



20% gratuity added to tables of 6 or more.
Gluten-Free substitutions available.

COFFEE

Proudly serving Counter Culture coffee *single origin available **MP**
Organic whole, skim, almond, coconut, oat and soy milks are available **.25**

HOT

Gradient blend

brewed coffee 17oz. **5.5** | 34oz. **9**

pour over* **6**

french press* 17oz. **6.5** | 34oz. **10.25**

art cafe turkish **4.5**

israeli elite **5**

ICED

add extra shot **1.5**

cold brew sm **5.5** | lg **6**

new orleans cold-brewed and pre-sweetened with sugar.
Your choice of milk added. sm **6** | lg **6.75**

COLD BEVERAGES

orange juice sm **5.75** | lg **6.25**

homemade lemonade sm **4.5** | lg **5**

palmer sm **4.5** | lg **5**

iced tea sm **4.5** | lg **5**

daily special iced tea sm **4.5** | lg **5**

apple cider sm **5.5** | lg **6**

chocolate milk **5.5**

iced steamer vanilla or caramel **5.5**

iced chai latte **6.25**

Organic soda ginger beer or cola **3.5**

purezza flat/sparkling bottle **5** | sm glass **2.5** | lg **3**

TEA

Available in bulk for home use.
Choose up to 2 different tea combos **4.75**

darjeeling green

earl grey

jasmine yin hao

cha cha chai

white tea

yerba mate

chamomile herbal

berry blueberry herbal

spearmint herbal

cut ginger root herbal

black tea

veritable verbena herbal

lavender herbal

organic rooibos herbal

really raspberry herbal

ruby sipper orange herbal

pink & red rose bud tea herbal

ESPRESSO

Big trouble blend

add extra shot **1.5** | iced **.25**

espresso **4.25**

americano **4.75**

au lait **5**

macchiato **5.25**

cappuccino **5.5**

latte **6**

cortado **5**

SPECIALTIES

add extra shot **1.5** | iced **.25**

vanilla or caramel latte **6.75**

seasonal latte ask your server

mochaccino **6.75**

chai latte **6** | dirty **7**
(regular & vegan)

matcha latte **6** | dirty **7**
(sweet or unsweet)

HOT BEVERAGES

hot chocolate **5.5**

white hot chocolate **5.5**

steamer vanilla or caramel **5.5**

hot cider **6**

apple chaider **7**

golden milk latte made with coconut milk **6**

lavender latte **6** | dirty **7**

FROM THE BLENDER

dana banana fresh banana, soy milk, date honey
and vanilla **9.5**

very berry fresh strawberry, blueberry
and orange juice **9.5**

tutti frutti fresh strawberry, blueberry, soy milk,
date honey and vanilla **9.5**

BREAKFAST COCKTAILS

mimosa fresh squeezed orange juice, prosecco **8**

bellini white peach puree, prosecco **8**

champagne cocktail bitters, sugar cube,
prosecco **8**

kir royale blackcurrant, prosecco **8**

seasonal cocktail ask your server

BEER & CIDER

- Athletic Brewing Upside Dawn Golden Ale** | Stratford, CT | Non-Alcoholic with organic grains **5.5**
- Willie's Superbrew Sparkling Mango & Passionfruit** | Pawtucket, RI | Hard seltzer (GF) | 4.5% **6.75**
- Willie's Superbrew Sparkling Pomegranate & Acai** | Pawtucket, RI | Hard seltzer | 4.5% **6.75**
- Citizen Unified Press** | Burlington, VT | Traditional cider | 5.2% **7.5**
- Citizen Cider Dirty Mayor** | Burlington, VT | Herbed, spiced, hopped cider | 5.2% **7.5**
- Citizen Cider Bakers Dozen** | Burlington, VT | Donut inspired Cider. Semi sweet, vanilla & cinnamon | 5% **8**
- Industrial Arts Metric Pils** | Garnerville, NY | Classic, creamy and herbaceous German-style Pilsner | 4.7% **7.5**
- Goldstar** | Israel | Dark Lager | 4.9% **6.5**
- Industrial Arts Wrench** | Garnerville, NY | New England-style IPA | 6.8% **9**
- Industrial Arts Torque Wrench** | Garnerville, NY | Double IPA | 8.2% **9.5**
- Sloop Brewing Juice Bomb** | Fishkill, NY | Hazy, citrusy, and juicy golden IPA with low bitterness | 6.5% **7.5**
- Left Hand Milk Stout** | Colorado | creamy, sweet, roasted malt flavor | 6% **8**
- Little Sip IPA** | Vermont | India Pale Ale- tropical hop flavors with notes of grapefruit and pineapple | 6.2% **8**
- Allagash Barrel & Bean** | Maine | Belgian-style golden ale with notes of caramel, bourbon and coffee | 10.1% **10**
- Booch Craft Grapefruit Habiscus** | Fresh-pressed grapefruit, tangy hibiscus, and floral heather | 7% **8**
- Booch Craft Strawberry Lemonade** | Refreshingly tart, lemons, strawberries and aromatic lavender | 7% **8**
- Collective Arts Jam Up The Mash** | Canada | juicy, sour and extremely refreshing | 5.2% **8.5**
- Weihenstephaner** | Germany | Hefe-Weissbier. Wheat Beer with notes of cloves | 5.4% **7.95**
- Threes Brewing Vilet Pilsner** | Brooklyn | Clean and aromatic, complex yet crisp | 5.2% **8.25**

