

COFFEE. CAFE. COMMUNITY. | BREAKFAST | LUNCH | PASTRIES | COFFEE & TEA

GYPSY KITCHEN

COFFEE. CAFE. COMMUNITY.

COFFEE & ESPRESSO

Drip Coffee | 2.65/3.15

Cafe Au Lait | 3.65/4.15

Pour Over | 5

French Press | 9

Cold Brew | 4/4.5



Doppio Espresso | 3

Americano | 3.85/4.35

Cortado | 3.75

Cappuccino | 4

Latte | 4/4.5/5

SPECIALTY DRINKS

Eight Month Journey Latte

maple syrup, thyme oil, espresso, milk, salt | 5.75/6.25

Persian Princess Latte

strawberry rose syrup, cardamom oil, espresso, milk, strawberry sugar | 5.75/6.25

Grown Up Root Beer Float

old fashioned root beer syrup, club soda, espresso, sweet cream | 7.0

Coconut Matcha Cloud

coconut water, topped with a coconut matcha cloud foam | 7.75

Thai Coconut Cold Brew

coconut syrup, cold brew concentrate, house sweet cream | 6.75

Samoa Cookie Latte

dark chocolate sauce, caramel sauce, coconut syrup, espresso, milk of choice | 6.85

Berries and Cream Latte

strawberry rose, white chocolate, espresso, milk 5.75 | 6.25

Green Dragon

iced green tea, mango syrup, lime & ginger oil | 5

Lilac Lemonade

lemonade sweetened with house made lilac syrup | 4.5

add our house sweet cream to your drink for 1 | add cold foam to any drink for 1.5 | decaf espresso available!

NON-COFFEE

Loose Leaf Tea: english breakfast, earl gray, chai, green, chamomile, hibiscus, rooibos, peppermint cocoa, paris | 3/3.5

Chai Tea Latte | 5.15/5.65

Tea Latte | 4.25/4.75

Matcha Tea Latte | 5.75/6.25

Hot Chocolate / Steamer | 3/3.5/4

FLAVORS & ADD-ONS

Syrups / Sauces: vanilla, hazelnut, pistachio, cinnamon bun, coconut, strawberry rose, maple syrup, honey, sugar free vanilla, dark chocolate, caramel, white chocolate | .75

Flavor Oils: lavender, cinnamon, cardamom, ginger, lemon, lime, orange, thyme, sage, rosemary | .75

Non-Dairy Milk (Almond, Oat) | .75

Espresso Shot (reg / decaf) | 1.00

Fresh Whipped Cream | .60

Collagen Powder | 1.25

SOFT DRINKS

Bottled Water | 1.5 **Prebiotic Soda** | 4

Chocolate Milk | 2.5 **Orange Juice** | 2.5

Seltzer | 2



prone to wander...

ALL DAY ITEMS

Ham & Cheese Galette

black forest ham, swiss, gruyere & dijon béchamel folded into flaky pie crust, served w/ arugula salad | 11

Roasted Tomato Galette

slow roasted tomatoes w/ herbed ricotta and parmesan folded into flaky pie crust, served w/ arugula salad | 11

BREAKFAST

served daily 8-11

HOUSE BREAKFAST SANDWICHES

served on a buttermilk biscuit or croissant

Egg & Cheddar | 7

Bacon, Egg & Cheddar | 8

Sausage, Egg, Cheddar & Maple Aioli | 8.5

SEASONAL BREAKFAST ITEMS

The Riviera Breakfast Melt (*N)

slow roasted tomatoes, basil pesto, provolone, egg omelet, arugula on house focaccia bread | 13

The Parisian Sunrise

ham, omelet, brie, and house honey dijon & shallot aioli on croissant | 12

Peach Yogurt Bowl

Greek yogurt w/ house pepita granola, hemp seeds, fresh peach, and maple syrup (GF) | 9

Toasted Croissant

toasted croissant w/ butter & jam | 4

Biscuit w/ Butter

house made buttermilk biscuit w/ butter | 4

LUNCH

served daily 11-3

SANDWICHES

House Grilled Cheese

four cheese blend of cheddar, mozzarella, parmesan, swiss, on sourdough bread | 9

The French Picnic

black forest ham, house honey dijon & shallot aioli on a croissant served w/ cornichons | 9 | add brie for \$1

Provençal Chicken Salad Sandwich

grilled chicken, French herbs, celery, dijon shallot aioli served on a croissant w/ red onion & greens (also available over greens) | 13

The Ultimate B.L.T.

bacon, slow roasted tomatoes, arugula, roasted garlic aioli on house focaccia | 13.5

The Madison

grilled chicken, cheddar, toasted sesame seed coleslaw, roasted garlic aioli, red onion on house focaccia | 15

Riviera Lunch Melt

slow roasted tomatoes, basil pesto, provolone & arugula on house focaccia (*N) | 12 | add chicken - 2

sandwiches served w/ a choice of fruit, chips, daily premium side (+1) or a fruit cup (+3)

SALADS & BOWLS

no substitutions

Cobb Salad

greens, grape tomatoes, cucumber, roasted corn, bacon, grilled chicken, diced egg, red onion, feta cheese, honey dijon dressing | 15

Summer Glow Bowl

quinoa, arugula, swiss chard, grilled peach, toasted pepitas, cucumber, roasted chickpeas, roasted corn, sweet basil dressing (VE, GF) | 14

Rotating Bowl Special

chef's choice bowl special of the week! | MP

Add-Ons

grilled chicken | 3 | *feta* | 1 |

GRAB & GO ITEMS

Egg Bite

baked egg custard w/ assorted mix-ins (FL) | 4

Yogurt Parfait

Greek yogurt w/ seasonal jam & granola (FL) | 5

Fresh Fruit Cup / 5

Blueberry Coconut Overnight Oats

oats, flax & brown sugar steeped w/ almond milk, topped w/ blueberries & coconut (*N, VE) | 5

Baked Oatmeal Cup

baked oatmeal w/ assorted mix-ins (FL) | 4

V: Vegetarian | VE: Vegan | FL: Flourless | *N: Contains nuts, coconut or peanuts | GF: Gluten free

Note: Our kitchen operations involve shared equipment, cooking surfaces & prep areas / utensils. It is possible food items may come in contact w/ other products / allergens. While we make an effort to prevent cross-contact, we make no guarantees w/ regard to such and do not assume responsibility for any sensitivities, allergies, or dietary restrictions. If you have a food allergy or intolerance, please notify us.

5881 SOUTH TRANSIT RD, LOCKPORT, NY 14094 | 716-201-1306 | GYPSYKITCHENNY.COM