

## NHCC Signature Breakfast Sandwiches

Make it a bowl with spinach

**•Turkey Pesto•**

\$6.25

Two fried eggs, turkey, feta, tomato, spinach and pesto served on a croissant

**•California•**

\$7.50

Two fried eggs, fresh avocado, tomato, bacon, spinach & house-made sriracha sauce served on choice of bread

**•Build Your Own•**

\$3.75

Two fried eggs with cheese on your choice of bread

**Choose your Bread**

Honey Wheat Bread • Rosemary Bread • English Muffin • Croissant Ciabatta • Wheat Wrap  
Bagel (plain, everything, asiago)  
Gluten Free Bread +\$1.00

**Choose your Cheese**

Cheddar • Provolone  
American • Feta

**Add Protein**

Bacon • Sausage • Turkey • Avocado +\$1.75  
Smoked Salmon +\$4.00

## Lite Breakfast

**•House-Baked Oatmeal•**

\$5.50

Served with strawberries and choice cold or steamed milk.

**•Quiche•**

\$5.25

Flavor of the Day Served with Salsa.

**•Acai Bowl•**

\$9.00

Acai puree blended with banana, peanut butter and choice of milk. (Alternative milks additional.) Topped with chia seeds, house made granola, blackberries and sliced strawberries and honey drizzle.

**•Bagel or English Muffin•**

\$3.50

Bagel choice: Plain, Everything, Asiago Cheese  
Topped with plain cream cheese, butter, jelly or peanut butter.  
House-made strawberry or veggie cream cheese +\$0.75  
Add smoked salmon.\* +\$4.00

**•Fruit & Yogurt Parfait•**

\$6.25

Local vanilla yogurt topped with our house made granola, fresh strawberries and honey drizzle.

**•Toast•**

\$2.00

2 pieces of honey wheat or rosemary toast served with choice of butter, peanut butter or jelly.

## Fancy Toasts

GF available +\$1.00

**•Avocado Toast•**

\$7.00

Served on rosemary olive oil toast with fresh avocado, tomato, feta and a side of olive oil and black pepper.  
Add 2 over-medium eggs.\* +\$1.50

**•Honey & Goat Cheese Toast•**

\$6.50

Honey wheat toast topped with goat cheese and chopped walnuts, drizzled with honey and sprinkled with sea salt, black pepper, and thyme.  
Add 2 over-medium eggs.\* +\$1.50

**•Smoked Salmon Toast•**

\$11.50

Cream cheese, avocado, smoked salmon, capers and 2 over medium eggs, sprinkled with dill. Served on rosemary olive oil toast with a side of lemon.

**•Beet Hummus Toast•**

\$7.25

House made beet hummus, avocado, feta and cilantro on honey wheat toast  
Add 2 over-medium eggs.\* +\$1.50

**•Shroom Toast•**

\$8.00

Caramelized mushrooms and onions served on top of honey wheat toast with avocado, feta, 2 over medium eggs, drizzled with balsamic glaze.

**•Nutella Toast•**

\$5.75

Nutella and fresh strawberries on honey wheat toast sprinkled with powdered sugar.

## Soup and Salad

Add chicken or avocado +\$2.00 • Make it a wrap +\$1.00

### •Chickpea Berry Salad•

\$8.50

Roasted chipotle chickpeas, sliced cherry tomatoes, avocado, fresh blackberries and goat cheese served on a bed of mixed greens with balsamic dressing.

### • Strawberry Salad•

\$8.50

Strawberries, scallions, walnuts, feta, house made red wine vinaigrette dressing served on a bed of spinach and romaine.

### •Caesar Salad•

\$7.00

Croutons, feta, Caesar dressing served on a bed of romaine.

### •Soup of the day•

\$4.50 Cup

\$6.25 Bowl

## Sandwiches and Wraps

All sandwiches served with a side of chips and a pickle

Add avocado +\$2.00 • Gluten Free Bread or Vegan Wrap +\$1.00

### •Honey Mustard Chicken Melt• \$9.25

Grilled chicken, bacon, provolone, romaine and honey mustard served on ciabatta.

