

MORNING PASTRY & BEVERAGE MENU

OVENBIRD

CAFE

MORNING PASTRY:

pastry platter

an assortment of biscuits, muffins, cinnamon swirl coffee cake, and seasonal tea breads - served with butter and housemade jam
\$44

croissants (fri-sun)

sweet: plain, raspberry, almond, chocolate
savory: ham & gruyere, broccoli & cheddar
\$4 ea
\$30 dz mini
\$54 dz full-size

GRAB & GO:

overnight oats (gf, nuts)

rolled oats, greek yogurt, almond milk, vanilla, maple, seasonal topping
\$6 ea

muesli cup (gf, nuts)

greek yogurt, housemade muesli with nuts & dried fruit, honey
\$5 ea

BEVERAGES:

broadsheet coffee box

ovenbird house blend (regular or decaffeinated) - milk, sugar, cups & stirrers included
\$35 96 oz. (serves 10-12)

broadsheet iced coffee

ovenbird house blend - regular or decaffeinated
\$20 ½ gallon
\$40 gallon

HOT BREAKFAST:

quiche

whole eggs, light cream, gruyere, hint of nutmeg, seasonal vegetables
\$32 whole (serves 6-8)

AFTERNOON PASTRIES:

cookies

chocolate chip, anzac (vg), peanut butter oatmeal, ginger snap, amaretti (gf, df)
\$2.75 ea
\$18 dz mini

muffin platter

blueberry, lemon poppy seed - served with butter and housemade jam
\$3 ea
\$20 dz mini
\$40 dz full-size

seasonal yogurt cake

almond, lemon, greek yogurt
\$20 ea (serves 12)

fruit salad cup

melon, pineapple, assorted berries
\$5 ea

chocolate chia pudding (gf, vegan)

cocoa, oat milk, seasonal topping
\$6 ea

mem hot tea

english breakfast, chamomile, jasmine - milk, sugar, cups & stirrers included
\$30 96 oz. (serves 10-12)

iced tea

black or herbal
\$4.50 16 oz. bottle
\$18 ½ gallon
\$36 gallon

frittata (gf)

whole eggs, light cream, gruyere, hint of nutmeg, seasonal vegetables
\$42 (serves 12-18)

cupcakes/gf cupcake

white velvet, chocolate devil's food cake, red velvet, carrot pecan/gf: vanilla**
\$3.50/\$4* ea
\$30 dz mini

biscuit/gf biscuit platter

lemon blueberry, cranberry orange, chocolate chunk, apple cheddar, rosemary goat cheese
/gf: lemon lavender blueberry, maple walnut, chocolate chunk - served with butter and housemade jam
\$4/\$4.50 ea
\$27/30 dz mini
\$54/\$60 dz full-size

mini parfait (gf, nuts)

greek yogurt, fresh berries, lemon curd, housemade muesli with nuts & dried fruit
\$6 ea

housemade lemonade

classic, lavender
\$5 16 oz. bottle
\$20 ½ gallon
\$40 gallon

bottled beverages

saratoga springs sparkling and still water, assorted spindrift seltzers, natalie's fresh juices
\$2.75-4 ea

simple sandwiches

egg & cheese on texas toast (add avocado \$1, bacon/sausage \$3)
\$30 ½ dz

bars

lemon shortbread squares, chocolate tahini bars
\$3.50 ea
\$30 dz mini