



FOJO BEANS®
COFFEE ROASTERS

CAFÉ FOOD MENU

Kitchen is open 9:00-2:30 Wednesday through Sunday

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		\$8.49
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
GOURMET GRILLED CHEESES		
Pineapple & Brie – VE		\$8.99
Grilled pineapple and caramelized onions harmonize between brie and our local cheese mix on grilled local sourdough		
Tomato, Walnut Pesto– VE		\$8.99
Our local cheese mix melted on grilled local sourdough, with fresh tomatoes and a walnut pesto *Contains Walnuts		
Smoked French Dip		\$9.49
Thinly sliced house-smoked steak, topped with horseradish cream sauce & our local cheese mix. Served with a side of French Onion soup for dipping.		
BBQ Pulled Pork		\$9.49
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		
Soups:	Tomato Basil Soup VE GF	French Onion Soup
		\$6.00

VE – Vegetarian

VG – Vegan

GF – Gluten Free

**Our Kitchen uses nuts in some menu items*

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



FOJO BEANS®
COFFEE ROASTERS

CAFÉ FOOD MENU

Kitchen is open 9:00-2:30 Wednesday through Sunday

Paninis		\$8.99
CUBAN: Thin sliced ham and house smoked pork loin on local sourdough with Swiss cheese, tangy pickles, and spicy stone ground mustard		
REUBEN: Our house-made corned beef atop local Jewish rye with 1000 Island dressing, Swiss cheese, sauerkraut, and pickled watermelon radishes		
Turkey and Avocado		\$8.99
House roasted turkey, bacon, avocado, and tomato with chipotle aioli topped with house made beer cheese on a pretzel bun. Served with a side of smoked apple-wood coleslaw		
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)		
Tarragon Chicken and Biscuit		\$8.99
Fresh shredded chicken with rainbow carrots and tarragon chicken gravy over a homemade cheddar biscuit		
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 Roll		\$9.49
House smoked salmon, blended local cheeses, smoky bacon, fresh baby arugula, pickled onion, and chipotle aioli wrapped in a flour tortilla. Add avocado: \$1.50		

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	Muffin	\$3.50

VE – Vegetarian

VG – Vegan

GF – Gluten Free

**Our Kitchen uses nuts in some menu items*

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



FOJO BEANS®
COFFEE ROASTERS

CAFÉ FOOD MENU

Kitchen is open 9:00-2:30 Wednesday through Sunday

ENJOY THESE CAFÉ CREATIONS (on Monday)

Paninis

\$8.99

Cuban: Thin sliced ham and house smoked pork loin on local sourdough bread with Swiss cheese, tangy pickles, and spicy stone ground mustard

Reuben: Our house-made corned beef atop local Jewish rye with 1000 Island dressing, Swiss cheese, sauerkraut, and pickled watermelon radishes

LOOK FOR THESE IN OUR GRAB & GO

Overnight Oats – VE, VG, GF

\$3.75

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 – served with a side of salsa

\$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 *Contains nuts

\$8.49

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

Your Choice: as a Sandwich on Sourdough or as a Plate with Pita

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

\$8.49

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

Platter: House roasted turkey, cheddar, smoked almonds, raisins, baby arugula

Sweets (made in-house)

Baklava *Contains Walnuts

\$4.25

Mandel Broit (Jewish Biscotti)

\$2.00

Honey Date Bran Muffin

\$3.99

Cinnamon Coffee Cake

\$3.99

Big Cookie

\$2.50

Muffin

\$3.50

VE – Vegetarian

VG – Vegan

GF – Gluten Free

*Our Kitchen uses nuts in some menu items

**Gluten-Free tortilla available - \$2.00