



## A LUNCH ADVENTURE

### SANDWICHES

All sandwiches served with a kosher dill pickle spear  
Add avocado slices to anything for \$1.50

#### The MMM's Grilled Cheese (V)

**Level 1 (\$6):** Cheddar on sourdough.

**Level 2 (\$8):** Two cheeses & our roasted tomato butter on sourdough.

#### Lily's Peanut Butter (V)

**Level 1 (\$5):** A classic PB&J. Teddy's Peanut Butter & your choice of jam.

**Level 2 (\$5.<sup>50</sup>):** A retro fluffernutter, toasted.

#### Alex's Homemade Hummus (\$7) (V)

**Level 1 (\$7):** On a ciabatta with greens, tomato, cucumber, toasted.

**Level 2 (\$7):** In a bowl with a collection of colorful veggies & toasted bread for dipping.

#### Joel's Favorite Roast Beef (\$9)

An olive ciabatta piled with roast beef & cheddar, slathered in mustard, and topped with tomato, onion, and greens.

#### Not Your Old School Tuna

Pickles & sour cream & mayo. Bright-briny-classic

**Level 1 (\$6):** Served on a ciabatta with tomato and greens

**Level 2 (\$7):** Served on toasted sourdough with cheddar. Melty & yum.

#### Bwawk says the... Turkey?

**Level 1 (\$7):** Smoked turkey, mayo, tomato, & greens on a ciabatta

**Level 2 (\$8):** Add drunken goat cheese and toast it!

\* All of our recipes are made fresh to order. Please allow some time for us to assemble your dish.

\* (Vegan) (V) (GF) are noted where appropriate - some (V) can be made (Vegan). We are a tree nut-free and pork-free facility, and always happy to work with dietary restrictions- just ask!

\* If you choose to play a game with us today, there will be a \$5/person cover charge added to your bill. If your table's food bill is over \$45 we will waive the cover.

## SALADS & SIDES

### Guacamole & Chips (Vegan) (GF)

Alex's other favorite, made fresh when you order.

**Level 1 (\$8):** 1 avocado, good for two people.

**Level 2 (\$13):** 2 avocados, great for the table.

### Rainbow Tahini Salad (\$6) (Vegan) (GF)

Carrots & roasted chickpeas on a pile of cucumber.

Earthy, fresh, & delicious

### Seka's Broccoli Slaw (\$6) (V) (GF)

Served on a bed of greens with house-made buttermilk dressing.

### Tzatziki (\$5) (V) (GF)

Full fat sour cream = Flavor. Served with a rainbow of veggies for dipping.

### Joel's Go-To Tuna (\$7) (V) (GF)

Served on half an avocado with mixed greens

### Roasted Beet Salad (\$8) (V) (GF)

**Level 1 (\$8):** Roasted beets on mixed greens with local goat cheese & house-made balsamic dressing.

**Level 2 (\$9):** Add smoked turkey

### Summer Salad (\$7) (V) (GF)

Fresh, local berries on greens with bites of drunken goat cheese & house-made balsamic dressing.

### Simple & Rustic Bread Board (\$9) (V)

Warm bread, a variety of cheeses. A couple spreads. A pickle.

## SWEETS

Our menu of sweets changes often.

Ask your server or see our counter for today's offerings!

Sweets range from \$1-\$5 depending on item.

\* All of our recipes are made fresh to order. Please allow some time for us to assemble your dish.

\* (Vegan) (V) (GF) are noted where appropriate - some (V) can be made (Vegan). We are a tree nut-free and pork-free facility, and always happy to work with dietary restrictions- just ask!

\* If you choose to play a game with us today, there will be a \$5/person cover charge added to your bill. If your table's food bill is over \$45 we will waive the cover.

## FRAPPES: ICE CREAM WITH A TWIST (V), (GF)

Frappes are the New England version of a milkshake. Made with Jeni's Ice Cream, Ronnybrook Creamline milk, and house-made syrups, they are a treat year-round.

All Frappes are \$7 unless otherwise noted. 5 oz shake shots are also available for \$3.<sup>50</sup>

### Vanilla

Jeni's Ndali Vanilla ice cream  
House-made vanilla syrup  
Snickerdoodle crumble

### Chocolate

Jeni's Darkest Chocolate  
House-made Callebault chocolate syrup

### Black & White

Jeni's Ndali Vanilla  
House-made Callebault chocolate syrup

### Jess' Favorite

Jeni's Salty Caramel  
Ronnybrook Creamline milk

### Fluffernutter (\$8)

Jeni's Ndali Vanilla  
Teddy's Peanut Butter  
Topped with a charred dollop of Fluff

### Strawberry

Jeni's Sweet Cream  
House-made Strawberry Syrup  
Lemon crumble

### Coffee

Jeni's Sweet Cream  
Cold-brew coffee concentrate

### Mocha

Jeni's Darkest Chocolate  
Cold-brew coffee concentrate

\* All of our recipes are made fresh to order. Please allow some time for us to assemble your dish.

\* (Vegan) (V) (GF) are noted where appropriate - some (V) can be made (Vegan). We are a tree nut-free and pork-free facility, and always happy to work with dietary restrictions- just ask!

