



EST. 2009

BICYCLE SHOP & CAFE



TOAST WITH TOPPINGS

Toasted Baguette or English Muffin with your choice Topping **\$5.00**
Butter, Cream Cheese, Honey, Peanut Butter, Organic Sunflower Butter, Nutella, Jam, or Avocado & Oil


QUICHE *with Roasted Potatoes*

Ask your server for our current selection **\$8.00**

BREAKFAST SANDWICHES *with Roasted Potatoes or Field Greens*

Choose your style **\$8.50**

The RED brick: *Pork Breakfast Sausage, Gouda, Medium Fried Egg, Chipotle Pesto, Caramelized Onion & Arugula on Baquette*

The GREEN brick: *Avocado, Medium Fried Egg, Basil Pesto, Tomato, Pickled Onion & Micro Greens on Baquette (Vegan option available) *

Like it a Lox: *Lox, Bacon, Scrambled Egg, Tomato, Arugula & Dill Aioli on Baquette*

BREAKFAST BURRITO

Tomato Tortilla, Seasoned Black Beans, Bacon, Scrambled Eggs, Taters, Cheddar, Roasted Jalapeño Crema & Pico de Gallo **\$10.00** *(Add Avocado \$3)*

VEGAN BREAKFAST BURRITO

Tomato Tortilla, Seasoned Black Beans, Tempeh, Tofu Scramble, Avocado, Taters & Pico de Gallo **\$10.00**

PESTO TOFU SCRAMBLE

With Spinach, Onions, and Bell Peppers, on a bed of Roasted Potatoes **\$8.00**

SKILLET POTATERS

Loaded Homefries served in a mini skillet *(Add Eggs \$3)*

Southwest: *Pulled Pork, Avocado, Pickled Jalapeños, Cilantro, Scallions, Cheddar, Roasted Jalapeño Crema & Pico de Gallo \$11.00*

Veggie: *Broccoli, Spinach, Roasted Veggies, Basil Pesto, Goat Cheese \$8.00*

Sweet & Smoky: *Candied Bacon, Pickled Onions, Smoked Gouda \$8.00*

BENNYS *with Roasted Potatoes*

Basic: *Choice of Bacon or Avocado; Two Poached Eggs, English Muffin, Hollandaise \$12.00*

Hemingway: *Lox, Two Poached Eggs, English Muffin, Tomato, Red Onion, Capers, Dill, Hollandaise \$14.00*

Chipotle: *House-made Pulled Pork, Two Poached Eggs, English Muffin, House Pickled Medley & Scallion, with Smoky Chipotle Hollandaise \$14.00*

Ask your server about this week's Brunch Specials!

Everything is cooked to order and from scratch. We ask you kindly to try our new menu as-is—Please, No Substitutions! Please inform your server of any allergies or dietary restrictions.

OMELETS *with choice of Roasted Potatoes or Field Greens*

Two Egg Omelet, with choice of Toast (English Muffin or Baguette) **\$11.00**

Green Eggs & Ham: *Broccoli, Black Forest Ham & Cheddar; garnished with Roasted Jalapeño Crema & Scallion*

Mediterranean: *Feta, Spinach & Tomato; topped with Sliced Avocado & Fresh Dill (Add Turkey Sausage \$3)*

Smoked Out: *Mushrooms, Gouda, Caramelized Onion & Chèvre; garnished with Chive (Add Pork Sausage \$3)*

FARMER

Two Eggs any style, Roasted Potatoes, choice of Meat, and choice of Toast (English Muffin or Baguette) **\$8.00**

PORRIDGE

Ancient Grain Hot Cereal, Coconut Milk, Brown Sugar, house-made Chai Fruit Compote & Pepitas **\$7.50**

BRIOCHE FRENCH TOAST

Topped with House-made Salted Caramel, Toasted Pecans & Fresh Whipped Cream **\$12.00** *(Half Order \$7.00)*

BREAKFAST BURGER *with Fries or Field Greens*

7oz local Beef (*Oliver's Produce - Marcellus*), Bacon, Sunny Egg, Avocado, Arugula, Tomato, Cheddar, Basil Pesto Aioli, on English Muffin **\$14.00**