RED WINE

- Malbec Otaviano Penedo Borges**
Rich, Intense, Pepper and spice, cherry and plum, jammy
Agrelo Argenitna 2020 **9 | 40**
- Cabernet Sauvignon,Chemin de la Pinede**
Deep Fruity, Jammy
Pays d'Oc, France 2022 **9 | 40**
- Cote de provence Rose, Jas P'escalans**
Sweet, Juicy, Refreshing
Provence, France 2021 **10 | 38**
- Pinot Noir Ritual**
Fruit flavors with a tannic texture and a refreshing finish
Chile 2016 **10 | 35**
- Merlot**
Kosher, medium-bodied, reminiscent of ripe red berry
fruit, strawberries and pomegranates: Recanati,
Galilee, Israel 2015 **10 | 35**
- Gusto Shiraz**
Middle eastern Juicy Berries, Oaky, twist of pepper
Greenstone Vineyards, Australia **10 | 38**

WHITE WINE

- Blu Nun Authentic White**
peach, green apple, walnut: Riverrhine, Germany **8 | 29**
- Chardonnay Sud de France**
Crisp, refreshing, sweet like apple juice, light bodied
France 2021 **9 | 40**
- I Moncalvi, Gavi di Gavi**
refreshing and light with apple hints, a pleasant acidity,
plenty of flavour and a mineral finish
Gavi, Italy 2020 **9 | 40**
- Riesling** Organic
citrus fruits and minerals: Pierre Sparr
Alsace, France 2018 **9 | 34**
- Sauvignon Blanc, Puriri hills Makorora**
Grassy, crisp, Lemon/Lime, Apple pear notes.
Pairs well with goat cheese
Marlborough, New Zealand 2022 **9 | 34**
- Pinot Grigio**
Refreshing with hintos of almond, Italy 2022 **8 | 30**

BONUS SPIRITS

- Cava** Organic **7 | 25**

BAKERY

bagel 4

plain, everything, whole wheat sesame, gluten free **4.5**
add butter, cream cheese **1.5**
add vegan cream cheese **2**

muffins 4.5

ask your server for our daily selection

pastries

ask your server for our daily selection

ALL INCLUDED BREAKFAST

includes small juice and 17oz. coffee or breakfast cocktail (mimosa, bellini or kir royale)

34oz. coffee **1.5** | latte or cappuccino **2** | french press **1.5** | large juice **1** | single origin **MP** | add avocado **2.25**

american breakfast

two ricotta pancakes or pieces of challah french toast topped with fresh seasonal berries, served with two scrambled eggs, whole wheat toast and maple syrup on side **24**
chocolate chips **1** | strawberries **1** | blueberries **1**

art cafe breakfast

bulgarian feta, olive spread and labane served with two scrambled eggs, pita and israeli salad on side **22**

healthy breakfast

organic yogurt, seasonal berries and granola served with two scrambled eggs and whole wheat toast on side **23**

vegan and gluten-free breakfast

two almond flour pancakes topped with fresh seasonal berries and served with tofu scramble, gluten-free toast and maple syrup on side **26** add strawberries **1** | blueberries **1** | onions **.25** | tomato **.25** | portobello **1** | vegan cheese **2**

