

GYPSY KITCHEN

COFFEE. CAFE. COMMUNITY.

COFFEE

locally roasted coffee from TrueBean

Drip Coffee	2.5 3
Pour Over (12 oz)	5
French Press (serves two)	8
Cafe Au Lait	3.5 4
Cold Brew	4 4.5

ESPRESSO

Doppio Espresso (2 oz)	3
Americano	3.75 4.25
Cortado (6 oz)	3.75
Cappuccino (8 oz)	4
Latte	4 4.5 5
Breve Latte (8 oz)	5

TEA, HOT CHOCOLATE, ETC.

Loose Leaf Tea	3 3.5
<i>english breakfast, earl gray, chai, green, chamomile, hibiscus, rooibos</i>	
Chai Tea Latte	5 5.5
Tea Latte	4.25 4.75
Matcha Tea Latte	5.5 6
Hot Chocolate	3 3.50 4
Steamer	3 3.50 4

FLAVORS

Syrups: Vanilla, Hazelnut, Pistachio, Cinnamon Bun, Praline, Strawberry Rose, Maple Syrup, Honey, Sugar Free Vanilla	.75
Sauces: Dark Chocolate, Caramel, White Chocolate	.75
Oils: Lavender, Cinnamon, Cardamom, Ginger, Lemon, Lime, Orange, Thyme, Sage, Rosemary	.75

DRINK ADD-ONS

Non-Dairy Milk (Almond, Oat)	.75
Extra Espresso Shot	1
Whipped Cream	.5

SEASONAL DRINKS

Fall Flannels & Campfires Latte (12 oz 16 oz) maple syrup, caramel sauce, smoke flavor, black pepper oil, espresso, milk	6 6.5
Pumpkin Spiced Mocha (12 oz 16 oz) pumpkin sauce, choice of dark or white chocolate sauce, cinnamon oil, espresso, milk	5.75 6.25
Mocha Molasses Dirty Chai (12 oz 16 oz) dark chocolate sauce, molasses bitters, double shot of espresso, house chai concentrate, milk	6 6.5
Sweater Weather Latte (12 oz 16 oz) pumpkin sauce, sage oil, espresso, milk	5.5 6
Caramel Apple Cider (16 oz only) caramel sauce, steamed apple cider, whipped cream	5.5
Vanilla Bean Matcha Latte (16 oz only) honey, matcha tea powder, milk, vanilla bean cold foam (recommended iced)	7

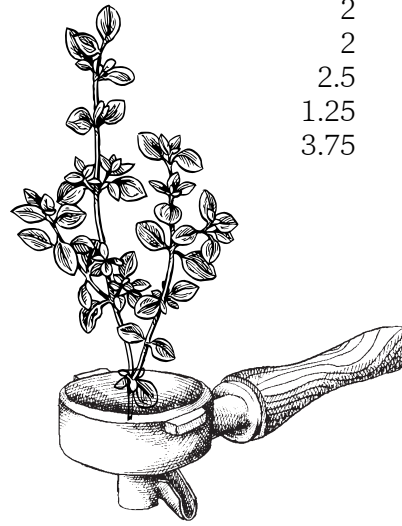
HOUSE SPECIALTIES

available hot or iced

Eight Month Journey Latte (12 oz 16 oz) pure maple syrup, thyme oil, espresso, steamed milk, salt	5.5 6
Persian Princess Latte (12 oz 16 oz) strawberry rose syrup, cardamom oil, espresso, steamed milk, strawberry sugar	5.5 6

SOFT DRINKS

Bottled Water	1
Body Armor	2
Horizon Chocolate Milk	2
Orange Juice	2.5
Seltzer	1.25
Culture Pop Prebiotic Soda	3.75



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BREAKFAST

served 7-11

BREAKFAST SANDWICHES

served on a house-made buttermilk biscuit

egg, cheddar	7
egg, bacon, cheddar	8
egg, sausage, cheddar, maple aioli	8

breakfast burrito: roasted sweet potato, scrambled egg, crispy cider braised pulled pork, smoked gouda, cheddar, honey mustard sauce, on a plain wrap; make it a bowl instead! (+\$1.00)
add bacon or sausage for \$1.00

ON THE GO

assortment varies daily

Egg Bite	4
Yogurt Parfait	5
Overnight Oats	5
Baked Oatmeal Cups	4
Fresh Fruit Cup	5

V: Vegetarian

VE: Vegan

*N: Contains nuts, coconut or peanuts

Note: Our normal kitchen operations may involve shared equipment, cooking surfaces, and prep areas or utensils. It is possible food items may come in contact with other products or allergens. While we make an effort to prevent cross-contact, we make no guarantees with regard to such and do not assume responsibility for any sensitivities, allergies, or dietary restrictions.



prone to wander...

LUNCH

served 11-3

SOUP

options vary daily

Cup Bowl	4.5 6
Add a baguette	1

SANDWICHES

no substitutions

House Grilled Cheese (V) 10
cheddar, mozzarella, parmesan, Swiss, sourdough bread

Autumn Picnic Sandwich 11
turkey, brie, cranberry butter, spinach, on a baguette

The Orchard Panini (V) 12
apple and onion compote, cheddar, mozzarella, smoked gouda, on sourdough bread

Cider Braised Pork Panini 15
cider braised pork, apple and onion compote, cheddar, mozzarella, smoked gouda, on sourdough bread

Chicken Parmesan Wrap 14
garlic confit chicken, marinara, mozzarella, Parmesan, spinach, on a Parmesan crusted wrap

all sandwiches served with a choice of fruit, chips, daily premium side (+\$1), or a cup of soup (+\$3)

BOWLS

no substitutions

Fall Caesar Salad (GF) 14
romaine, kale, garlic confit chicken, crispy chickpeas, roasted sweet potatoes, Parmesan, Caesar dressing

Harvest Veggie Grain Bowl (VE, *N, GF) 13
turmeric and cranberry quinoa pilaf, roasted Brussels sprouts, sweet potatoes, and kale, crispy chickpeas, toasted pecans, caramelized shallot vinaigrette
add garlic confit chicken for \$2.00

Rotating Bowl Special variable
chef's choice grain or salad bowl special - ask about today's special!