

COFFEE



Drip Coffee 12 OZ / 16OZ \$ 3.50 / \$4.50
Re-fill (12 oz in-store only) \$ 1.50

ESPRESSO BAR

Espresso 2OZ	\$ 4.50	
Americano 8-12OZ	\$ 4.50	HOT OR ICED
Macchiato 3OZ	\$ 4.75	
Cortado 4OZ	\$ 4.75	
Cappuccino 6OZ / 8OZ	\$ 5.50 / \$5.75	
Flat White 8OZ	\$ 6.00	
Latte 12 OZ UNFLAVORED	\$ 6.75	HOT OR ICED
Mocha 12 OZ FAIR TRADE CHOCOLATE	\$ 7.50	HOT OR ICED

All drinks are made using Eby Manor A2 dairy products
Oat milk may be substituted for + \$0.25

CLASSIC FLAVORED LATTES 12OZ - HOT OR ICE!

All syrups are made in house using real, ethically sourced ingredients
and all natural sweeteners unless otherwise specified *

Wild Ginger Latte	\$ 7.25	EXTRA SYRUP
Vanilla Latte	\$ 7.50	ADD-ONS
Dirty Chai Latte	\$ 7.50	\$ 1.00
Salted Caramel Latte *	\$ 7.75	each

SEASONAL LATTES 12OZ

See Menu Board or Ask Staff

NOT COFFEE



All of our tea blends and hot chocolate are
made in house using high quality, ethically sourced ingredients.

TEA POT TO STAY \$ 5.75
Includes one refill - dairy/sweeteners extra
TEA TO GO 12OZ / 16OZ \$ 5.75 / \$6.00
Includes dairy / sweetner

TEA BLENDS

Vanilla Earl Grey
Lemon Ginger
Masala Chai
Winter Warmer
Orange Spice
Spearmint / Black Tea \$ 5.25 / \$5.50

TEA POT ADD-ONS

Milk / Cream \$ 0.50
Honey / Maple \$ 0.50

TEA LATTES 12OZ

All drinks are made using Eby Manor A2 dairy products
Oat milk may be substituted for + \$0.25

Chai Latte	\$ 7.00	FLAVOR
Vanilla Chai Latte	\$ 7.50	SYRUP
Vanilla London Fog	\$ 7.25	ADD-ONS
Matcha Latte CEREMONIAL GRADE	\$ 6.75	\$ 1.50
		each

HOT CHOCOLATE + COLD BOTTLED DRINKS

Hot Chocolate 8OZ/12OZ \$ 5.50 / \$7.00
CAN BE DAIRY FREE. Fair trade and sweetened only with coconut sugar

HARTWOOD SPARKLING JUICE	\$ 5.00	WHIPPED
ASK STAFF FOR AVAILABLE FLAVORS		CREAM
WELL NATURAL JUICES	\$ 7.00	\$ 0.75
ASK STAFF FOR AVAILABLE FLAVORS		

BAKED GOODS

All made in house

We are always baking up something new,
make sure you check the display case for all the fresh goodies!

SCONES \$ 4.00
COOKIES \$ 3.75

*Chocolate Chip cookies made with Fair Trade Chocolate

CROISSANTS

SATURDAYS ONLY while supplies last

made by Gourmandise Bakery, baked in house

100% Butter Croissant	\$ 6.00
Chocolate Croissant	\$ 6.50
Almond Croissant	\$ 7.50
subject to availability	

Did you know that most croissants are cut with margarine and
mass produced to reduce cost? Our croissants use 100% butter
and are hand made - a 3 day process! - the authentic French
way. For this reason, they may not always come out the exact
same size or shape, but they will always be delicious!

