

OVENBIRD CAFE

BREAKFAST

MAINS AND SANDOS	EGGS & TOAST 8.00 eggs: scrambled or fried toast: sourdough, 7 grain, or texas toast w/ butter and jam add: bacon(5.50) ham, sausage (5.00) potato hash (5.00)		BACON 5.50
	MEDITERRANEAN MIGAS 12.00 za'atar pita toasts, scrambled egg, artichoke heart, sd tomato, feta, olive crumb		TOAST W/BUTTER AND JAM 4.00
	OB FRITTATA 13.50 chef's choice: seasonal selection, yukon potato hash, arugula, piri piri		POTATO HASH 5.00
	AVOCADO TOAST 8.00 pickled red onion, basil pepita pesto, choice of bread add an egg: \$1.25		BREAKFAST SAUSAGE 5.00
	BISCUIT SANDO 7.00 fontina cheese, scrambled eggs, cheddar & herb biscuit		FRUIT SALAD 7.00
	BREAKFAST SAMMY 8.50 texas toast, honey mustard, bacon jam, cheddar cheese, over medium egg		BISCUITS/MUFFINS 4.00/3.00
	BURRITO DESAYUNO 11.00 scrambled egg, potato hash, chipotle sauce, cheddar, and avocado		GF BISCUITS 4.50
			COFFEE CAKE 3.75
			FRUIT PARFAIT 10 greek yogurt, muesli, fresh berries, lemon curd cream
			CHIA SEED PUDDING 6.25 dutch cocoa, raspberry jam, fresh raspberries
		OVERNIGHT OATS 5.50 rolled oats, greek yogurt, almond milk, vanilla, maple syrup, seasonal toppings	

SIDES & MORNING PASTRY

GRAB N GO

☯ = gluten free ♻ = vegan



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LUNCH

SANDWICHES

CHICKEN SALAD 15.00

curried chicken salad, lemon aioli, arugula, rooibos pickled grapes, 7 grain bread

TUNA & AVOCADO 14.00

fontina cheese, avocado, pressed on country white

GRILLED CHEESE & TOMATO SOUP 13.50

cheddar, and fontina cheese, texas toast, traditional tomato soup

THE RACHEL 16.50

house roasted turkey, 1k island dressing, honey mustard slaw, gruyere, ciabatta

NEW AGE BURGER 10.00

mary moon's new go to. our super grain veggie burger with lettuce, crispy shallots, and vegan chili crisp aioli on a toasted potato bun.

CHICKEN PICCATA SANDO 16.00

lemon aioli, arugula, warmed ciabatta bread

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY RESTRICTIONS

GLUTEN FREE BREAD AVAILABLE UPON REQUEST

SALADS

STRAWBERRY FIELDS 14.00

little leaf farms mixed greens, strawberries, chevre, candied pecans, rhubarb vinaigrette

WITH THE GRAIN 15.00

farro, arugula, marinated artichoke hearts, feta, pickled fennel, olive gremolata, golden raisins, and citrus vinaigrette

CAESAR OF SORTS 13.00

romaine & shaved kale, black pepper croutons, radish, lemon pecorino dressing

herbed grilled chicken \$5
ADD ONS: sesame crusted tofu \$3.50
avocado \$1.50

SOUPS

MUSHROOM AND WALNUT 4.00/cup
mixed mushrooms, toasted 7.00/pint
walnut, marsala, and coconut milk 14.00/qt

CLASSIC TOMATO 4.00/cup
mirepoix, stock, 7.00/pint
and finished with butter 14.00/qt

GUMBO 4.75/cup
andouille sausage, roasted 8.50/pint
chicken, and shrimp, toasted 17.00/qt
roux, and filé powder

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617-489-5007

OVENBIRDCAFE.COM

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