

WEEKEND BRUNCH

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FRESH FROM OUR BAKERY

Made from scratch daily in our kitchen.
Check our bakery case for seasonal flavors and daily specials!

Scones	3.00	Cookies	2.00
Muffins	2.00	Brownies	2.00
Cinnamon Roll	4.00	Cupcakes	4.00

SANDWICHES + TOAST

Brunch Sandwich Special

Ask about today's special!

Green Thumb Toast 5 ●

Avocado, shaved radish, shredded carrot, baby kale, togarashi spice, on multigrain toast
*add sunny side up local egg +1.00

Butterfly Toast 4 ●▲

Natural peanut or almond butter, sliced banana, local honey, on multigrain toast.
Substitute gluten-free bread +.50

Black Forest Ham & Brie Panini 9

North Country Black Forest Ham, Double Cream Brie, house pickled apples, maple-dijon spread, arugula, pressed on ciabatta roll

Avocado & Egg BLT 9 ■

North Country Smokehouse Bacon, avocado mash, tomato, green leaf lettuce, chipotle aioli, egg, on sourdough toast

Brunch Burger 8-oz for 11, 4-oz for 6

Herrick Farms beef, cheddar, onion, tomato, green leaf lettuce, sunny side up egg on toasted bun

Grilled Cheese 5

Cabot white cheddar, on buttered + grilled white sourdough
*add ham or bacon + 1.00, add tomato + .50

Peanut Butter + Jam 4 ▲

Creamy peanut butter, raspberry jam, on multigrain bread

Sandwiches served with a pickle.

Substitute gluten-free bread + .50

SIDES Home Fries 2, Toast 1.5

PLATES + BOWLS + SALADS

Quiche 6

House-made flaky piecrust filled with local eggs and seasonal ingredients. Ask for today's special. Served with a side of fresh fruit

Buttermilk Waffle 7

Served with local maple syrup and whipped butter.
*add fresh berries or bananas for 1.00

Frittata 8 ■●

Custom created open-faced omelet.

Choose up to 3 toppings: Broccoli / Tomato / Spinach / Roasted Peppers / Grilled Onion / Bacon / Ham / Cheddar / Feta / Goat Cheese

Oatmeal Bowl 8 ■●▲

Gluten-free old-fashioned oatmeal, flax seeds, almond butter, apples, walnuts, raisins, cinnamon and local maple syrup

Acai (ah-sah-EE) Bowl 9 ■●▲

Acai, berries, banana, toasted coconut, house maple-pecan granola and chia seeds *nut-free option sub oats for granola

Green Goddess Bowl 10 ■●

Lemony Kale + Quinoa, toasted sunflower seeds, marinated cucumbers + tomatoes, shaved red onion, hummus, baby kale, green goddess dressing

Harvest Bowl 12

Herbed Faro Pilaf, za'atar roasted carrots, lentils, roasted beets, cabbage, togarashi spice, goat cheese, baby spinach, maple tahini dressing

SMOOTHIES

16-OZ FROZEN FRUIT SMOOTHIES 8

#1 Tropical Green ■●

kale, pineapple, mango, ginger, orange, banana

#2 Berry Banana ■

mixed berries, banana, yogurt, milk

#3 Beet Ginger ■●

beet, mango, carrot, ginger, orange

#4 Peanut Butter Cup ▲

banana, cacao, peanut butter, dates, milk

#5 Coffee Break ■

cold brew coffee, oats, banana, dates, cacao, milk

*Substitute dairy-free almond or oat milk + .50

■ gluten-free ● dairy-free ▲ contains nuts

Before placing your order please inform your server if a person in your party has a food allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.