onion, Romaine, Feta, Tahini Dressing (Vegetarian)

Mandarin Chicken Salad...\$16 Chicken, Crispy Wonton, Sichuan Cashews, Mandarin Oranges, Carrots, Scallions, Honey Sesame Vinaigrette Market Vegetable Frittata ... \$7

Ham & Cheese Frittata ... \$7

Greek Yogurt Parfait.. \$7 Almond Granola, Fresh Fruit

Apple Chai Overnight Oats.... \$7

Apricot Granola Bar ...\$4

Cranberry Apple Muffin...\$5

Chocolate Chip Banana Muffin (GF)...\$4.50

Healthy Turkey...\$10 Souderton Turkey, Crunchy Apple Slaw, Swiss Cheese, Dijonaise

Spicy Chicken Ranch...\$11 Natural Chicken, Chipotle Ranch, Pickled Red Onion, Pepper Jack Cheese, Romaine

Smoked Salmon....\$12 Herbed Cream Cheese, Pickled Red Onion, Cucumbers, Arugula

**Tuna Salad....\$9** Tuna, Bell Peppers, Melted Onions, Celery, Mayo, Dill, Swiss Cheese, Tomato, Romaine

Turkey Cheddar...\$15 Turkey, Cheddar, Sunflower Seeds, Mixed Greens, Plump Dried Fruit, Green Goddess Dressing, (Gluten Free)

> Caesar...\$10 Romaine, Parmesan, Torn Croutons, Cherry Tomatoes, Caesar Dressing With Chicken \$14 Salmon \$16

Chicken Salad & Tender Greens...\$15 Roasted Chicken, Grapes, Pecans, Mixed Greens, Pecan-Honey Mustard Dressing (Gluten Free)

#### Egg & Cheese Sandwich \$8

Freshly Baked Potato Roll, Housemade Mississippi Comeback Sauce

• With Crispy Bacon ... \$9

### Breakfast Burrito ... \$9

Scrambled Eggs, Potato, Black Beans, & Pepper Jack Cheese, with Chipotle Ranch, Pico de Gallo

With Chorizo... \$10

Greek Veggie Wrap...\$10 Roasted Red Peppers, Hummus, Spinach, Grilled Zucchini, Red Onion, Cucumber, Carrots, Feta

Turkey Bacon Fig...\$12 Roasted Turkey, Bacon FigJam, Cheddar, Brussel Slaw

Chicken Caesar Wrap...\$11 Roasted Chicken, Romaine, Tomato, Shaved Red Onion, Crouton, Parmesan, Caesar Dressing

### Salads

Salmon Miso...\$16 Roasted Scottish Salmon, Kale, Napa Cabbage, Quinoa, Edamame, Radish, Carrot, Cilantro, Lime, Spicy Miso Vinaigrette (Gluten Free)

Superfood...\$16 Kale, Napa Cabbage, Quinoa, Blueberry, Almond, Pomegranate Dressing (Gluten Free, Vegan)

Entrees—					
Maple Balsamic Salmon\$22 Roasted Scottish Salmon, Parsnip Puree, Charred Brown Butter Cabbage, Cream, Herbs Chicken Tenders\$14 Breaded Boneless Natural Chicken, Mississippi		Talula's Falafel\$14 led Za'atar Pita, Tahini Sauce, Pickled Red C Napa Cabbage & Kale, Tahini Dressing (Vegetarian) Mushroom Bigatoni \$14	Dnion, Pan Roasted Chicl Artichoko Broccoli (	Roasted Chicken & Pesto Orzo\$22 Pan Roasted Chicken Breast, Pine Nut Pesto, Orzo, Artichokes, Garlic, Butter, Herbs Broccoli Cheddar Arancini\$14 Roasted Garlic Aioli, Broccoli, Cheddar Cheese, Rice, Garlic, Onions (Vegetarian)	
		Mushroom Rigatoni\$14 nett Square Mushrooms, Herbed Bread Cr Shallots,Trufile Oil, Mascarpone Cheese	umbs, Rice, Gai		
Comeback Sauce Mac and Cheese\$12 Blend of Cheddar & Swiss Cheeses, Topped with Bread Crumbs		Sausages & Peppers\$15 weet Italian Pork Sausage, Bell Pepper, Oni Tomato, Butter, Red Wine, Oregano	Pumpkin,W on, Gai (Gluto	Pumpkin Risotto\$16 Pumpkin, White Wine, Butter, Cheese, Garlic, Herbs, Pepitas (Gluten Free, Vegetarian) Classic Meatloaf\$17	
(Vegetarian)		Buffalo Chicken Egg Rolls\$14 Blue Cheese Dip		Glazed Beef with Cheddar Chive Whipped Potatoes	
Soups			-Sides-		
Roasted Tomato Soup (Vegetarian,Gluten Free)\$	Curried Lentil 69 (Vegan, Gluten Free)	Farro Salad (Vegetarian)\$ \$9 Tuna Salad (GF)\$8		Salad (Vegetarian, GF)\$8 imus (Vegan, GF)\$8	
		Chicken Salad (GF)\$8.50	Spicy Peanut Sob	a Noodle (Vegan)\$10	
Ginger Squash Soup\$9 (Vegetarian & Gluten Free	Talula's Veggie Chil ) (Vegan, Gluten Free)		\$8 Broccoli Caesar l	Pasta Salad\$8	
Hearty Chick	en Noodle\$9	Macaroni Salad (Vegetarian		tarian, GF)\$9	
	•		& Treats	VPC	
Peanut Butter Brownie\$4		slondie\$4 <u>Cup</u>	cakes \$5	v <u>es</u> Slice Loaf ni Bread \$4/\$5 \$18/\$20	
Coconut Rice Pudding (Veg	an & GF)\$7 Carrot Ca	· · · · · · · · · · · · · · · · · · ·	e Chocolate Classic &		
Chocolate Pudding Cake (	GF)\$6 Jewish App	sie Cake50	eppermint d Caramel Apple Character	ound Cake \$5 \$20	
Ginger Snap Cookie\$2.5	Honey But	ter Cornbread\$6	Chocola Banana		
Chocolate Chip Cookie\$2	2.5 Peanut But	ter Power Ball Bites\$12			
			rtisan Chees		
Custom Sizes	and Prices are	Always Available.	Our Boards Incluc	de Assorted	
Artisan Chee	ese, Dried Frui	t, House Made Jam	s, Nuts, Honey &	Crackers	
• 5	Small \$25 2 to 3 Gues	sts • Medium \$35 4 t	o 6 Guest		
•	Large \$50 6 to 8 Gu	ests • Party \$7510 to 1	5 Guests		
		Crackers & Accoutreme		arket	
a hart here a			Ca	fe Classics	
Drip Coffee	Hou	se Made Chai Latte	Macchiato 20		
Cold Brew	Mate	cha Latte	Macchiato 20	<i>L.</i>	
Americano			Cappuccino 8	30z	
	Dou	ble Shot of Espresso			
Cafe Au Lait			Cortado		
Care Latte		Chocolate	Lemonade	Lemonade	
Daily Cafe S	Specials –				
Charleston	Saigon	Siberia	Mumbai		
Salted Caramel Latte	Vietnamese Iced Coffe	ee Peppermint Mocha Latte	Dirty Chai Latte	Valencia	
				Spiced Orange Latte	
<b>Burlington</b> Vanilla Maple Latte	Dakota Honey Oat Latte	Bangkok Mango Limeade	London Fog Early Grey Latte		