

PRINCE ST

LANCASTER

ESTD 2006



Using cage free, local eggs

SMOOTHIES

Pricing & descriptions on drink menu

Maui

Berry Patch

Orange Creamsicle

Chai Freeze

Frozen Hot Chocolate

Cookies & Cream

Coffee

BREAKFAST Served All Day

Home Fry Bowl ^{GF} – Roasted potatoes, bacon, monterey jack and cheddar cheese, chipotle ranch, and sunny side up eggs \$8.50

Cheesy Grits ^{GF} – Cheesy grits topped with bacon, salsa, green onion, and two sunny side up eggs \$7.00

Breakfast Burrito ^V – Egg, black bean spread, monterey jack and cheddar cheese, and salsa. Grilled in a flour tortilla \$5.50

**Make it southwest — add chipotle ranch and sausage + \$1.50*

Cali Egg Wrap ^V – Guacamole, egg white, baby tomatoes, feta, spinach, and pickled onions grilled in a flour tortilla \$5.75

Classic Egg Sandwich ^V – Fried egg and sharp cheddar cheese on your choice of multi-grain, bagel, croissant, sourdough, or ciabatta \$4.50 ** add bacon + \$1, add sausage patty + \$2, add ham + \$2*

Guacamole Breakfast Sandwich – Guacamole, bacon, fried egg, and cheddar cheese on ciabatta \$6.00

Avocado Toast ^{VG} – Avocado, pickled red onion, baby tomato, everything bagel seasoning on sourdough \$6.00

Tropical Turmeric Smoothie Bowl ^{VG GF} – Banana, mango, passionfruit puree, oat milk, and tumeric blended and topped with granola, toasted coconut chips, chia seeds, and fresh berries \$10.00

Berry Acai Smoothie Bowl ^{VG GF} – Mixed berries, banana, acai powder, and orange juice topped with granola, banana, fresh berries, and coconut chips \$10.00

Super Seed Granola ^{VG GF} – House-made granola with whole, skim, or oat milk \$4.00

Fruit & Yogurt Parfait ^{V GF} – Vanilla yogurt layered with house-made baked oatmeal and fresh berries \$4.50

Bagel ^V – Plain, everything, or apple cinnamon \$1.50

** \$ add Regular or Vegan Cream Cheese, Butter, Strawberry Jam, Peanut Butter*

"Famous" Baked Oatmeal

Plain, blueberry, or vegan coconut cranberry, served with hot or cold whole, skim, or oat milk on the side \$4.75

SIDES

1 Egg	\$1.50
Home Fries ^{VG}	\$3.00
Grits	\$2.00
Bacon (2 slices)	\$2.00
Toast (Multigrain or Sourdough)	\$0.75
Garden Salad ^{VG}	\$3.00

LUNCH & DINNER

Kitchen closes 1 hour before cafe

Falafel Pita ^{VG} – Falafel, tzatziki, tomato, cucumber, and pickled onions on pita. Served with chips and a pickle \$8.85

Autumn Turkey – Apple butter aioli, turkey, bacon, cheddar cheese, apples, and spring mix on a house-made croissant. Served with chips and a pickle \$8.85

The Club – Guacamole, smoked turkey and ham, provolone, tomato, pickled onions, and spring mix on multigrain bread. Served with chips and a pickle \$8.85

Ham & Swiss – Ham, swiss cheese, pickled red onion, arugula, and honey dijon aioli on multigrain bread. Served with chips and a pickle \$8.85

Herbed Ricotta and Veggie Grilled Cheese ^V – Herbed ricotta cheese, spinach, pickled onions, sun-dried tomatoes, and marinated eggplant on sourdough. Served with chips and a pickle \$8.50

Kale Caesar Salad ^V – Kale, tomatoes, parmesan cheese, croutons and Caesar dressing \$6.85 ** add chicken + \$2.00*

Couscous Salad ^V – Israeli pearl couscous, brussels sprouts, dried cranberries, pistachios, apples, feta, and basil tossed with spinach and a honey ginger balsamic vinaigrette \$6.85

** add chicken + \$2.00*

Mandarin Orange Salad ^{VG GF} – A blend of kale, radicchio, carrot, napa cabbage, celery, snap peas, and scallion topped with mandarin oranges, and cashew sesame brittle tossed with honey ginger balsamic vinaigrette \$6.85 ** add chicken + \$2.00*

V = Vegetarian **VG** = Vegan **GF** = Gluten Free

Consumer Advisory: Baking and food prep kitchen prepares products with nuts and wheat. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Although gluten-free items are prepared using gluten free ingredients, they are prepared in the same facility as other non-gluten-free items.

