

# ARCADIA CAFÉ, BAR, & RESTAURANT

## SUMMER 2017 BRUNCH

BRUNCH SERVED 9:00 TO 3:00PM SUNDAY



### SNACK & SHARE

HUMMUS(V)   ASSORTED FLAVORS OF CHICKPEA SPREAD, PITA CHIPS, FRESH VEGETABLES	\$7
FRUIT SALAD(V/G)   SELECTION OF FRESH SEASONAL FRUIT, CHILI FLAKE, LIME	\$7
BREAD(V)   FRESH HOUSE MADE BREAD, WHIPPED CHIVE BUTTER & TOMATO JAM	\$4
CHEESE(V/G)   SELECT 3 OR 5 OF OUR FEATURED LOCAL, REGIONAL, AND INTERNATIONAL CHEESES	\$6 / \$10

### SANDWICH & SMALL PLATES

STUFFED FRENCH TOAST(V)   BRIOCHE, SPICED CUSTARD, GRANDE MARINER-CRANBERRY CREAM CHEESE	\$9
CHICKEN & WAFFLE   AJI FRIED CHICKEN, WHOLE WHEAT WAFFLE, BLACK PEPPER MAPLE SYRUP, ROSEMARY	\$10
QUICHE LORRAINE   FLAKY PIE CRUST, EGG CUSTARD, BACON, ONION CONFIT	\$9
VEGGIE QUICHE   CHANGES WEEKLY; ASK YOUR SERVER FOR TODAY'S FEATURE	\$9
BREAKFAST TACOS(2)   SAUSAGE, BACON, EGG*, POTATO, CHEDDAR, PICO DI GALLO, QUESO FRESCO	\$7
CRAB CAKES BENEDICT   PAN FRIED LUMP CRAB, POACHED EGGS*, SRIRACHA HOLLANDAISE SAUCE	\$12
KOREAN BBQ   TENDER BULGOGI FLANK STEAK* WITH MILD KOREAN SPICE, KIMCHI FRIED RICE, SCALLION, SESAME	\$10
HASH BROWNS(V)   CRISPY ROASTED POTATO & GARLIC HASH, SUNNY SIDE UP EGG*, SCALLION, SPICY CATSUP	\$7
YOGURT(V)   GREEK YOGURT, FRUIT COULIS, GRANOLA, HONEY, FRESH BERRIES	\$6
CAPRESE SALAD(V/G)   LOCAL TOMATOES, FRESH BASIL, STRACIATELLA CHEESE, OLIVE OIL, BALSAMIC	\$8
GRILLED PEACH TARTINE(V)   TOAST, GRILLED PEACH, MASCARPONE, ARUGULA, BURNT HONEY	\$7
LOX BAGEL   EVERYTHING BAGEL, CITRUS CURED SALMON*, CAPERS, ONION, CREAM CHEESE	\$6
MUSHROOM BLACK BEAN BURGER(V)   HOUSE MADE BURGER, FRESH BAKED BUN, SUNNY SIDE UP EGG* <i>CRIMINI MUSHROOMS, BLACK BEANS, OATS &amp; CASHEW W/ CHEESE, LOCAL GREENS, TOMATO, PICKLES, ONION, MAYO, KETCHUP &amp; MUSTARD</i>	\$9
ROASTED PORK SANDWICH   SLOW ROASTED PORK ON FRESH BAKED BAGUETTE <i>'SOUTHERN' W/ HOUSE PICKLES &amp; ALABAMA WHITE SAUCE OR 'KOREAN' W/ HOUSE MADE KIMCHI, SESAME, &amp; GINGER SOY AIOLI</i>	\$7
BREAKFAST SANDWICH   EGG, CHEESE, & CHOICE OF MEAT, BREAD, & EXTRAS (ADDITIONAL CHARGES APPLY) <i>BAGUETTE, ENGLISH MUFFIN, BAGEL(\$2); BACON, SAUSAGE, DOUBLE EGG; LOCAL GREENS, TOMATO JAM, HERB OR GARLIC AIOLI</i>	\$6

### À LA CARTE

EGGS(V/G)   2 FARM FRESH EGGS*; SCRAMBLED, FRIED, POACHED, OVER EASY, OR SUNNY SIDE UP	\$4
BACON(G)   2 SLICES OF JONES DAIRY FARM BACON; REGULAR OR EXTRA CRISPY	\$3
SAUSAGE(G)   FRESH COOKED PATTY OF JONES DAIRY FARM SAUSAGE	\$3
ENGLISH MUFFIN(V)   FRESH BAKED ENGLISH MUFFIN; TOASTED WITH BUTTER & JAM	\$4
BUTTERMILK 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

ORANGE JUICE   HAND SQUEEZED FRESH TO ORDER	\$4
MIMOSA   SPARKLING ITALIAN PROSECCO, FRESH HAND SQUEEZED ORANGE JUICE	\$7
BLOODY MAY   HOUSE BLENDED TOMATO, VODKA, HERBS, SPICES, HOUSE PICKLED VEGETABLES	\$8
APEROL SPRITZ   SPARKLING ITALIAN PROSECCO, APEROL ITALIAN LIGUEUR, SPLASH OF SODA WATER	\$7
CORPSE REVIVER #2   GIN BASED 'HAIR OF THE DOG' COCKTAIL WITH ABSINTHE & REFRESHING CITRUS	\$9
THE CURE   SPIKED COLD BREW COFFEE COCKTAIL WITH A SLIGHT MINTY FINISH	\$9

V - Is or can be made Vegetarian | G - Is or can be made without gluten‡

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

‡Made with ingredients that contain 20 ppm or less of gluten, but prepared in a facility that cannot guarantee "Gluten Free".

All Items may contain milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, & soybeans; please declare allergies when ordering.