

Café Food Menu

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



FOJO BEANS[®]
C O F F E E R O A S T E R S



FOJO BEANS®
COFFEE ROASTERS

CAFÉ FOOD MENU

Chef Steven Carpenter's Kitchen is open 9:00-2:30 Wednesday - Sunday

Chef's Steve's November Specials

- French Toast Bread Pudding (Pain Perdu)** **\$5.99**
Perfect for breakfast AND dessert, Pain Perdu is a French toast-style bread pudding topped with house made chocolate mascarpone and a fresh fruit compote
- Broccoli, Ham, and Swiss Quiche** **\$9.49**
Made with local eggs and served with our beer cheese sauce. Side: overnight oats or white truffle potatoes
- Poutine Wrap (BEEF or VEGETARIAN)** **\$9.49**
Thin-sliced, house-smoked beef round OR our roasted garlic chickpea balls **(VE)** with NY State cheese curd and white truffle potatoes covered with our porcini mushroom gravy and pickled red onions in a grilled tortilla ***GF Tortilla Option*
SIDE: Applewood smoked coleslaw or chickpea salad
- Tarragon Chicken and Biscuit** **\$9.49**
Fresh shredded chicken with rainbow carrots and tarragon chicken gravy served over a homemade cheddar biscuit
- Potato Soup** **\$6.49**
Creamy potato soup loaded with bacon and cheddar cheese and served with homemade grilled focaccia

VE – Vegetarian

VG – Vegan

GF – Gluten Free

**Our Kitchen uses nuts in some menu items*

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



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FROM THE KITCHEN

- Breakfast Sandwich:** Scrambled egg and our local cheese mix... **\$7.99**
 CHOICE: breakfast sausage, ham, bacon, shiitake bacon (VE), no meat (VE)
 CHOICE: homemade cheddar biscuit, pretzel roll, house-made focaccia
 SIDE: overnight oats or white truffle potatoes ****GF Tortilla Option**
- Dirty Morning Biscuit and Gravy** **\$8.99**
 Our rosemary breakfast sausage in coffee-infused country gravy over a soft, house-made cheddar biscuit topped with an egg
- Pineapple & Brie GOURMET GRILLED CHEESE – VE** **\$9.49**
 Grilled pineapple and caramelized onions harmonize between brie and our local cheese mix on grilled local sourdough
 SIDE: Applewood smoked coleslaw or chickpea salad ****GF Tortilla Option**
- Tomato, Walnut Pesto GOURMET GRILLED CHEESE – VE** **\$9.49**
 Our local cheese mix melted on grilled local sourdough, with fresh tomatoes and a walnut pesto ***Contains Walnuts**
 SIDE: Applewood smoked coleslaw or chickpea salad ****GF Tortilla Option**
- Grilled Cheese & Soup Combo** **\$8.99**
 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 VE GF French Onion ****GF Tortilla Option** **\$6.49**
- Stuffed Peppers – VE GF** **\$9.49**
 Sweet red pepper overstuffed with yellow rice, rainbow carrots, black and kidney beans, local cheeses, topped with tomato sauce & melted cheese blend
- Roasted Veggie Quiche - VE** **\$9.49**
 Fresh in-season vegetables, candy striped beets, roasted and mixed with local cheeses, herbs, and eggs; baked in a beet crust
 SIDE: overnight oats or white truffle potatoes
- Vegan Veggie QUESADILLA – VE, VG** **\$9.99**
 Roasted butternut squash and sweet potato with black beans, kidney beans, and pineapple salsa
 SIDE: Applewood smoked coleslaw or chickpea salad ****GF Tortilla Option**

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IN A HURRY? CHECK THE GRAB-AND-GO

Overnight Oats – VE, VG, GF \$3.99
Made with oat milk, oats, vanilla, and chia seeds

Breakfast Sandwich: Scrambled egg and our local cheese mix... \$6.99
CHOOSE: breakfast sausage, ham, bacon, shiitake bacon **(VE)**, or no meat **(VE)**
CHOOSE: pretzel roll, house made focaccia, or a homemade cheddar biscuit

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
Tomato, Ham, and Swiss: on local sourdough bread
Sun Dried Tomato, Mozzarella, and Pesto: on local sourdough bread

Roasted Garlic, Mac & Cheese VE \$7.49

Chicken Salad Sandwich on Sourdough *Contains nuts \$8.49
Shredded chicken mixed with craisins, 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

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

Chickpea Salad- GF, VE, VG \$4.49
A medley of chickpeas, kidney beans, red onion, garlic, and a touch of red pepper flakes tossed in an herb vinaigrette

IN THE BAKERY CASES

Bagel (plain or everything)	\$3.25	Croissant	\$3.50
with Butter - \$.25		with Plain Cream Cheese - \$.50	
Honey Date Bran Muffin	\$4.25	Big Cookie (assorted)	\$3.25
Cinnamon Coffee Cake	\$4.25	Muffin (assorted varieties)	\$3.50

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