

BARTRAM HOUSE

cafe • bakery

BREAKFAST

- French Toast**\$10
Our fresh-baked Brioche roll sliced and dipped in seasoned custard. Topped with fresh sliced strawberries, dusted with powdered sugar, and served with our cinnamon, honey butter and maple syrup.
- Fruit Crepes**\$10
Crepes filled with cream cheese and topped with your choice of caramel apples, bananas foster, or mixed berries.
- Pancakes**\$9
House-made plain, blueberry, or chocolate chip pancakes. Served with cinnamon honey butter and syrup.
- Oatmeal**\$9
Steel cut oatmeal sweetened with brown sugar and maple syrup. Served with fresh fruit.
- Quiche**\$8
Quiche du jour. Chef's choice. (\$25/whole pre-order only)
- Breakfast Sandwich**\$12
Build-your-own...your choice of bread, protein, cheese, & veggies
- Breakfast Burrito**\$12
Build-your-own...your choice of protein, cheese, and veggies
- The "2-Egg" Breakfast**\$9
Two eggs cooked your way, choice of protein and toast. Served with a side of fruit.
- Omelette**\$12
Build-your-own...your choice of protein, cheese, & veggies. Served with a side of toast.
- Eggs Benedict**\$13
Toasted brioche, country ham, topped with 2 poached eggs covered in house-made hollandaise sauce. Served with a side of homefries.
- Eggs Benedict Florentine**\$13
Toasted brioche, topped with spinach, avocado, tomato and 2 poached eggs covered in house-made hollandaise sauce. Served with a side of homefries.
- Crab Cake Benedict**\$17
Toasted brioche, crab cake, topped with 2 poached eggs covered in house-made hollandaise sauce. Served with a side of homefries.
- Filet Eggs Benedict**\$19
Toasted brioche, filet mignon, topped with 2 poached eggs covered in house-made hollandaise sauce. Served with a side of homefries.

SIDES

- Mac and Cheese • Boardwalk Fries**
Sweet Potato Fries • Homefries
Fresh Fruit Cup
\$4
Soup du Jour
\$4.50

SANDWICHES

- Roasted Turkey**\$12
Hand-carved turkey breast, Swiss, lettuce and tomato on a toasted brioche roll. Served hot.
- Hot Ham and Cheese**\$12
Country ham and cheddar on a toasted brioche roll.
- BBQ Pulled Pork**\$12
Slow roasted shredded pork with BBQ sauce on a toasted brioche roll.
- Philly Cheesesteak**\$12
Sauteed sirloin, green peppers & red onions topped with provolone on a toasted hoagie roll.
- Reuben**\$13
Slow-roasted corned beef with Swiss, sauerkraut and thousand island dressing on rye toast.
- Club**\$13
Ham, turkey, bacon, lettuce, tomato and American on toast.
- California Club**\$13
Grilled chicken, bacon, pesto, avocado, Swiss cheese and tomato on our toasted focaccia.
- Chicken Salad Sandwich**\$12
House-made chicken salad on a toasted croissant.
- BLT**\$12
Crispy bacon, lettuce and tomato on white or wheat toast.
- Chipotle Grilled Chicken Sandwich**\$12
Grilled chicken, cheddar, lettuce, tomato, red onion, honey chipotle sauce on toasted brioche roll.
- Cuban**\$13
Pulled pork, ham, dill pickle, Swiss, spicy mustard on toasted hoagie roll.
- Crab Cake Sandwich**\$13
Maryland-style crab cake topped with red-pepper slaw and honey mustard on our brioche roll.
- Filet Mignon Sandwich**\$18
Grilled filet, lettuce and tomato on a toasted brioche roll. Served with a side of horseradish sauce.
- Tuna Salad Sandwich**\$12
House-made tuna salad on a toasted croissant.
- Grilled Cheese**\$9
American cheese melted between Tuscan toast.
- Veggie Melt**\$12
Tomato, spinach, caramelized onions, provolone, and cheddar melted between Tuscan toast. Served with a side of pesto ranch.
- Greek Grilled Chicken Wrap**\$13
Grilled chicken, Kalamata olives, spinach, tomato, feta and Tzatziki sauce.
- Pepper jack Grilled Chicken Wrap**\$13
Grilled chicken, bechamel sauce, caramelized onions, tomato, lettuce and pepper jack cheese.
- Buffalo Grilled Chicken Wrap**\$12
Grilled chicken tossed in hot sauce, cheddar, lettuce, tomato, onion. Served with a side of Ranch.

