

## TOASTS

MASHED AVOCADO TOAST homemade mashed avocado w/ sea salt	8
AVOCADO EGG TOAST homemade mashed avocado, heirloom tomato, baby arugula, w/ boiled egg	13.95
MOZZARELLA, TOMATO, BASIL TOAST homemade mashed avocado, pesto w/ balsamic glaze	14.95
MUSHROOM & GRUYERE TOAST spinach and celery roots spread, cremini mushroom, oyster mushroom, baby arugula and topped with parmesan cheese	15.95
ROASTED BUTTERNUT SQUASH TARTINE	
roasted squash & pumpkin seed, w/ cream cheese and balsamic honey maple glaze	14.50
SMOKED SALMON TOAST	

basil pesto sauce, cucumber, heirloom tomato, avocado, boiled egg w/ onions, capers & dill

## SANDWICHES

18.95

#### **GRILLED CHICKEN BL1**

arinated chicken breast, red onions, pesto	
aioli, pepper jack cheese, sriracha mayo, on herb panini bread w/ side salads.	16.95
TURKEY BLT	
arugula, tomato, bacon, avocado, pepper jack cheese w/ pesto aoili and side salad.	14.95
HAM & SWISS CHEESE SANDWICH	
homemade mashed avocado, pesto w/ balsamic glaze	8.50
TURKEY & SWISS CHEESE SANDWICH	
homemade pesto aoili, roasted turkey, swiss cheese, avocado and tomato	8.95
MORNING BREAKFAST CROISSANT	
smoked ham, sunny side up egg, butter lettuce, tomato w/ cream cheese	13.95
CALIFORNIA BAGEL	
omelet style egg, avocado, lettuce, tomato, onion, swiss cheese and cream cheese	9.95

## QUICHE

BACON CHEDDAR	12.50
HAM BURRATA	12.50
SPINACH & MUSHROOM	11.95
TOMATO & BASIL	11.95

### CROFFLE

BANANA NUTELLA	8.95
STRAWBERRY & JAM	8.95
TURKEY & CHEDDAR CHEESE w/ cream cheese, chives and parmesan	9.95
HAM & SWISS w/ cream cheese, chives and parmesan	9.95

## CRÊPE

LA AMOUR w/ banana, strawberry, nutella and chocolate	9.95
TURKEY AND PESTO CRÊPE w/ smoked turkey, swiss cheese, arugula, cherry tomatoes, housemade sherry mustard vinaigrette dressing and parmesan cheese	9.95
SALADS	
ARCADIAN GRILLED CHICKEN SALAD marinated hala chicken breast, mixed greens, avocado, cherry tomatoes, cucumber, red onions, balsamic vinaigrette dressing	16.95
FARMER'S SALAD	
mixed greens, roasted beets, goat cheese, oranges, seasonal fruits, in blood orange vinaigrette dressing	14.95
FRISEÉ SALAD	
avocado, bacon, soft boiled egg, homemade croutons, parmesan w/ sherry mustard vinaigrette dressing	8.50
MARKET GREENS SALAD	
w/ baby arugula, grapes, pear, walnut, dried cranberries with housemade sherry mustard	

8.95

vinaigrette dressing.

# Fereigner

BRUNCH MENU | 8AM - 2:30PM

## SPECIALS

#### SEXY FRENCH TOAST

homemade tcho-chocolate banana walnut bread, maple syrup, marscapone, seasonal fruits	13.95
STEELCUT OATMEAL BREAKFAST	
hot steel-cut oats, dried golden raisins, walnuts and cinnamon butter served w/ fresh fruits	8.95
LECSO W/ POACHED EGG	
traditional Hungarian pepper stew w/ kielbasa sausage, side of levain toast	14.95
FOREIGNER FAVORITE (GF)	
kielbasa sausage, fingerling potatoes, cipollini onions, house made hot sauce, two poached eggs	16.95
HEALTHY START (GF)	
egg white, cucumber, tomato, caper berry, seasonal fruits & avocado	16.95
DENVER OMELET	
smoked ham, bell peppers, diced onions, cheddar cheese w/ side of Foreigner potatoes and levaine bread	17.95
BACON BENEDICT	
chopped bacon, cipollini onions, cherry tomatoes, cremini mushroom, poached egg w/ hollandaise, mixed green salad & levain bread	19.50
SALMON BENEDICT	
smoked salmon with romesco, poached egg & hollandaise sauce w/ side salad and foreigner potatoes on levaine bread.	19.95
CROQUE MADAME	
homemade mashed avocado, pesto w/ balsamic glaze	13.95
VEGGIE SCRAMBLE 17.50	
mushroom, spinach, cippolini onions, cherry tomatoes, pesto and mozzarella cheese w/ side toasts and mixed fruits	17.50

## SIDES

One Egg	2.50
Side Toast	3
Avocado	2.50
Mixed Greens	4.50
Mixed Seasonal Fruits	5.95
Foreigner Potatoes	5.50
Grilled Chicken	6.50
Side Bacon	5
Side 2 pcs smoked salmon	7
Side Keilbasa	5.95

#### FOREIGNER FLIGHTS

#### PLANT BASED LATTE

The healthy choice of coffee alternative that consists of a lot of nutrients. All vegan, gluten free, paleo, and dairy free. Emerald Matchai, Blue Spirulina, Golden Turmeric, and Ruby Beets. 9.95 CAFÉ BARAKO

It's a bold and rich aroma flavor of traditional Filipino dark roast coffee. Dolce Barako, Mocaccino, Affogato de Café Cubano.

#### MIMOSA

Classic, Pineapple Jalapeño, and Raspberry Lavender Elderflower 9.95

9.95

 WINE ( CHOOSE 3 TYPES OF WINE)

 House Red, White, Rosé, Sparkling wine, Special wine of the day
 9.95

#### GRAB & GO BEVERAGES

99
99
75
95
75
75
25
99
00