Southwest Chicken Burrito – Black bean spread, salsa, seasoned chicken, monterey jack and cheddar cheese, chipotle ranch, cilantro-lime white rice and tortilla strips grilled in a flour tortilla. Served with chips and a pickle \$8.85

Veggie Harvest Rice Bowl ^{VG GF} – Black rice, roasted butternut squash, broccoli, red bell pepper, pearl onions, and kale. Served with sriracha maple aioli \$9.00 ** add an egg + \$1.50*

Rice Bowl ^{GF} – Cilantro-lime white rice with seasoned chicken, monterey jack and cheddar cheese, avocado and salsa. Served with a side of chipotle ranch \$8.75

Cheese Quesadilla ^V – Red pepper pesto with monterey jack and cheddar cheese grilled in a flour tortilla. Served with sour cream and salsa \$8.00

Chicken Quesadilla – Seasoned chicken, red pepper pesto and monterey jack and cheddar cheese grilled in a flour tortilla. Served with sour cream and salsa \$8.85

** Gluten-free bread available for all sandwiches +\$1*

** Substitute chips and pickle with a Side Salad + \$2*

House-made Soups

Check out the overhead chalkboard for daily soup specials

Served with toasted ciabatta

Cup \$4.00 / Bowl \$6.50

FOR THE KIDS

Grilled Cheese ^V – Cheddar cheese on sourdough bread. Served with chips \$5.50

PB&J ^{VG} – Strawberry jam and peanut butter on sourdough bread. Served with chips \$5.50

HOT DRINKS

Coffee To Go	\$2.36	\$2.83
Coffee To Stay * Free Refills		\$2.83
Hot Tea Cup	\$2.00	\$2.50
Hot Tea Teapot * Free Refills		\$3.00
Espresso	\$2.36	
Americano	\$2.75	\$3.50
Macchiato	\$2.83	
Cappuccino	\$3.30	
Latte	\$3.77	\$4.50
Matcha Latte	\$4.00	\$4.75
Chai Latte	\$3.77	\$4.25
Tea Latte	\$3.77	\$4.25
London Fog	\$3.77	\$4.25
Hot Chocolate	\$3.77	\$4.25
Steamer	\$3.00	\$3.25

Whole, skim, almond, and oat milk available.

SMOOTHIES

Maui Smoothie ^{VG} – Blended mango, banana, and pineapple juice \$5.50

Berry Patch Smoothie ^{VG} – Blended blackberries, blueberries, raspberries, strawberries, banana, and apple juice \$5.50

Orange Creamsicle – Orange juice blended with ice and a creamy vanilla milk blend \$5.50

Chai Freeze – House-made chai blended with ice and a creamy vanilla milk blend \$5.50

Frozen Hot Chocolate – Rich chocolate blended with ice and a creamy vanilla milk blend \$5.50

Cookies & Cream – Oreo cookies blended with ice and a creamy vanilla milk blend \$5.50

Coffee Smoothie – Classic frappe smoothie made with espresso, a creamy vanilla milk blend, and your choice of flavor \$6.00

\$ add-ins: spinach, spirulina, or pea protein powder

COLD DRINKS

Iced Coffee * Free Refills	\$3.50
Iced Tea * Free Refills	\$3.50
Iced Latte	\$4.50
Cold Brewed Tea	\$4.50
Iced London Fog	\$4.50
Iced Matcha Latte	\$4.75
Iced Chai Latte	\$4.50
Iced Americano	\$3.25
Autumnal Sparkling Tisane	\$4.00
Strawberry Lemonade * Free Refills	\$3.50
Orange or Apple Juice	\$2.00

PROUDLY SERVING

NECESSARY COFFEE

**STRONG PARTNERS
MAKE RICH COFFEE**

A **PASSENGER** BRAND

Learn more at passengercoffee.com/necessary

Specialty drink flavors

Vanilla, Mocha, Caramel, Honey Lavender, and Cinnamon Spice.
All syrups are made in house using organic sugar and natural ingredients.

LOOSE LEAF TEAS

Hot Tea Cup \$2.00 \$2.50

Hot Tea Teapot * Free Refills \$3.00

Herbal

* Caffeine free

Mint *

Refreshing, bright, vanilla

Chamomile *

Apple, citrus, honey sweetness

Ginger Lemon *

Citrus, honey suckle, bright

Herbal Chai *

Vanilla, baking spices, balanced

Green Tea

Liang Family Green

Toasted sunflower seeds, asparagus, rich

Black Tea

Earl Grey

Citric, floral, caramel

English Breakfast

Raisin, cocoa, orange oil

Liang Family Black

Cocoa, sweet potato, toasted sunflower seed

Oolong Tea

Jade Oolong

Vanilla icing, ripe stone fruit, floral

Certified



Corporation

Prince Street Cafe is a certified B Corporation. B Corps are a new type of company that uses the power of business to solve social and environmental problems. It was certified by the non-profit B Lab to meet rigorous standards of social and environmental performance, accountability, and transparency.

Today, there are over 2,200 Certified B Corps around the globe. PSC is proud to join them in using business as a force for good.