SALADS

- House**\$10
Spring greens, green pepper, red onion, cucumber, tomato & croutons. Choice of dressing.
- Apple Cashew Salad**\$12
Baby spinach, Granny Smith apples, cashews with our sweet vinaigrette.
- Grilled Chicken Salad**\$13
Spring greens, grilled chicken breast, green pepper, red onion, cucumber, tomato, croutons. Choice of dressing.
- Wedge**\$14
Iceberg, blue cheese, bacon, dried cranberries. Served with ranch dressing.
- Strawberry Walnut**\$12
Spring greens, strawberries, feta, candied walnuts with our sweet vinaigrette.
- Spicy Asian**\$14
Chicken, snow peas, shredded carrots, green peppers, red onions and cashews sauteed in a sweet chili sauce. Served over a bed of iceberg lettuce.
- Mediterranean Salmon**\$18
Pan-seared salmon, artichoke hearts, Kalamata olives, sun-dried tomatoes, banana peppers, red onion & feta on a bed of mixed greens. Served with a Greek feta vinaigrette.
- Filet Mignon Salad**\$22
Grilled filet mignon, green pepper, red onion, tomato, cucumber, blue cheese, croutons, & boardwalk fries piled on top of mixed greens. Choice of dressing.
- Harvest Pear Grilled Chicken Salad**\$16
Mixed greens topped with a grilled chicken breast, blue cheese, candied walnuts, dried cranberries, sliced Asian pears. Served with our sweet vinaigrette.

KIDS

- Kids Breakfast Burrito**\$8
Build-your-own...your choice of protein, cheese, & veggies
- Kids French Toast**\$7
Served with fresh strawberries, cinnamon honey butter and syrup.
- Kids Pancakes**\$6
Two plain, blueberry, or chocolate chip pancakes.
- Kids Grilled Cheese**\$6
Half sandwich served with apples wedges.
- Peanut Butter and Jelly**\$6
Half sandwich served with apples wedges.
- Kids Mac and Cheese**\$6
Served with apples wedges.

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DESSERTS

Chocolate Caramel Bar	\$4.99
Five-layer bar with a shortbread crust, pecans, coconut, caramel and chocolate.	
S'mores Bar	\$4.99
Graham crust topped with chocolate ganache and toasted marshmallows.	
Lemon Coconut Bar	\$4.99
Shortbread crust, lemon curd and toasted coconut.	
Bourbon Pecan Bar	\$4.99
Brown sugar shortbread topped with creamy, caramelized pecans.	
Keylime Torte (seasonal)	\$6.99
Keylime custard on a buttery graham crust. \$35.99/whole*	
Fruit Tart (seasonal)	\$6.99
Delicate crust filled with vanilla custard, topped with fresh fruit. \$35.99/whole*	
Cannoli	\$4.49
Crispy, fried shell with a hint of cinnamon and filled with a sweet ricotta.	
Flourless Chocolate Torte	\$6.99
Gluten-free, dense chocolate cake glazed in with a chocolate ganache. \$35.99/whole*	
Raspberry Entremet (seasonal)	\$6.99
An almond sponge cake with a raspberry mousse filling, white chocolate mascarpone cream topped with a raspberry glasure.	
Cake Pops	\$1.99
Petit Fours (seasonal)	\$1.99
Small almond sponge cakes filled with raspberry puree and dipped in chocolate.	
Tiramisu	\$6.99
Espresso-soaked lady fingers, sweetened mascarpone cheese, brandy, marsala wine and cocoa. \$35.99/whole*	
Lemon Bombe (seasonal)	\$6.99
Dome of lemon mousse glazed atop a sable shortbread. \$35.99/whole*	
New York Cheesecake	\$6.99
Creamy cheesecake with graham crust. \$35.99/whole*	
Pumpkin Cheesecake (seasonal)	\$6.99
Creamy pumpkin cheesecake with graham crust. \$35.99/whole*	
Pumpkin Roll (seasonal)	\$5.99
Pumpkin sponge cake rolled around sweet cream cheese filling. \$19.99/whole*	
Dark Chocolate Roulade (seasonal)	\$5.99
Chocolate sponge cake rolled around chantilly cream. \$19.99/whole*	

* Pre-Order Only *

PASTRIES

**Scone • Muffin • Cinnamon Roll • Pecan Roll
Pain au Chocolat • Croissant • Bear Claw
Pepperoni Roll • Danish • Apple Strudel**
\$2.49 - \$4.99

CAKES

White Raspberry Truffle Cake

White cake, red raspberry mousse, iced with an Italian buttercream and white chocolate shavings.

