

# PRINCE ST YORK CITY ESTD 2019

# Cafe



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** <sup>GF</sup> – Roasted potatoes, bacon, monterey jack and cheddar cheese, chipotle ranch, and sunny side up eggs \$8.50

**Cheesy Grits** <sup>GF</sup> – Cheesy grits topped with bacon, salsa, green onion, and two sunny side up eggs \$7.00

**Breakfast Burrito** <sup>V</sup> – 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** <sup>V</sup> – Guacamole, egg white, baby tomatoes, feta, spinach, and pickled onions grilled in a flour tortilla \$5.75

**Classic Egg Sandwich** <sup>V</sup> – 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** <sup>VG</sup> – Avocado, pickled red onion, baby tomato, everything bagel seasoning on sourdough \$6.00

**Tropical Turmeric Smoothie Bowl** <sup>VG GF</sup> – Banana, mango, passionfruit puree, oat milk, and turmeric blended and topped with granola, toasted coconut chips, chia seeds, and fresh berries \$10.00

**Berry Acai Smoothie Bowl** <sup>VG GF</sup> – Mixed berries, banana, acai powder, and orange juice topped with granola, banana, fresh berries, and coconut chips \$10.00

**Super Seed Granola** <sup>VG GF</sup> – House-made granola with whole, skim, or oat milk \$4.00

**Fruit & Yogurt Parfait** <sup>V GF</sup> – Vanilla yogurt layered with house-made baked oatmeal and fresh berries \$4.50

**Bagel** <sup>V</sup> – Plain, everything, or cinnamon raisin \$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, almond, or oat milk  
on the side \$4.75

## SIDES

1 Egg	\$1.50
Home Fries	\$3.00
Grits	\$2.00
Bacon (2 slices)	\$2.00
Toast (Multigrain or Sourdough)	\$0.75
Garden Salad <sup>VG</sup>	\$3.00

## LUNCH & DINNER

Kitchen closes 1 hour before cafe

**Falafel Pita** <sup>VG</sup> – 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** <sup>V</sup> – 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** <sup>V</sup> – Kale, tomatoes, parmesan cheese, croutons and Caesar dressing \$6.85 *\*add chicken + \$2.00*

**Couscous Salad** <sup>V</sup> – 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** <sup>VG GF</sup> – 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*

**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** <sup>VG GF</sup> – 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** <sup>GF</sup> – 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** <sup>V</sup> – 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** <sup>V</sup> – Cheddar cheese on sourdough bread. Served with chips \$5.50

**PB&J** <sup>VG</sup> – Strawberry jam and peanut butter on sourdough bread. Served with chips \$5.50

**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.*

## 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** <sup>VG</sup> – Blended mango, banana, and pineapple juice \$5.50

**Berry Patch Smoothie** <sup>VG</sup> – 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
Nitro 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](http://passengercoffee.com/necessary)

Specialty drink flavors  
Vanilla, Mocha, or Caramel

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.