V **GLUTEN FREE / VEGAN PASTRIES**
from Local Certified GF Bakeries

See the display case or
ask our staff for available options

ALL DAY BREAKFAST



BREAKFAST SANDWICHES

on a brioche (Elora Bread Co.) or **GF bun** (GF By Suzie)
baked egg, tomato, Eby Manor white cheddar,
fresh seasonal greens, house-made mustard aoli

Smoked Bacon	\$ 14.50
BACON FROM LOCAL FARMS	
Make It Meatless	\$ 9.50



BAKED OATMEAL

Caramel Apple Baked Oatmeal, served with your choice of milk .	\$ 11.00
---	----------

BAGELS WITH CREAM CHEESE

Bagels from Elora Bread Co.
Cream Cheese Spreads made in house



Herb & Garlic	\$ 10.50
Southern Jalapeno cream cheese	\$ 10.50
Maple Cinnamon Cream Cheese	\$ 10.50
Bagel with butter	\$ 7.00
Bagel with plain cream cheese	\$ 8.50



Make it a **GF bagel +\$1.50** (GF By Suzie)

SANDWICHES

on pan loaf sourdough(Elora Bread Co.) or GF bread +\$1.00 (GF By Suzie)



CLASSIC BLT

SWEET HOUSE-MADE MUSTARD AIOLI, SEASONAL GREENS, CRISP SLICED TOMATO AND 3 SLICES OF THICK SMOKED BACON FROM ONTARIO FARMERS

\$ 15.00



TURKEY, CRANBERRY & BRIE PANINI

WITH SWEET AND TANGY HOUSE-MADE CRANBERRY APPLE SPREAD

\$ 12.00



SMOKED CHICKEN, TOMATO, KALE, HOUSE-MADE PESTO AIOLI

\$ 13.50



ROASTED RED PEPPER & MUSHROOM

ROASTED RED PEPPER, MARINATED MUSHROOM AND HOUSE-MADE PESTO

\$ 13.00



KALE, CARAMELIZED ONION, WHITE CHEDDAR & HOUSE-MADE ROASTED GARLIC AIOLI

\$ 13.00



MAKE IT VEGAN BY REMOVING THE CHEESE



CLASSIC GRILLED CHEESE

WITH EBY MANOR WHITE CHEDDAR

\$ 11.00

ADD CHIPS (GF) + \$ 2.00

ADD SIDE SOUP + \$ 5.00

ADD HOME-MADE MEATBALLS TO SOUP + \$ 1.50

ADD 2 PCS BACON TO ANY SANDWICH + \$ 3.00

SOUP

served with a slice of sourdough(Elora Bread Co.)

or GF bread +\$1.00 (GF By Suzie) If not paired with sandwich or chips

SIDE SOUP \$ 7.00

LARGE SOUP \$ 12.00

ASK STAFF FOR TODAY'S FLAVORS!



ANYTIME



AVOCADO TOAST

On Sourdough - Elora Bread Co. or GF bread + \$1.00 (GF By Suzie)



La Fiesta

AVOCADO, JALAPENOS, MICRO GREENS, CILANTRO AND LIME

\$ 12.00



Tomato Basil

AVOCADO, TOMATO, BASIL, BALSAMIC GLAZE, CHEESE

\$ 13.00

add bacon \$ 1.50

add goat cheese \$ 1.50

add extra avocado \$ 1.50

add one egg \$ 1.25

WARM SAVORY DIPS

PERFECT FOR SHARING

Served with Sourdough (Elora Bread) or GF bread + \$1.00 (GF By Suzie)



SOUTHERN JALAPENO SPREAD

Cream cheese, jalapeno, lemon, ancho powder and topped with Eby Manor cheddar and baked to perfection

\$ 14.00



ROASTED GARLIC CAPRESE DIP

Roasted garlic, tomatoes, shallots and spices and topped with Eby Manor cheddar and baked to perfection

\$ 14.00

FLATBREADS

INDIVIDUAL Sourdough base (Elora Bread)

\$ 13.00



Cranberry, Brie & Toasted Walnut with Hot Honey Drizzle

CAN BE MADE WITHOUT WALNUTS



Goat Cheese, Caramelized onion & Bechamel

ADD BACON TO ANY FLATBREAD + \$1.50

ADD MORE HOT HONEY + \$0.50