HALLOUMI SLIDERS

Grilled Halloumi Cheese with Beet Hummus, Caramelized Onion, Eggplant, and Roasted Red Peppers, on 3 Mini Brioche Buns **\$11.00**

KALE COBB *with Toasted Baguette*

Kale Massaged In Lemony Vinaigrette, topped with Grilled Chicken, Medium Poached Egg, Blue Cheese, Tomatoes, Sliced Bacon, Pickled Onion & Avocado **\$14.00**

A LA CARTE \$3.00

Bacon
Pork Sausage
(Oliver's Produce - Marcellus)
Turkey Sausage
Organic Tempeh
Black Forest Ham
Lox
Roasted Potatoes
½ Avocado
(2) Eggs - any style
Fruit Salad - seasonal fruit
tossed in yogurt, topped with
almonds and honey
Simple Egg (\$1.00) - hardboiled



BRUNCH!





DRINK!

BEVERAGES \$2.00 Cola Diet Cola Lemon Lime Ginger Ale Pink Lemonade Cranberry Juice	COFFEE Drip \$2.25 / \$2.75 Pour-over \$3.75 (12oz Hario V60) French Press (12oz) \$3.50 (32oz) \$6.25 Cold Brew \$4.00	NOT COFFEE Hot Cocoa \$3.50 / \$4.00 Chai Latte \$4.00 / \$4.50* Matcha Latte \$4.25 / \$4.75* London Fog \$4.00 / \$4.50 Iced Tea \$2.75 Nilgiri Black, Mate Chiller, or Ginger Lemon Mint
BOTTLED 1% Chocolate Milk \$1.50 Whole Milk \$1.50 Bundaberg Ginger Beer \$3.75 San Pellegrino \$2.75 Lacroix \$2.00 Saratoga Still \$1.50 Sparkling \$2.75 Aqua Vitea Kombucha \$6.50 Red Jacket Juice \$3.25	ESPRESSO Espresso \$2.75 Con Panna \$3.25 Macchiato \$3.50 Cortado \$3.50 Cappuccino \$3.75 Latte \$4.25 / \$4.75* Mocha \$4.75 / \$5.25* Americano \$3 / \$3.25* Add House-made Syrup (\$0.50) Add Soy or Almond Milk (\$0.70)	ORGANIC LOOSE LEAF TEA \$2.75 Ceylon Black Darjeeling Irish Breakfast Ceylon Green Earl Green White Melon Chai Mate Soother Yerba Mate Chamomile Lavender Cherry Hibiscus Detox Orange Spice Ginger Lemon Mint
COCKTAILS		BLENDED / SMOOTHIES \$6.00
Adult Lemonade \$8 <i>Prairie Organic Cucumber Vodka</i> <i>Absolut Citron</i> <i>Fresh Lemon, Mint & Cucumber</i> Mello Mary \$10 <i>Titos Vodka</i> <i>House Made Fire Roasted Tomato Blend</i> <i>Horseradish, Pickled Jalapenos, Olives</i> Bicicletta \$8 <i>Campari, Gassac Blanc, Spritz</i> Blood Orange Paloma \$9 <i>Espolon Tequila Blanco</i> <i>Blood Orange Juice, San Pellegrino Rossa</i> Sangria Glass \$8 Carafe \$28 Mimosa \$7 Brut, Oj		Strider <i>Vanilla yogurt, banana & strawberry, or chocolate</i> Berry Breakaway <i>Mixed berries, orange, banana</i> Wheelie Healthy <i>Mango, ginger, kale, banana, ginger lemon mint tea</i> Maple Mountain <i>Maple, peanut butter, almond milk, banana, chai tea, chia seeds</i> Fat Bike <i>Peanut butter, almond milk, kale, coconut oil, chia seeds</i> Chainbreaker <i>Cold brew coffee, coconut, banana</i> Peach Coaster <i>Peach, banana coconut, vanilla yogurt</i> Velodrome <i>Matcha tea frappé</i> *Available Iced