Triple Chocolate Cake

Chocolate cake, chocolate mousse finished with a chocolate Italian buttercream and chocolate shavings.

Candied Almond Torte

White cake, vanilla custard, almond Italian buttercream and candied almonds.

Red Velvet Cake (seasonal)

Moist, rich red velvet cake smothered with cream cheese icing.

Carrot Cake (seasonal)

Carrot cake finished with walnuts, raisins and cream cheese icing.

\$32 (8" round)

CUPCAKES

Vanilla Bean • Valrhona Chocolate • Red Velvet
\$2.99

CAFE COOKIES

Chocolate Chip • Chocolate Sugar • Peanut Butter
\$1.99

**French Macaron\$1.25
Italian Wedding Cookie\$0.70**

BEVERAGES

Skim • Whole • Almond • Soy

Latte
Mocha
White Chocolate Mocha
Caramel Macchiato
Chai Tea Latte
Cappuccino
Hot Chocolate
Espresso
\$1.75 - \$5.25

FLAVORS

Vanilla Bean	English Toffee
Hazelnut	Pomegranate
Cinnamon Brown Sugar	Raspberry
Amaretto	Orange
Irish Cream	Sugar-free Vanilla
Peppermint	Sugar-free Hazelnut
Salted Caramel	Sugar-free Caramel
White Chocolate	Sugar-free Irish Cream
Coconut	

Iced Tea	\$2.50
Iced Coffee	\$3.00
Iced Chai Tea Latte	\$3.00
Orange Juice	\$2.50
Milk	\$2.50
Spring Still Water	\$2.00
Spring Sparkling Water	\$2.50
Soda	\$2.00
Hot Tea	\$1.69

COFFEE

We always serve our House Blend and Decaf!
Flavored coffees change daily.

Regular \$2.75 • Large \$3.50

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BREAKFAST CATERING

Breakfast Pastry Tray

A beautifully presented tray filled with our fresh baked pastries including muffins, danish, strudel, croissants, chocolate croissants, cinnamon rolls & bear claws.

- Small (serves 20)\$40
- Large (serves 30)\$60

Breakfast Burrito Tray (serves 12)\$44

Soft flour tortillas stuffed with scrambled eggs and choice of fillings:

Proteins: bacon, sausage, country ham, turkey sausage

Cheese: American, cheddar, pepper jack, provolone, Swiss

Veggies: Banana peppers, jalapeno, green pepper, red onion, mushroom, spinach, tomato

Coffee Tote\$20

Each coffee tote holds 12 cups of our House blend or House decaf. Cups, sweeteners and creamer included.

Homefries (serves 12)\$33

LUNCH CATERING

Sandwich Tray

Hand-carved turkey or ham, lettuce, tomato, onion, cheese on a brioche roll. Mayo and mustard on-the-side.

- Small (12 sandwiches)\$40
- Large (20 sandwiches)\$66

BBQ Pulled Pork (serves 12)\$52

Tender, pulled pork covered in sweet and spicy BBQ sauce. Brioche rolls on-the-side.

Strawberry Walnut Salad (serves 12)\$36

Mixed greens, strawberries, candied walnuts and feta. With Chicken \$72 With Salmon \$87 Sweet vinaigrette on-the-side.

Apple Cashew Salad (serves 12)\$36

Baby spinach, Granny Smith apples and cashews. With Chicken \$72 With Salmon \$87 Sweet vinaigrette on-the-side.

Bartram House Salad (serves 12)\$32

Mixed greens, red onion, green pepper, tomato and croutons. With Chicken \$68 With Salmon \$83

Choice of Sweet vinaigrette, Italian, ranch, balsamic on-the-side.

Fruit Tray

Assortment of fresh seasonal fruit.

- Small (serves 20)\$64
- Large (serves 30)\$84

Mac and Cheese (serves 12)\$33

Quart of Soup du Jour (serves 4)\$12

DESSERT CATERING

Dessert Tray Assortment of cookies & bite-size dessert bars.

- Small (serves 20)\$60
- Large (serves 30)\$90