



FOJO BEANS®
COFFEE ROASTERS

CAFÉ FOOD MENU

Kitchen is open 9:00-2:30 on Wednesday, Thursday, Friday, and Saturday

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, shiitake bacon (VE) , or no meat (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		
French Toast Bread Pudding (Pain Perdu) – PERFECT FOR BREAKFAST AND DESSERT		\$6.99
Our Pain Perdu is a French toast-style bread pudding topped with house made chocolate mascarpone and a fresh fruit compote		
Bagels VE– 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.		
BBQ Pulled Pork GOURMET GRILLED CHEESE		\$8.99
Jack Daniels smoked pork on grilled sourdough topped with applewood smoked coleslaw and our five-cheese blend. Served with homemade BBQ bacon baked beans. Sauce choices: Sweet Tennessee or Tangy Carolina.		
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 - \$.200*



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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**

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**

Smoked Salmon Tacos **\$8.49**
Two soft shell tortillas filled with Jack Daniels smoked salmon, fresh greens, our cheese blend, and pickled red onions. Served with house made salsa and applewood smoked coleslaw.

Sweets (made in-house)

Baklava *Contains Walnuts	\$4.25	Cinnamon Coffee Cake	\$3.99
Mandel Broit (Jewish Biscotti)	\$2.00	Big Cookie	\$2.50
Honey Date Bran Muffin	\$3.99		

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ENJOY THESE CAFÉ CREATIONS (on Sunday and Monday)

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Reuben Panini **\$8.99**

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LOOK FOR THESE IN OUR GRAB & GO

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Made with oat milk, oats, vanilla, 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, shiitake bacon **(VE)**, or no meat **(VE)**

Ham Frittata **\$6.99**

A fluffy blend of eggs, diced ham, onion, local cheeses and cottage cheese

Roasted Garlic, Bacon Mac & Cheese (with or without bacon) **\$6.99**

Chicken Salad Sandwich on Sourdough **\$8.49**

Shredded chicken mixed with raisins, smoked almonds, sliced red onions, greens, and crunchy carrots with a sweet and tangy dressing

Roasted Garlic Chickpea Meatball WRAP (aka FoJo Falafel) VE **\$8.49**

Garlic chickpea balls with greens, pickled red onions, pickled radish, and tzatziki sauce ***Contains Walnuts**

Oven Roasted Turkey Bacon Ranch WRAP **\$8.49**

House roasted turkey, house cheese blend, applewood smoked bacon jam, fresh baby arugula, sweet red onion, ranch dressing

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