### •Chipotle Turkey Wrap• \$9.50

Grilled turkey, bacon, cheddar, romaine, tomato and spicy chipotle mayo served on a wheat wrap.

### •Chicken Salad Wrap• \$8.50

Chicken salad with grapes and romaine on wheat wrap.

### •Bacon Apricot Grilled Brie• \$9.75

Brie, apricot preserves and bacon drizzled with balsamic glaze and served on rosemary bread

### •Cheese Quesadilla• \$7.25

Served with salsa and sour cream.

Add veggies +\$1.50; Add chicken +\$2.00

Add side of tortilla chips and guacamole +\$3.00

### •Grilled Cheese on Wheat• \$7.00

Choice of American, provolone, swiss or cheddar cheese on honey wheat bread.

### •Roasted Red Pepper & Hummus• \$9.25

House made hummus, roasted red peppers, avocado, cucumbers, lettuce and onions on toasted honey wheat bread.

### •Grilled Mozzarella Sandwich• \$8.75

Mozzarella cheese, tomatoes, pesto on a grilled ciabatta roll served with a side of balsamic vinegar.

### •Veggie Hummus Wrap• \$8.75

Spinach, tomatoes, cucumbers, carrots, peppers, & onion with house made hummus served in a wheat wrap.

### •BLT on Wheat• \$8.50

Bacon, romaine, tomato and mayo on toasted honey wheat.

### •Roasted Tomato & Goat Cheese BLT• \$9.00

Roasted cherry tomatoes, lettuce, bacon, pesto and goat cheese served on honey wheat bread.

### •Caramelized Roast Beef• \$10.75

Grilled roast beef, caramelized mushrooms and onions, provolone cheese, arugula and horseradish cream sauce on a grilled brioche bun.

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

## Rice Bowls

Add grilled chicken +\$2.00 • Add avocado +\$1.75

### •Thai Rice Bowl•

\$8.50

Jasmine rice, purple cabbage, roasted red peppers, carrots, scallions, bean sprouts, peanuts, drizzled with peanut sauce. Served with a slice of lime.

### •Mexican Rice Bowl•

\$9.00

Jasmine Rice, avocado, corn, black beans, roasted red peppers, cilantro, cheddar cheese, drizzled with spicy avocado dressing. Served with a slice of lime.

### •Mediterranean Rice Bowl•

\$8.25

Jasmine rice, cherry tomatoes, cucumbers, chickpeas, black olives, feta cheese, drizzled with tzatziki sauce. Served with a side of pita and a slice of lemon.

Kitchen closes 1 hour prior to posted shop closing time.

## Beverage Menu

### •Hot Drinks•

	12 oz	16 oz
Coffee	\$ 2.05	\$ 2.25
In House Mug (free refill)		\$2.25
Pour Over		
Café Au Lait	2.90	3.25
Chai	3.95	4.40
Black-Eyed Chai	4.70	5.15
Hot Chocolate	3.25	3.50
Hot Tea	2.05	2.15
Tea Latte	4.55	4.95
London Fog	4.55	4.95

### •Cold Drinks•

	16 oz	20 oz
Iced Coffee	\$ 2.22	\$ 2.50
Iced Tea	2.25	2.69
Cold Brew	3.25	4.00
Nitro Brew (12 oz only)	4.00	
Fruit Smoothie	4.60	4.95
Strawberry-Banana, Mango, Peach-Pear-Apricot		

### •Espresso•

Single	\$1.60	
Double	\$2.10	
Triple	\$3.70	
Quad	\$4.10	
Macchiato	3.00	
Cortado	3.75	
Cappuccino	3.95	
Americano	3.35	3.95
Shot in the Dark	2.85	3.05
Latte	3.90	4.30
Caramel Macchiato	4.70	5.10
Mocha (White or Dark)	4.55	4.95
Add Flavor	0.85	
Vanilla, Caramel, Hazelnut, Chocolate, White Chocolate, Honey, Sugar Free Vanilla or Caramel		
Extra Shot Espresso	0.85	
Alternative Milk	0.85	
Soy, Almond, Coconut, Oat		

NEW HOLLAND COFFEE CO.

EST. 2003

FRESH ROASTED DAIRY