

## BREAKFAST

<b>B.L.T FRITTATA</b>	<b>\$13.00</b>
Egg whites, applewood bacon, kale, roasted heirloom tomatoes, spicy aioli.	
<b>WAFFLE</b>	<b>\$10.00</b>
Nutella swirl with fresh berries	
<b>AVOCADO TOAST</b>	<b>\$13.75</b>
Multigrain sour dough, mixed pepper aioli, tomatoes, avocados in a citrus vinaigrette, sunny side up egg, housemade Romesco sauce, topped with spring salad. <i>*Egg whites +\$2.00</i>	
<b>TAYLOR HAM, EGG &amp; CHEESE</b>	<b>\$5.75</b>
Jersey's favorite breakfast sandwich served on a Kaiser roll.	
<b>DEEP FRIED CINNAMON TOAST</b>	<b>\$13.75</b>
Brioche bread dipped in house made cinnamon batter, deep fried until golden. Tossed in cinnamon and sugar, plated with whipped cream, mixed berry jam, fresh berries, house made hazelnut cream cheese, and drizzled with house made maple honey syrup.	
<b>SOPHIE'S SALAD</b>	<b>\$12.50</b>
Spinach, apples, and cucumbers with a strawberry vinaigrette dressing topped with pomegranate and pumpkin seeds.	
<b>KID'S FRUITY PEBBLE WAFFLE</b>	<b>\$9.50</b>
Fruity Pebble Waffle with a side of eggs and fresh fruit. A kid's dream!	

## BRUNCH

<b>DJ'S BURGER JOINT</b>	<b>\$13.00</b>
8oz 80/20 blend beef burger, house coffee spiced bacon, and mustard aioli (Dijon mustard, mayo, and herbs). <i>*Impossible patty +\$2.00</i>	
<b>THE BIG CRUNCH CHICKEN SANDWICH</b>	<b>\$16.00</b>
Crispy chicken brushed with a sweet and spicy glaze, cucumber vinaigrette dressing, tortilla strips laid over spring mix with ranch dressing.	
<b>CAFE STICKY WINGS</b>	<b>\$10.75</b>
Seasoned with garlic, onion, Old Bay, and spices. They are dredged in 50/50 cornstarch and flour. BBQ Sauce consists of Sweet Baby Rays, smoked chipotle spice, and butter. 7 Wings Served with a side of ranch dressing	
<b>MAC N CHEESE BITES</b>	<b>\$12.00</b>
4 crispy Mac and cheese bites served over house made marinara sauce	
<b>BUFFALO CAULIFLOWER</b>	<b>\$12.50</b>
Freshly cut cauliflower battered, fried, and tossed in a house made buffalo sauce with a side of blue cheese.	
<b>LOBSTER TOSTADA</b>	<b>\$16.50</b>
Chilled lobster meat tossed with mayo, pico de gallo, herbs, and Old Bay. The tortillas are fried and salted. The avocados are mashed and tossed with salt, lime juice, and herbs.	
<b>CHICKEN FINGERS AND FRIES</b>	<b>\$8.75</b>
Crispy chicken tenders with our homemade French fries.	
<b>NITRO FRIES</b>	<b>\$6.00</b>
Cajun seasoned, fried with rosemary and thyme with a side of hazelnut coffee aioli.	
<b>CHICKEN CLUB</b>	<b>\$13.50</b>
Grilled chicken, avocado, bacon, tomato, and smoked cheese	

If you have any allergies or dietary restrictions please inform our staff

Ask us about our private parties!



## MILKSHAKES

<b>RED VELVET</b>	<b>\$11.50</b>
Chocolate ice cream with red velvet cake, topped with whipped cream and sprinkles	
<b>CHOCOLATE SALTED CARAMEL</b>	<b>\$11.50</b>
Chocolate ice cream, crushed pretzels, and caramel blend topped with whipped cream, a pinch of salt, caramel swirl, and crushed pretzels	
<b>FUNFETTI</b>	<b>\$11.50</b>
Vanilla ice cream with rainbow icing, jelly beans, gummy bears and fruity pebbles, topped with whipped cream and sprinkles	
<b>VEGAN JOY</b>	<b>\$12.25</b>
A blend of frozen bananas, oat milk, and cocoa powder, topped with vegan whipped cream, sliced bananas, toasted almonds and coconut	
<b>COOKIES AND CREAM</b>	<b>\$11.50</b>
Vanilla ice cream and crushed Oreo cookie blend, topped with whipped cream, chocolate swirl and Oreo powder	
<b>STRAWBERRY VEGAN SHAKE</b>	<b>\$12.25</b>
A blend of vegan ice cream and fresh strawberries on a bed of fresh strawberries topped with whipped cream strawberry syrup and a vegan cookie.	
<b>S'MORES</b>	<b>\$11.50</b>
Vanilla ice cream and graham cracker blend on a bed of graham crackers and chocolate chips, topped with whipped cream, toasted marshmallows and chocolate chips, and dusted with graham cracker crumbs.	
<b>BANANA PUDDING MILKSHAKE</b>	<b>\$12.50</b>
Vanilla bean ice cream blended with fresh bananas poured over Nilla Wafers with a caramel swirl. Topped with whipped cream and a Nilla Wafer.	

## PASTRIES

MONKEY BREAD	\$4.25
ALMOND CROISSANT	\$3.75
CHOCOLATE CROISSANT	\$4.25
BUTTERY CROISSANT	\$3.25

## COFFEE

ESPRESSO	\$3.50	MACCHIATO	\$4.50
CORTADO	\$4.50	MOCHA	\$5.25
FLATWHITE	\$3.75	CAPPUCCINO	\$3.75
LATTE	\$4.50	FLAVORS	\$5.00

Vanilla, French Vanilla, Caramel, Hazelnut

## TEA

\$3.75

ORANGE SPICE	ENGLISH BREAKFAST
POMEGRANATE RASPBERRY	GREEN TEA W/ JASMINE
LEMON GINGER	ORGANIC PEPPERMINT
DECAF BREAKFAST TEA	ORGANIC CHAMOMILE