

MOSS CAFÉ spring menu:

7-11am

SWEET BOWL: buckwheat, apples, walnut, maple cream (GF)- \$7.50
-vegan: sub soy milk +\$.50

SAVORY BOWL: brown rice & farro, mint-basil sauce, hakurei turnip, carrot kraut, olive oil fried egg (GF without farro/DF)- \$12

YOGURT AND GRANOLA: house made yogurt and granola, rhubarb sauce, bee pollen (GF) -\$7.50
-sub cholov yisrael house made goat yogurt +\$3

BAKED EGGS: house made ricotta custard, kale relish, crostini -\$10

TOAST: sour rye toast, goat chevré, house cured gravlax, radish, pea tendrils, pickled mustard seeds, micro salad (CY/cow dairy free) -\$10



11am-2:30pm

all of the above PLUS+

PANINI: sourdough, beet kraut, baby kale, vermont cheddar, thyme butter- \$12

SOUP: see board - \$8

SALAD: spring greens, red quinoa, 6-minute egg, pecorino, purple onion, lemon anchovy (GF/CY/cow dairy free) -\$12

CHEESE + OLIVE PLATE:

-GF: sub crackers +\$1

1) aged mancheli / aged ohio cheddar / house made herbed labneh, olives, crostini -\$14

2) aged mancheli / goat chevre / sheep giovini, olives, crostini -\$18 (CY)

FERMENT OF THE WEEK (GF/V): lemon dill kraut -\$6 / half pint

VEGETABLE: see board -sm \$7/ lg \$12

2:30pm-close

FRITATTA: radish greens, basil, goat feta (CY) -\$6

BAGUETTE:

1. house cured gravlax, labneh, greens -\$8

2. tofu bahn mi

SOUP: see board -\$8

VEGETABLE: see board -sm \$7/ lg \$12

SALADS

1. roasted collards, farro, and fava -sm \$6 / lg \$10

2. potato and beet stem with vinaigrette -sm \$6/ lg \$10

3. mesclun mix, lemon olive oil dressing -sm \$4/ lg \$8

CHEESE + OLIVE PLATE: \$14 / \$18

FERMENT OF THE WEEK: \$6

-the menu will constantly be **changing with the seasons**. the majority of our ingredients are **organic** and **sourced locally**.

COFFEE

drip coffee: 8oz - \$2 / 12oz - \$2.50 / 16oz - \$3 / mug to stay - \$2 -
cafe au lait :12oz - \$3.25 / 16oz - \$4
single origin pour over- \$4
americano: 8 oz or 12 oz -\$3.25
espresso: \$2.50
macchiato: \$3
cortado: \$3.25
flat white: \$3.75
cappuccino: \$3.75
latte: 8oz - \$4 / 12oz - \$4.50
mocha: 8oz - \$4.75 / 12oz - \$5.50
cold brew- 12oz - \$4 / 16oz - \$4.50
soy OR almond milk +\$.50
add extra shot- \$2
single origin espresso +\$1
make it iced- +\$.50

moss café proudly serves
stumptown coffee and
bellocq teas.

TEA

mug \$3 / pot \$5
bellocq breakfast (black blend)
le hammeau (herbal blend)
clouds and mist (green)
afgani chai
little dickens (rooibos)
the phoenix (oolong)
iced tea 12oz \$3.50 / 16oz \$4
iced chai 12oz \$4 / 16oz \$4.50

WINE: glass/bottle

notte italiano prosecco 2014: \$10/\$36
dalton canaan white (off dry) 2013: \$10/\$36
cantine del borgo reale rosé 2014: \$9/\$30
o'dwyers sauvignon blanc 2013: \$11/\$40
gabriele montepulciano d'abruzzo 2013: \$9/\$30

BEER:

cricket hill east coast lager (NJ): \$7
harpoon ufo hefeweizen (MA): \$6
riverhorse triple (NJ): \$8.50
founders all day ipa (MI): \$7
ithaca flower power (NY): \$8
keegan ales mothers milk (NY): \$6.50

uinta organic baba black lager (UT): \$7.50
lost tribes tej (GF) (NY): \$11 - glass / \$30 - large bottle

on tap: brooklyn brewery pilsner (NY) \$7
on tap: peak organic summer session (ME) \$8
on tap: dogfish head 90 minute IPA (DE) \$8