Menu

Breakfast Sandwiches

ON A ENGLISH MUFFIN WITH GARLIC AIOLI

+ BAGEL *Plain, Sesame, Everything* **2.50**
+ CROISSANT 2.50

Egg & Cheese 8.50

Roasted Tomato, Egg & Cheese 9

Bacon, Egg & Cheese 9

Avocado, Egg & Cheese 9.50

Bagels 3.50

Plain, Sesame, Everything

+ Butter **$1**
+ Cream cheese, Peanut Butter **$2**

Toasts

SERVED ON SOURDOUGH

Avocado Toast 8
+ EGG 2

Smoked Salmon 12
Nova lox with plain cream cheese, red onion and capers
+ BAGEL 2.50

Nutella with Banana & Blueberries 8
Garnished with Maldon salt

Snacks

Nantucket Crisps 3.50

Sandwiches

SERVED ON CIABATTA

BLT 12.50
Applewood smoked bacon, arugula, roasted tomato and aioli

Salmon BLT 15
Smoked salmon "bacon", arugula, roasted tomato and aioli

Caprese 12
Fresh mozzarella, roasted tomato, basil pesto, balsamic drizzle

Vegan Balsamic Braise 15
Plant-based shredded beef, avocado, basil pesto, roasted tomato, arugula, balsamic

Cheese Plate 24

SERVED WITH CRACKERS, GREEN OLIVES AND FIG JAM

Humboldt Fog
Goat cheese with clean, herbal notes and fine layers of vegetable ash

St. Stephen
A soft and milky triple-crème with soft, foresty undertones

18 Months Aged Comté
Round, rich, and nutty with complex notes of brown butter and dried fruit

A LA CARTE CHEESE 7

LOVESTRUCK BAR & CAFE

Consuming raw or undercooked eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy.

Wine by the Glass

Drinks

SPARKLING

Bohigas, Brut Reserva 13
CAVA, SPAIN
Fine persistent bubble, snappy apple and pear, toasted biscuit

ROSÉ

Rizzardi, *Keya* 13
BARDOLINO CHIARETTO, ITALY
Starburst, jolly rancher, skittles. Full of fruit, but still dry. Taste the rainbow

ORANGE

Troupis, *Hoof & Lur* 15
MANTINIA, GREECE
Skin-contact moschofilero. Candied citrus peels, honeyed apricots, mediterranean herbs

WHITE

Greteau-Médeville 13
BORDEUX BLANC, FRANCE
Refreshing sauvy b from the other side of France. Lemongrass, passionfruit, sour cream and onion dip

Yves Cuilleron, Viognier 16
RHONE, FRANCE
Fruit cocktail, rose petals, lush and intense

RED

J. Bouchon, *País Salvaje* 15
MAULE VALLEY, CHILE
Wild vine pais! Purple flowers, bright smoky fruit, grilled herbs. Served a lil' chilled

Descendientes de J. Palacios, *Petalos* 17
BIERZO, SPAIN
Ripe fruit, savory herbs, sticks and stones

Cocktails 14

Shadow Daddy ON DRAFT
espresso, tequila/cane spirit, oloroso sherry, amaro mix, nitro-infused

Lovestruck
cappelletti aperitivo, vermouth bianco, botanical spirit, lavender and lemon, sparkling wine

Forced Proximity
barr hill gin, fennel liqueur, lemon, yuzu bubbly

Spritz Italia ON DRAFT
classic italian spritz, served from a keg

Beer

Idle Hands Brewer's Pils 12
Upper Pass First Drop IPA 13
Grimm Weisse Hefeweizen 11
Hudson North Cider 10

Non-Alcoholic

Dr. Lo Sparkling Riesling 12
Collective Arts Hazy IPA 10
Ghia Le Spritz 14
Saicho, Hojicha Sparkling Tea 15

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Coffee & Tea

PROUDLY SERVING
GEORGE HOWELL COFFEE & MEM TEA

Coffee

Hot Coffee	3.95/4.45
Iced Coffee	4.45/4.95
Cold Brew	5.00/5.45
Red Eye	6.20/6.70
ICED	6.70/7.20
Cafe Au Lait	4.30/4.80

Specialty Drinks

The Red Velvet	6.60/7.10
ICED	6.60/7.10
Honey Vanilla Matcha	6.35/6.85
ICED	7.10/7.60
Lavender Mocha	6.60/7.10
ICED	6.75/7.75

Tea & Other

Hot Tea 4.10/4.35
Green, Oolong, Black and Herbal options available

London Fog 4.80/5.30
Earl Grey and milk, sweetened with vanilla syrup

Ice Tea 5.05/5.30
Golden Green, English Breakfast, Blood Orange Hibiscus

Chai Latte	5.25/5.75
ICED	5.85/6.30
Matcha Latte	5.55/6.05
ICED	6.30/6.80
Hot Chocolate	4.75/5.25

Espresso

Double Espresso	4.25
Americano	4.55/4.80
ICED	4.80/5.05
Latte	5.80/6.30
ICED	5.95/6.45
Mocha	6.60/7.10
ICED	6.75/7.25
Cappuccino	5.30/5.80
Macchiato	4.50

A double shot of espresso with a splash of steamed milk

Cortado 4.85

Extras

Additional Espresso 2.25

Housemade Flavors .80
Almond, Caramel, Chocolate, Honey Vanilla, Lavender, Salted Nutella, Vanilla Bean

Honey .80

Oat Milk .50

Pistachio Milk 1

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9/11/2026