ORIGINALS

avocado toast

two pieces of hearty whole wheat toast with avocado, amba mayo (V, GF), olive tapenade, over easy egg, bulgarian feta, and topped with seed and nut mix. served with a side salad **20**
sub vegan feta and tofu scramble **4** | sub GF toast **2** | half toast with salad **13.5**

egg and cheese

choice of whole wheat toast **6.95** | bagel **6.95** | croissant **8** | pita **8** | gluten-free bread **8.5** | gluten-free bagel **8** | toastini with side salad **12** | malawach with side salad **12.95**
add avocado **2.25** | add arugula **1.5** | add tomato **.5** | add onion **.25**

specialty egg pita with goat cheese and israeli spices **9.25**

oatmeal with fresh seasonal berries, date honey and your choice of milk **8.75**

yogurt and granola with fresh seasonal berries and date honey **9.95**

ricotta pancakes **recommended**

topped with fresh seasonal berries and served with maple syrup or date honey on side **14.75**
chocolate chips **1** | strawberries **1** | blueberries **1** | vegan and gluten-free pancakes **1.5**

challah french toast

topped with fresh seasonal berries and served with maple syrup or date honey on side **15.75**

sabich **recommended**

thick pita pocket filled with hard boiled egg, homemade hummus, israeli pickles, eggplant, cherry tomato and onion **12.75** add side salad **3** | add avocado **2.25** | add bulgarian feta **1.5** | make vegan (no egg)

shakshooka **recommended**

2 eggs baked in spicy tomato sauce topped with bulgarian feta and mediterranean herbs. served with pita on side **15.5**
add eggplant **1.25** | add side of tahini **1.25** | add avocado **2.25** | make vegan (tofu scramble, vegan feta) **3.75**

APPETIZERS AND SPECIALTIES

soup du jour ask your server. served with whole wheat toast **8.25**

labane

thick middle eastern yogurt spread drizzled with olive oil and garnished with mediterranean herbs. Served with warm pita **10.25** | add seed & nut mix **1.25** | add schug **.75** | HB egg **1.5**

hummus **vegan**

made in house daily, garnished with homemade olive spread and served warm with pita **11.95**

green tahini **vegan**

made in house daily, with date honey and fresh herbs. Garnished with homemade olive spread and served warm with pita **10**

hummus especial **recommended**

made in house daily, garnished with hard boiled egg, spicy schug, olive spread, bell peppers, onion, tomato and served with pita **14.75**

jb's

three warm goat cheese balls rolled in spices and marinated in olive oil. Served with warm torti and side salad **14**

fruit & cheese

selection of cheeses and fresh seasonal fruit, topped with our seed/nut mix. Served with whole wheat toast. (pairs great with our wines) **19**

stuffed grape leaves **vegan**

baked grape leaves stuffed with flavorful rice and served with tahini dip **8 for 8** | **12 for 10**

mezze platter

hummus, labane, two borekas, tahini, stuffed grape leaves, side salad, shakshooka sauce, olives, bulgarian feta and pita **21**

BOREKAS

two puff pastries with your choice of filling, garnished with sesame seeds. Served with a side salad topped with seed/nut mix and date vinaigrette (V, GF) israeli side salad **.75**

feta 12.5

spinach and feta 12.5

mushroom, onion and feta 12.5

TORTI

thin round dough with your choice of filling, prepared in a panini press. Served with a side salad topped with seed/nut mix and date vinaigrette (V, GF) israeli side salad **.75**

goat cheese portobello, onion and tomato **15**

spinach and feta with onion **15**

mushroom, onion and feta 15

MALAWACH **ma·la·wa**

puffy and flaky israeli dough, crispy on the outside and soft on the inside. Served with spicy tomato sauce and side salad topped with seed/nut mix and date vinaigrette (V, GF) israeli side salad **.75** | vegan cheese substitute available

plain malawach no filling added **14**

cheese malawach filled with fresh mozzarella **16**

hummus malawach filled with hummus, hard boiled egg and israeli pickles **16**

goat cheese malawach filled with goat cheese, date honey and onion **16**

eggplant malawach filled with eggplant, onion and hard boiled egg **16**

TOASTINIS

large round israeli bagel covered in sesame seeds toasted in a panini press.
Served with side salad topped with seed/nut mix and and date vinaigrette (V, GF)
israeli side salad **.75** | vegan cheese substitute available | gluten-free available

goat cheese toastini goat cheese, onions and sundried tomato dressing **15**

pesto toastini goat cheese, pesto and organic hard boiled egg **15**

bulgarian toastini bulgarian feta, israeli pickle, onion and roma tomato **15**

mozzarella toastini fresh mozzarella, roma tomato and pesto **15**

brie toastini brie, cream cheese, roma tomato and onion **15**

three cheese toastini **recommended**

goat cheese, mozzarella, muenster and roma tomato **15**

gruyere toastini **recommended**

french gruyere, fresh mozzarella, mushroom and red onion **15**

hummus toastini homemade hummus and olive tapenade **14** | add eggplant **1.25** | add bulgarian feta **1.5**

