



CAFÉ FOOD MENU

DINE IN OR TAKE OUT (Available during kitchen hours)

Overnight Oats – VE, VG, GF	IN THE GRAB-AND-GO	\$3.75
Made with oat milk, oats, local vanilla, local maple syrup, and chia seeds		
Breakfast Sandwich		\$6.99
Scrambled egg and our local cheese mix on artisan, house made focaccia or a homemade cheddar biscuit with your choice of our rosemary breakfast sausage, smoked ham, bacon, or shiitake bacon (VE)		
Dirty Morning Biscuit and Gravy		\$7.99
House made rosemary breakfast sausage in a coffee-infused country gravy over a soft, house-made cheddar biscuit topped with an egg		
Bagels – Everything, Plain	AT THE BARISTA BAR	\$2.49
Plain or Roasted Garlic Chive Cream Cheese (2oz)		\$0.50
Butter		\$0.25
Pineapple & Brie GOURMET GRILLED CHEESE – VE		\$8.99
Grilled pineapple and caramelized onions harmonize between brie and our local cheese mix on grilled local sourdough		
Tomato, Walnut Pesto GOURMET GRILLED CHEESE – VE		\$8.99
Our local cheese mix melted on grilled local sourdough, with fresh tomatoes and a walnut pesto *Contains Walnuts		
Smoked French Dip GOURMET GRILLED CHEESE		\$8.99
Thinly sliced house-smoked steak, topped with horseradish cream sauce and our local cheese mix. Served with a side of French Onion soup for dipping.		
Grilled Cheese & Soup Combo		\$7.99
Our local cheese mix on local sourdough with your choice of Tomato Basil or French Onion soup. Add tomato or caramelized onions: Add-on - \$.50		

VE – Vegetarian

VG – Vegan

GF – Gluten Free

**Our Kitchen uses nuts in some menu items*

***Gluten-Free tortilla available - \$2.00*



CAFÉ FOOD MENU

Cuban Panini		\$8.99	
Thin sliced ham and house smoked pork loin on top of local sourdough bread with Swiss cheese, tangy pickles, and spicy stone ground mustard			
Reuben Panini		\$8.99	
Our house-made corned beef atop local Jewish rye with 1000 Island dressing, Swiss cheese, sauerkraut and pickled watermelon radishes			
Soups:	Tomato Basil Soup VE GF	French Onion Soup	\$6.00
Tarragon Chicken and Biscuit		\$8.99	
Fresh shredded chicken with rainbow carrots and tarragon chicken gravy, over a homemade cheddar biscuit			
Focaccia Burger		\$8.99	
Chopped sirloin, mushrooms, caramelized onion, local cheese mix, and bacon jam on focaccia with roasted garlic aioli (beef cooked to well done)			
Stuffed Peppers – VE GF		\$8.49	
Sweet red pepper overstuffed with yellow rice, rainbow carrots, black and kidney beans, local cheeses, topped with a light tomato sauce and melted cheese blend			
Roasted Veggie Quiche - VE		\$8.99	
Fresh in-season vegetables, candy striped beets, roasted and mixed with local cheeses, herbs and eggs, and baked in a beet crust			
Vegan Veggie QUESADILLA – VE, VG		\$8.99	
Roasted butternut squash and sweet potato with black beans, kidney beans, and pineapple salsa **GF Tortilla Option			

VE – Vegetarian

VG – Vegan

GF – Gluten Free

**Our Kitchen uses nuts in some menu items*

***Gluten-Free tortilla available - \$2.00*



CAFÉ FOOD MENU

Sweets (made in-house)

Baklava *Contains Walnuts	AT THE BARISTA BAR	\$4.25
Mandel Broit (Jewish Biscotti)	AT THE BARISTA BAR	\$1.50
Honey Date Bran Muffin	AT THE BARISTA BAR	\$3.99

FOJO BEANS GIFT CARDS OR GIFT TOKEN AVAILABLE NOW AT THE BARISTA STATION

COFFEE BEANS SOLD BY THE 1/4LB; LOOSE LEAF TEAS SOLD BY THE OUNCE

ASK ABOUT RENTING OUR SPACE FOR YOUR SPECIAL EVENT

VE – Vegetarian

VG – Vegan

GF – Gluten Free

**Our Kitchen uses nuts in some menu items*

***Gluten-Free tortilla available - \$2.00*