### TO EAT

Please inform us if anyone in your party has a food allergy

### **PATISSERIE**

### Croissant - \$4.99

A classic, flaky French pastry with layers of European butter and yeast dough baked in a crescent shape until golden and fluffy.

#### Ham & Cheddar Croissant- \$6.99

Cured ham and organic cheddar cheese rolled into our classic croissant dough.

### Seasonal Stuffed Croissant- \$7.99

A rotating seasonal stuffed croissant typically savory, but sometimes sweet and salty! Ask your friendly host today!

### Cream Puff - \$4.50 - \$5.50

Classic cream puff filled with Vanilla Pastry Cream and a flavor of the day (ask a team member)

### Almond Tart (GF) - \$6.99

Almond shortbread crust filled with sweet frangipane and almonds topped with vanilla whipped cream and fresh fruit

### WEEKLY ROTATION

Gluten Free Blueberry bars, pistachio croissant rolls, chocolate croissant rolls, cardamon palmiers, apple pie tarts, savory vegan hand pies, fresh soups, grain bowls, and salads!

### **BREAKFAST**

### Toast - \$6.99

Choice of house-made English muffin or fresh sourdough toasted and served with honey sea salt whipped butter and seasonal jam.

### Quiches of the Day - \$6.99 - 8.99

Flaky pastry crust filled with savory toppings and velvety egg custard. (Price range is reflective of the fillings).

#### Breakfast Sandwiches - \$8.99 - 13.99

### Daily from 7-10 a.m.

Made to order breakfast sandwiches. Starting with 2 eggs and white cheddar cheese, ham and bacon and seasonal meats can for added for \$2-4 each. Choice of buns offered - consult breakfast sandwich menu for more details.

### Fresh Fruit Parfait - \$5.49

Vegan Available

Organic yogurt, fresh fruit and housemade maple granola. Can be sweetened with maple syrup or honey (\$0.75)



Espresso Bar and Patisserie

# LUNCH

Please inform us if anyone in your party has a food allergy

# Organic Seasonal Soup - \$5 cup / \$10 bowl

Served with house-made croutons or a slice of sourdough, our seasonal soup is a great option for a side or main course/

### Organic BLT Sandwich- \$13.99

Bacon, lettuce, and heirloom tomatoes served on organic sourdough bread with a house-made basilmayo. Served with an optional side-salad.

## Organic Seasonal Salads - \$9.99-13.99

- 1. Justinian Salad our spin on a house-made Caesar salad - Vegetarian is \$9.99 or chicken can be added for \$4
- 2. Caprese Salad \$13.99

Mozzarella, heirloom tomatoes, red onion, spring mix greens with sunflower seeds and a house-made sundried tomato dressing

# Organic Grain Bowls - \$13.99 / \$15.99

Chick-peas, heirloom tomatoes, cucumbers with a house-made Tzatziki sauce and feta crumble on top. Chicken added for \$2



Espresso Bar and Patisserie

# TO DRINK

Please inform us if anyone in your party has a food allergy

COFFEE		TEA / SMOOTHIES	
BLACK		Loose Leaf Tea - 10oz	
Espresso	\$2.75 / 2oz	• English Breakfast	\$3.99
Americano	\$3.00 / 8oz	• Earl Grey	\$3.99
Filter Coffee	\$3.00 / 12oz	• Jasmine	\$4.50
Thich dolled		<ul> <li>Liang Estate Green</li> </ul>	1 <i>\$4.75</i>
C 11D	\$3.50 / 16oz	• Chamomile	\$3.99
Cold Brew	\$4.99 / 12oz	Peppermint	\$4.50
Ice Coffee	\$3.00 / 12oz	D	<b>\$2.00</b> / <b>40</b>
Espresso Toni	C \$4.99 / 80z	Protein Shake	\$6.99 / 16oz
•			\$8.49 / 20oz
Pourover	various	Fruit Ice Smoothie	
ESPRESSO WI	TH MILK	• Strawberry	\$5.49 / 16oz
Cortado	\$3.99 / 402	Mango     Strawborry Ranan	\$6.99 / 20oz
G			la
Cappuccino	\$4.25 / 6oz	Hot Chocolate	\$3.00 / 8oz
Traditional Cafe Latte \$4.75 / 802			\$3.99 / 12oz
Large Cafe Latte \$5.25 / 120z		_	\$4.99 / 16oz
Vina Cired Lette		Matcha Latte	\$4.75 / 8oz
ψ0.03 / 1002			\$5.75 / 1202
<ul> <li>Includes an additional double shot of espresso.</li> </ul>			\$6.50 / 16oz
• All lattes can be served hot or over ice		Chai Tea Latte	\$4.75 / 80z
   <u>Milk Ci</u>		hoices:	\$5.75 / 12oz \$6.50 / 16oz
Organic Whole Milk			
Organic Oat Milk (+\$0.50 for Large, +\$1.00 for King-Size			
Fairlife Lactose Free 2% Milk			

#### LOOSE LEAF TEA

All of our tea has been sourced by the team at Passenger Coffee. While we may buy teas from other producers in the future, we felt that Passenger's goals for sustainability and long-term, farmer-focused relationships merged with our vision statement's first two points of "connecting people, and uplifting the community."

Each prepared cup will be 10.5oz, and includes a re-steep.

#### **BLACK**

### English Breakfast - \$3.99

Grown and harvested in Geragama, Sri Lanka. Delicate enough to be enjoyed unadulterated yet hardy enough to stand up to milk and sugar.

With notes of: Raisin, Cocoa, Orange oil

### Earl Grey-\$3.99

Grown and harvested in Geragama, Sri Lanka. This whole leaf tea with added bergamot oil has been blended with bluecorn flowers for a beautiful and lively tea laden with caramel, citrus, and floral aromas.

With notes of: Citrus, Florals, Caramel

#### GREEN

### Jasmine - \$4.50

Grown and harvested in Fujian, China. In the cup, expect a sweet, fragrant, elegant green tea.

### Liang Family - \$4.75

Grown and harvested in Laoshan Village, China. Produced from the Long Jing #43 varietal, the tea plants that supplied the material for this lot are fully covered by a greenhouse in the winter and earliest parts of spring to protect the plants from frost.

In the cup, expect a bright, clean taste with subtle fresh spring vegetal notes.

### HERBAL

### Peppermint - \$4.50

Grown and harvested in White Hall, Maryland at the Star Bright farm. The herbal infusion of this delightful peppermint is invigorating and complex with notes of vanilla, cocoa, and mild citrus adding nuance to its cooling minty qualities.

### Chamomile-\$3.99

Grown and harvested in Croatia. Chamomile flowers have been used pharmacologically and historically to treat everything from hay fever to inflammation, muscle spasms, insomnia, ulcers and more. We taste apple, citrus, and honey.