

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

Fall, Flannels & Campfires Latte
maple syrup, caramel sauce, oak barrel flavor, black pepper oil espresso, milk of choice, salt | 6/6.5

Pumpkin Spice Latte
pumpkin sauce, espresso, milk, cinnamon 5.75 | 6.25

Pumpkin Patch Matcha Latte
maple syrup, matcha & milk, served over ice and topped w/ a pumpkin spiced cold foam | 7.5

Morning Bun Cold Brew
cinnamon bun syrup, orange oil and cold brew concentrate shaken with house sweet cream | 6.75

Sweater Weather Latte
pumpkin sauce, sage oil, espresso, milk | 6/6.5

Apple Butter Shaken Chai Latte
house chai concentrate shaken w/ milk & apple butter, poured over ice | 6.75

Cozy Season Latte
maple syrup, browned butter, espresso, milk of choice, salt (hot only) | try it w/ sage oil! | 6/6.5

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...

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

SEASONAL BREAKFAST ITEMS

The Sweet & Smoky

BBQ pulled pork, omelet, smoked gouda, cheddar, and chipotle pumpkin aioli on house focaccia bread | 12

The Golden Hour Breakfast Melt (*N)

roasted butternut squash, sage walnut pesto, brie, caramelized onions, omelet, on house focaccia bread | 12 | add bacon for \$1

Apple Crisp Yogurt Bowl

Greek yogurt w/ house pepita granola, chopped apple, apple butter, maple syrup (GF) | 9

Toasted Croissant

toasted croissant w/ butter & jam | 4

Biscuit w/ Butter

house made buttermilk biscuit w/ butter | 4

SOUP

served 11-3 | ask about today's variety

Cup | 4.5 |

Bowl | 6 |

LUNCH

served daily 11-3

SANDWICHES

House Grilled Cheese

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

The Autumn Picnic

turkey, brie, cranberry aioli & greens on a croissant | 11

Chicken Salad Sandwich (*N)

harvest chicken salad served on a croissant w/ red onion, cranberry aioli & greens (also available over greens) | 13

The Lil' Pig

BBQ pulled pork, apple butter, caramelized onions, smoked gouda and cheddar on sourdough | 14

The Golden Hour Lunch Melt (*N)

roasted butternut squash, sage walnut pesto, brie, caramelized onions, on house focaccia | 11 | add chicken for \$2

The Legacy

two meatball patties made w/ a mix of Legacy Farms beef & ground turkey, provolone, marinara on focaccia | 15

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

SALADS & BOWLS

no substitutions

Harvest Salad (*N)

greens, roasted apple, dried cranberries, feta, red onion, roasted pulled chicken, toasted walnuts, quinoa, maple mustard dressing | 15

Roasted Veggie Bowl (VE, GF)

quinoa, roasted brussels sprouts & butternut squash, sautéed kale, roasted chickpeas, caramelized shallot vinaigrette | 14

Rotating Bowl Special

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

Add-Ons

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.