

Beans & Leaves

Drip \$2/\$3 Latte \$4/\$5 Nitro \$4/\$5

milks: whole, low fat, skim, soy, almond

shots: extra espresso, chocolate, caramel, hazelnut \$.75 ea.

<u> Pr. Tom Es Juice Tonics</u> sm. \$5 lg. \$7

GREEN

cucumber, celery, kale, lemon, parsley, mint

SOOTHE

carrot, apple, lemon, ginger

ROOST

pomegranate, pear, romaine lettuce

GOLD

golden beets, golden delicious apples, yellow pepper, lemon, turmeric

Cappuccino \$4/\$5

Cold Brewed \$3/\$4

Tea \$2/\$3

CLEAN

gala and granny smith apples, lemon, cayenne, agave

<u>Snake Oil Smoothies</u> sm. \$5 lg. \$7

add ins: spirulina, hemp protein, flax seed, yogurt \$.75 ea.

ALMOND JOY

coconut milk, almond butter, cacao nibs, dates, banana

APPLE PIE

granny smith and gala apples, banana, greek yogurt, cinnamon, ginger topped with gf granola

BEET IT

red beets, strawberries, pomegranates, lime

CLASSIC

strawberries, banana, orange juice

MAUXMAUX

almond milk, baby kale, banana, peanut butter, cinnamon

Breakfast Bowls

PR AND J

berries, banana, almond milk topped with peanut butter powder, berries, gf granola \$7

MEXICAN CHOCOLATE

avocado, banana, cacao, soy milk, chili, cinnamon, cacao nibs, almonds, gf granola \$7

THE THAI

acai, banana, coconut milk topped with mango, pineapple, coconut, gf granola \$8

Egg Sandwiches

Sausage, Egg and Cheese Wrap

scrambled egg, turkey sausage, goat cheese, spinach, wheat wrap **\$6**

TACOS

scrambled eggs, chorizo, potatoes, queso fresco, corn tortillas \$6

EGG, CHEDDAR, CHIVE

soft scramble, sharp cheddar, spicy secret sauce, brioche roll **\$4**

BLT

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smoked bacon, over easy eggs, tomatoes, arugula, garlic mayo, grilled ciabatta \$9

owls

Bowls are vegetarian and can be prepared gluten free and dairy free. Low carb versions available on request.

CAESAR

shaved asiago, salt cured capers, lemon confit, grilled ciabatta, romaine hearts, lemon-garlic dressing \$6

MIXED GREENS

tomatoes, cucumbers, onions, mesclun mix, champagne vinaigrette \$6

QUINOA AND EGG

confetti quinoa salad, avocado, poached egg, spinach, emerald vinaigrette \$7

SKINNY

cilantro, brown rice, fresh tomato salsa, queso fresco, arugula \$7

TANDOORI

spiced lentil salad, mango, currants, almonds, mint pesto, spinach, red curry-yogurt sauce \$7

PALEO

malanga root hash with onions, peppers and broccoli; soft scrambled egg, spinach \$8

add protein: grilled chicken \$4, seared tuna steak \$6, seared tofu \$3, butternut squash-quinoa cake \$4

Sa<u>ndwiches</u>

TUNA SALAD, TURKEY OR HAM

ciabatta bread, wheat wrap, or gf wrap (add \$1) with lettuce, tomato, and mayo choice of cheese: cheddar, gruyere, or provolone \$6

MEDITERRANEAN

hummus, roasted eggplant, spinach, tomato, cucumber, feta, whole wheat wrap \$8

RESTORATION TAB

turkey breast, avocado, smoked bacon, lettuce, tomato, mayo, ciabatta \$10

CURRIED CHICKEN SALAD

red curry, mayo, currants, almonds, choice of bread \$7

PRESSED TUNA AND EGG

rare tuna loin, hardboiled egg, garlic mayo, crispy capers, greens, ciabatta \$10

PRESSED PORKLOIN CUBAN

roast pork, ham, gruyere, whole grain mustard, pickled pineapple, ciabatta \$9

PRESSED 4-CHEESE GRILLED CHEESE

gruyere, ricotta, cheddar, provolone, ciabatta \$8 add: tomato and bacon \$3

LOCAL RURGER

Archer Angus beef (ME), Brookford Farm cheddar (NH), Jessica's Brick Oven Bakery brioche roll (MA), lettuce, tomato, pickled onions, Z sauce

single \$8, double \$12

235 Hanover Street, Manchester, NH 03104 Tel: 603-518-7260 Web: ResorationCafeNH.com Fb: RestorationCafeNH

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