SIDE SALAD UPGRADE

add avocado **2.25**

add bulgarian feta **1.5**

add chickpeas **.75**

add HB egg **1.5**

SALAD

mixed greens and baby arugula salad, served with whole wheat toast.

add quinoa or rice **1** | add avocado **2.25** | side hummus **4** | mini hummus **2** | sub pita **1.25** | GF bread **1.5**

half salad and soup of the day **15.25** | half salad **10.5**

picasso salad **recommended**

bulgarian feta, hard boiled egg, cherry tomato, onion, seed/nut mix and pesto sun-dried tomato dressing **15.75**

chagall salad **recommended**

goat cheese, sliced pears, pecans, onions, seed/nut mix and date honey dressing **15.75**

magritte salad bulgarian feta, sweet corn, seed/nut mix and pesto sun-dried tomato dressing **15.75**

monet salad goat cheese, portobello mushroom, onion, seed/nut mix and pesto sun-dried tomato dressing **15.75**

hopper salad **vegan**

carrot, cucumber, tomato, onion and parsley over bed of baby arugula. Served with lemon olive oil dressing, side of tahini and pita **16**

dali salad **vegan**

quinoa, cherry tomato, onion, cucumber, sliced almonds and date vinaigrette **15.75**

degas salad

marinated organic tofu slices over bed of mixed greens with pesto sun-dried tomato dressing **15.75** | add mushroom **1**

van gogh salad

bulgarian feta, roma tomato, onion, mediterranean herbs and olive tapenade dressing **15.5**

kahlo salad **vegan**

chickpeas, carrot, cucumber, tomato, onion, fresh herbs and sweet tahini dressing **15.75**

warhol salad

gorgonzola cheese, tomato, onion, corn, over easy egg and sundried tomato dressing. **16.75**

GRAIN BOWLS

Your choice of hot basmati rice, israeli couscous or quinoa made with israeli spices. A delicious, hearty and healthy dish. Served with our house blend dressing (unless otherwise stated) | add avocado **2.25** | add lettuce or arugula **2**

picasso bowl

bulgarian feta, hard boiled egg, cherry tomato, onion, seed/nut mix and house dressing **16**

specialty bowl recommended | **vegan**

organic tofu slices, olives, almond mix and garlic and sundried tomato dressing **16**

monet bowl goat cheese, portobello mushroom, onion, seed/nut mix and house dressing **16**

magritte bowl bulgarian feta, sweet corn, seed/nut mix and house dressing **16**

chagall bowl

goat cheese, sliced pear, onion, pecans, seed/nut mix and date honey dressing **16**

hopper bowl **vegan**

baby arugula, carrot, cucumber, tomato, onion and parsley. Served with lemon olive oil dressing, side of tahini and pita **16**

kahlo bowl **vegan**

chickpeas, carrot, cucumber, tomato, onion, fresh herbs and sweet tahini dressing **16**

warhol bowl

gorgonzola cheese, tomato, onion, corn, over easy egg and sundried tomato dressing. **16**

LUNCH & DINNER SPECIALS

israeli couscous **vegan**

organic marinated tofu slices, portobello mushroom, pecans, israeli spices and spicy tomato sauce **17**

mushroom or broccoli or spinach quiche

served with side salad **16**

chick'n sandwich **vegan**

soy protein chick'n, amba (pickled mango sauce), spicy schug, israeli pickles, vegan mayo, lettuce, tomato on a soft bun. Served with side salad. **16.5**

EXTRAS

olive spread **1.5**

side salad **4**

side israeli salad **4.5**

side fruit **6**

single pancake | single french toast **4.95**

pita | whole wheat bread **2.25**

side hummus **4** | mini **2**

side labane **4** | mini **2**

side tahini **4** | mini **2**

side rice **5.75**

side quinoa **5.75**

avocado **2.25**

KIDS MENU

grilled cheese toastini

israeli flat bagel with melted muenster **12.5**

pizza toastini

israeli flat bagel with melted fresh mozzarella and tomato sauce **12.5**

pb&j malawach **12.5**

babyccino steamed milk topped with cocoa or cinnamon in cappuccino cup **3**

DESSERT

fatoot malawach topped with honey, strawberry, banana and sesame seeds **12.5**

sweet toast toastini bread filled with nutella and topped with strawberry **10**

cheesecake drizzled with date honey and topped with strawberry **8.25**

hot chocolate lava cake **8.25**

double chocolate brownie **8.25**

flourless chocolate cake gluten-free **8.25**

handmade chocolate truffles peppermint (GF), cookie dough, cookies'n cream, coconut (GF), peanut butter, hazelnut, s'mores and brownie **3**