

BRUNCH

BRUNCH PLATES

*eggs benedict poached eggs, westphalian ham, hollandaise, brioche, seasonal fruit	10
*eggs arnold (V) poached eggs, spinach, artichoke, tomato, hollandaise, brioche, seasonal fruit	10
*scrambled eggs (V) three scrambled farm fresh latta eggs, sliced baguette, seasonal fruit	8
*farmer's omelette country sausage, emmenthaler cheese, caramelized onions, sliced baguette, seasonal fruit	9
*shiitake mushroom omelette (V) fresh herbs, gruyere cheese, sliced baguette, seasonal fruit	9
tofu scramble (VG) tofu, peppers, spring onion, sliced baguette, seasonal fruit	9
bircher muesli (V)(WF) oats, apples, banana, berries, yogurt, honey, cinnamon	8
granola and fresh fruit (V)(WF) house-made granola, berries, greek yogurt	7
buttermilk pancakes (V) berries, vermont maple syrup	9
alsatian potato tart (V) layered, sliced potatoes, fresh herbs, cave-aged gruyère, mixed greens	8
schnitzel pan-fried, breaded pork cutlets, lemon wedge, mixed greens	10
*smoked salmon caper cream cheese, pickled red onion, cornichon, hard boiled egg, fennel pollen, volkhorn	12
almond crusted baked brie reisling & honey poached pear, grilled batard	12
chicken salad plate mayo, currant, scallion, celery, jamaican curry, mixed greens	10

SOUP OF THE DAY

3.50 / 5.00

BREAKFAST SIDES

• berkshire bacon	4
• grilled weisswurst, dijon, slice baguette	5
• bread basket with butter & jam	4
• single pancake	3
• side fruit	4

SANDWICHES

turkey & brie panini cranberry-apple chutney, grilled rustic house bread	10
reuben corned beef, sauerkraut, emmenthaler, russian dressing, grilled jewish rye	10
house-made bratwurst braised sauerkraut, mustard, brezel sub roll	10
beef on weck roast beef, beef jus, caramelized onion, horseradish cream, kümmelweck	9
grilled cheese (v) muenster, gruyere, truffle gremolata, rustic house bread	8
fisch semmel market fish on a roll, changes daily	mp
roasted poblano (VG) avocado, greens, chipotle soy mayo, ciabatta	10
curried chicken salad mayo, currant, scallion, celery, jamaican curry, brioche	11
blt local berkshire bacon, basil mayo, lettuce, tomato, brioche	8
make it a chicken club on rustic	12

SANDWICH SIDES

• southern german potato salad (made with beef broth) (WF)	4
• cucumber salad with dill yogurt dressing (V)(WF)	a la carte
• cabbage slaw (VG)(WF)	
• mixed greens w/ red wine vinaigrette (VG)(WF)	
• cup of soup (as sandwich side)	
• side of fruit	

SALADS

add grilled chicken breast for \$4

*caesar salad hearts of romaine, watercress, lemon, grana padano, garlic crouton, white anchovy	8
panzanella (V) garlic-toasted bread, market vegetables, greens, cucumber buttermilk dressing	9
quinoa salad (V) marinated red quinoa, little tomatoes, cucumber, bell peppers, feta, sumac crouton, mint	8

KIDS MENU (10 and under)

• grilled cheese - muenster on brioche	4
• grilled brioche with nutella	4
• kids pancake, berries, syrup	4
• granola, yogurt, berries	4



Guglhupf

CAFE & RESTAURANT

COFFEE BAR

* all drinks come iced or hot with whole milk, non-fat, soy or almond milk

COFFEE

served with a double shot of espresso

drip coffee (12oz)	2.00
espresso (2oz)	double 2.50
americano (12oz)	double 2.75
espresso with hot water	
cappuccino (8oz)	3.50
espresso w/steamed & foamed milk	
latte (12oz)	3.50
espresso with steamed milk	
mocha (12oz)	3.75
espresso with steamed milk and chocolate	
café au lait (12oz)	3.50
drip coffee with steamed milk	
iced vietnamese (16oz)	4.25
espresso with milk and sweetened condensed milk, served over ice	
red eye (12oz)	3.00
espresso with drip coffee	
french press coffee	20oz 4.75
coffee steeped in a press pot	32oz 6.00
hot chocolate (12oz)	3.25
hot cocoa mix steamed in milk	
milk steamer (12oz)	3.50
steamed milk with your choice of syrup	
chai latte (12oz)	3.75
spiced chai with steamed milk	

SYRUP FLAVORS

add a syrup to a drink for only 50¢

- almond
- vanilla
- cinnamon
- hazelnut
- mint
- raspberry
- strawberry
- caramel
- sugar-free almond
- sugar-free caramel
- sugar-free hazelnut
- sugar-free vanilla

BRUNCH COCKTAILS

bloody mary	8.00
house-made spicy bloody mary mix with vodka	
mimosa	8.00
orange juice with sparkling wine	
radler (cyclist)	7.00
hefeweizen perked up with spindrift lemon soda	
berliner weisse	7.00
gose with a "schuss" of woodruff syrup	

SPECIALTY DRINKS

schorle	2.50
a traditional german beverage with apple juice and sparkling water	
fresh lemonade	3.00
italian soda	2.50
choose one of our syrups to make a custom soda	
arnold palmer	3.00
fresh-squeezed lemonade combined with house brewed iced tea	

TEA

cup of tea \$2.50 • tea latte \$3.75 • press pot \$4.25

BLACK TEA

- ostfriesen breakfast**
full bodied, malty, and brisk
- rose congou**
fermented with rose blossoms, highly fragrant, pleasantly sweet
- earl grey**
black tea blend flavored with oil of bergamot, enhanced with blue wildflower petals
- english breakfast**
blue willow's best-selling blend of Indian and Chinese black teas
- darjeeling 'snow lion'**
an all around easy drinking darjeeling with medium body
- blue willow chai**
cinnamon, cardamom, ginger root, and other spices
- organic black assam**
full bodied, bold, malty, and brisk with a strong, deep red infusion
- dong ding oolong**
aroma of roasted peanut shells with orchid notes and a sweet full bodied, smooth, creamy infusion
- bourbon vanilla**
the sweet smell of vanilla with bold black leaves create an astringency that is accented by the natural sugars

GREEN TEA

- dragonwell 'long jing'**
pan fired green tea, needle shaped leaf producing a sweet aroma and a buttery flavor
- jasmine flower**
soft, subtle and beautifully fragrant

HERBAL TEA

- egyptian chamomile**
luscious golden tone and delicate flavor
- mint**
sweet and refreshing mint blend
- rooibos chai**
cinnamon, vanilla, ginger, and lemongrass
- wu wei**
hibiscus, orange zest, lemon balm and sweet leaf

OTHER DRINKS

fountain soda	2.00
iced tea	2.00
juice	3.00
milk	2.50
chocolate milk	2.50
blenheim soda	2.50
boylans soda	2.50
spindrift soda	2.75
san pellegrino	500ml 3.00
	750ml 4.00
evian bottled water	2.50