\* If you choose to play a game with us today, there will be a \$5/person cover charge added to your bill. If your table's food bill is over \$45 we will waive the cover.

## DRINKS

All of our drinks are gluten-free and vegetarian. Some can be made vegan.

### Coffee: Caffeinated (or decaf) Deliciousness (\$2.<sup>50</sup>)

Thrive Farmers: A sustainable coffee company ([www.thrivefarmers.com](http://www.thrivefarmers.com))

We use a Chemex system and brew to order. Your delicious bean juice will be served in just a few moments.

Your cup comes with one free refill today.

### Tea: Loose Leaf, from Nepal (\$3)

Nepal Tea LLC: Focused on doing good works in Nepal. ([www.nepalteallc.com](http://www.nepalteallc.com))

\* Kanchanjangha Noir (Black)

\* Kanchanjangha Verde (Green)

\* Nepali Breakfast (Spiced)

Your cup comes with one free refill today.

Coffee & Tea can both be served iced.

### Milk: Ronnybrook (\$2)

Sippy cups will be filled for free!

Creamline

Skim

Soy

### Milkshakes (\$4)

A New England Specialty. Ice-cold milk & house-made syrup shaken until frothy.

\* Vanilla

\* Chocolate

\* Strawberry

### Soda (\$2.<sup>50</sup>) \* \*

Coke, Diet Coke, Sprite, Barqs Root Beer, Orange Fanta, Pineapple Fanta

\* \* We can do floats with Jeni's ice cream. Ask your server! (\$5.<sup>50</sup>)

### Jess' Hot Cocoa (\$3)

A spicy, no-sugar-at-all way to get energized in the morning. Callebault cocoa, a pinch of salt, a dollop of Ronnybrook butter, and just a touch of cayenne makes for a great wake-up call!

\* All of our recipes are made fresh to order. Please allow some time for us to assemble your dish.

\* (Vegan) (V) (GF) are noted where appropriate - some (V) can be made (Vegan). We are a tree nut-free and pork-free facility, and always happy to work with dietary restrictions- just ask!

\* If you choose to play a game with us today, there will be a \$5/person cover charge added to your bill. If your table's food bill is over \$45 we will waive the cover.



## BREAKFAST: THE BEGINNING

Add a side of chicken sausage to any dish for \$2

Bagels: ALL THE CARBS.

Please see our full bagel menu on the next page.

**Shakshouka (\$9)** (V), (Can be made GF)

An egg poached in a thick tomato sauce. Served with toasted bread and mixed greens.

**Egg Bites** (GF)

Two individual frittatas served with mixed greens. Exact ingredients vary

Vegetable (\$5)

Smoked turkey (\$7)

**Baked Eggs** (V)

**Level 1 (\$5)**

One egg baked with cheddar cheese on a slice of toasted bread

**Level 2 (\$10)**

Two eggs baked with cheddar cheese on a slice of toasted bread with a side of chicken sausage

**Grilled French Toast (\$10)** (V)

Baked Challah french toast, Thick sliced and grilled on the panini press. Served with fresh seasonal fruit and REAL Maple Syrup.

**Classic NYC Breakfast Sandwich**

**Level 1 (\$6)** (V)

A buttered and grilled kaiser bun with a baked egg & cheese

**Level 2 (\$8)**

A buttered and grilled kaiser bun with a baked egg, sliced chicken sausage, & cheese.

\* All of our recipes are made fresh to order. Please allow some time for us to assemble your dish.

\* (Vegan) (V) (GF) are noted where appropriate - some (V) can be made (Vegan). We are a tree nut-free and pork-free facility, and always happy to work with dietary restrictions- just ask!

\* If you choose to play a game with us today, there will be a \$5/person cover charge added to your bill. If your table's food bill is over \$45 we will waive the cover.

## THE BAGELS: AN RPG CHARACTER BUILDER

All of our bagels are fresh-baked daily. We receive them from Davidovich Bakery on Essex St in NYC.

Our Gravlax comes from Pura Vida Fisheries, right here in Hudson.

### Choose your Flavor (\$2.50)

Plain  
Pumpernickel  
Everything

### Choose your spread

None  
Butter  
Cream Cheese (Add \$1)  
Peanut Butter (Add \$1)

### Choose your toppings

None  
Gravlax (Add \$5)  
Tuna Salad (Add \$3.50)  
Cheddar (Add \$1)  
Capers  
Onions  
Tomato  
Greens

### Choose your toast level

Toasted  
Not Toasted

### Or choose a pre-built sandwich

Bagel With a Schmear (\$3.50)  
The Works (\$8.50)  
    Cream Cheese, Gravlax, Capers & onions  
Lunch (\$6)  
    Tuna salad, Greens, onion & tomato

\* All of our recipes are made fresh to order. Please allow some time for us to assemble your dish.

\* (Vegan) (V) (GF) are noted where appropriate - some (V) can be made (Vegan). We are a tree nut-free and pork-free facility, and always happy to work with dietary restrictions- just ask!

\* If you choose to play a game with us today, there will be a \$5/person cover charge added to your bill. If your table's food bill is over \$45 we will waive the cover.