

Arcadia Café Brunch



Street Food Inspired Small Plates that Combine Local Ingredients with International Flavors

Summer 2017; Brunch 9:00 – 3:00pm Sunday

Snack & Share Plates

Hummus(V) Assorted flavors of chickpea spread with pita chips & fresh vegetables	7
Fruit Salad(V/GF) Selection of fresh seasonal fruit with chili & lime	7
Bread(V/GF) Fresh House made bread with whipped chive butter & tomato jam	4
Cheeses Select 3 or 5 featured local, regional, & international cheeses	6 / 10

Sandwiches & Small Plates

Stuffed French Toast(V) Brioche, spiced custard, Grande Mariner-cranberry cream cheese	9
Quiche Lorraine Flaky pie crust filled with egg custard, bacon & onion confit	9
Chicken & Waffles Aji fried chicken, whole wheat waffle, black pepper maple syrup, rosemary	10
Breakfast Tacos(2) Sausage & bacon, egg*, potato, white cheddar, pico di gallo, queso fresco	8
Crab Cakes Benedict Pan fried lump crab* cakes, poached eggs, sriracha hollandaise	12
Korean BBQ Tender flank steak* with mild Korean spice, kimchi fried rice, scallion, & sesame	10
Hash Browns(V/GF) Crispy roasted potato & garlic hash, sunny side up egg*, spicy catsup, scallions	7
Sweet Yogurt(V) Greek yogurt, raspberry coulis, house made granola, honey, freshberries	6
Caprese Salad(V) Local tomatoes, fresh basil, stracchino cheese, olive oil & balsamic vinegar	8
Black Bean Breakfast Burger(V) With sunny side up egg*, green onion, garlic aioli	9
Grilled Peach Tartine(V) Open faced toast w/ grilled peach, mascarpone, arugula & burnt honey	8
Croque Madam Ham & gruyere croissant, farm fresh egg*, Mornay sauce	8
Lox Bagel Everything bagel with citrus cured salmon*, capers, onion, cream cheese	6
Breakfast Sandwich Fried egg*, white cheddar & choice of meat, bread, and extras	7
Roasted Pork Sandwich Slow roasted pork & fresh baked baguette	8

*Southern w/ house made pickles & Alabama white sauce OR *Korean style w/ house made kimchi, sesame, & ginger soy aioli

À la carte

Eggs(V/GF) 2 farm fresh eggs* scrambled, fried, poached, over easy, or sunny side up	4
Bacon(GF) 2 slices of Jones Dairy Farm bacon, regular or extra crispy	3
Sausage(GF) Fresh cooked patty of Jones Dairy Farm sausage	3
English Muffin(V) Fresh baked English muffin, toasted with butter & jam	4
Pancake(V) Large buttermilk pancake with butter & maple syrup	3
Whole Wheat Waffle(V) Large whole wheat waffle with butter & maple syrup	3
Toast(V) 2 slices of fresh baked bread, toasted with butter & jam	3

Specialty Drinks

Fresh Squeezed Orange Juice Hand Squeezed fresh to order	4
Mimosa Sparkling Italian Prosecco & fresh squeezed orange juice	7
Bloody Mary House blended tomato, vodka, herbs, spices, pickled vegetables	8
Aperol Spritz Sparkling Italian Prosecco, Aperol Liqueur, splash of soda water	6
Corpse Reviver #2 Gin based hair of the dog cocktail w/ absinthe & refreshing citrus	9
The Cure Spiked cold brew coffee drink with a slight minty finish	9

V – Is or can be made Vegetarian | GF – Is or can be made gluten free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness