

aioli

Southend Location

Bread

Seasonal Foccacia (Saturday Only) 6.00

Sour Dough 7.00

Sliced or Unsliced

Seeded Sour Dough 7.00

Sliced or Unsliced

Baguette 4.00

Ciabatta 6.00

Butter Bread 7.00

Breakfast

Bacon Egg Cheese 7

House Made Buttermilk Biscuit

Ham, Roasted Red Pepper, Cheddar, Sriracha, Wrap 7

Egg, Cheddar & Tomato on Ciabatta 6

Egg white, Spinach & Tomato Wrap 6

Fruit, Yogurt, House Made Granola 6

Overnight Oats 6.00

Fresh Fruit, Toasted Coconut, Oats Soaked In Almond Milk

Salad

Add Hormone Free Roasted Chicken, Chicken Salad or Tuna

Artichoke Arugula 12.50

Long Stem Artichokes, Shaved Parmesan & Balsamic Vinaigrette

Chopped Cobb 13.50

Turkey, Bacon, Cucumber, Tomato, Egg, Gorgonzola, Mixed Greens & Red Wine Vinaigrette

Garden Salad 11.00

Tomato, Cucumber, Red Onion, Olives, Mixed Greens & Red Wine Vinaigrette

Roasted Golden Beet 12.50

Goat Cheese, Hardboiled Egg, Red Onion, Mixed Greens, Whole Grain Mustard Vinaigrette

Quiche of the Day 12.50

Side Garden Salad

Buttermilk Caesar 12.00

Nitrate Free Bacon, Tomatoes, Shaved Parmesan, House Made Ciabatta Crouton, Romaine, Buttermilk Dressing

Roasted Pear & Gorgonzola 12.50

Walnuts, Arugula, Balsamic Vinaigrette

Sandwiches

Sandwiches can be changed to Gluten Free Bread or a Whole Wheat paired with a small side

Roast Beef (Cold) 13.50

Tomato, Lettuce, Red Onion, Horseradish, House Made Seven Grain

Tuna Salad 12.50

Cucumber, Lettuce, Tomato, House Made Seven Grain

Chicken Salad 12.50

Walnuts, Grapes, Lettuce, Tomato, Red Onion, House Made Seven Grain

Roasted Eggplant & Brie 11.50

Kalamata Olives, House Baked Ciabatta

Turkey & Brie 12.50

Cranberry Aioli, Arugula on Raisin Walnut Bread

Caprese 11.50

Tomato, Pesto, Fresh Mozzarella, Pesto on Ciabatta

Turkey & Cheddar 12.50

Roasted Tomato Aioli on Ciabatta

Roast Beef & Caramelized Onion 13.50

Cheddar Cheese & Horseradish on Ciabatta

Smoked Ham & Brie 12.50

Roasted Pear On Walnut Bread

Grilled Three Cheese 11.50

Cheddar, Parmesan, Mozzarella, on Grilled Butter Bread

Roasted Vegetable 11.50

Roasted Eggplant, Oven Roasted Tomato, Goat Cheese, Arugula on Ciabatta

Artichoke & Pesto 12.50

Mozzarella, Roasted Red Peppers, Ciabatta

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Soup

Our soups are made daily, in house, vegetarian & gluten free unless specified otherwise

Pick 2

Pick 2 Items from our Regular Lunch Menu- Soup, Salad, or Sandwich [Excludes: our Grilled 3 Cheese, Daily Sandwich or Salad Special]

Half Salad / Half Sandwich 12.50

Half Sandwich / Half Soup 12.50

Half Salad / Cup of Soup 12.50

Coffee & Espresso

Hot Coffee 3.00

Regular or Decaf

Iced Coffee 3.00

Double Espresso 3

Americano 4

Cappuccino 4.00

Salted Caramel Latte 6.00

House Made Salted Caramel, Double Shot Pumphouse Espresso, Your Choice of Milk, Iced or Hot

Dark Chocolate Mocha Latte 6

House Made Dark Chocolate Mocha, Double Shot Pumphouse Espresso, Your Choice of Milk, Iced or Hot

Iced Matcha Green Tea Crack Special 6

Green Tea Matcha, Almond Milk, Crack Spice Blend, Iced

Signature Crack Coffee 6.00

Espresso, Coconut Oil, Organic Coconut Sugar, Cayenne, Cinnamon, Your Choice of

Milk, Iced or Hot

Pump House Cold Brew Nitro Coffee 6.00

Vanilla Bean Latte 6.00

Limoncello Latte 6.00

Pumphouse Espresso, Lemon Cane Sugar, Hot or Iced, Almond, Regular or Oat Milk

Latte 4.00

Beverages

Bottled or from the fountain

House Made Lemonade 2.75

Traditional or Daily Special

Iced Hibiscus Raspberry Brewed Tea 2.25

Unsweetened & Caffeine Free

Iced Black Tea 2.25

Unsweetened

Arnold Palmer 2.75

Bottle Water 2.00

Aqua Panna, Glass Bottle

Fresh Florida Orange Juice 4.00

Sweet Treats

Fresh Baked Goodies from Our Kitchen

Blueberry Molasses Muffin 3.00

has nuts

Brownie 2.50

Sea Salt Chocolate Chip Cookie 3.00

Pound Cake 3.00

Banana Nut Bread 3.00

Orange Olive Oil Cake 3.00

Cinnamon Bun 4.00

Chocolate Babka 4.00

has nuts

Morning Bun 3.00

Chocolate Brioche 4.00