

# BARTRAM HOUSE

cafe & bakery

## BREAKFAST

- French Toast** .....\$9  
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** .....\$8  
Crepes filled with cream cheese and topped with your choice of caramel apples, bananas foster, or mixed berries.
- Pancakes** .....\$8  
House-made plain, blueberry, or chocolate chip pancakes. Served with cinnamon honey butter and syrup.
- Oatmeal** .....\$6  
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** .....\$10  
Build-your-own...your choice of bread, protein, cheese, & veggies
- Breakfast Burrito** .....\$10  
Build-your-own...your choice of protein, cheese, and veggies
- The "2-Egg" Breakfast** .....\$8  
Two eggs cooked your way, choice of protein and toast. Served with a side of fruit.
- Omelette** .....\$10  
Build-your-own...your choice of protein, cheese, & veggies. Served with a side of toast.
- Eggs Benedict** .....\$11  
Toasted brioche, country ham, topped with 2 poached eggs covered in house-made hollandaise sauce. Served with a side of homefries.
- Eggs Benedict Florentine** .....\$11  
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** .....\$15  
Toasted brioche, crab cake, topped with 2 poached eggs covered in house-made hollandaise sauce. Served with a side of homefries.
- Filet Eggs Benedict** .....\$17  
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**  
\$3.99  
**Soup du Jour**  
\$4.59

## SANDWICHES

- Roasted Turkey** .....\$10  
Hand-carved turkey breast, Swiss, lettuce and tomato on a toasted brioche roll. Served hot.
- Hot Ham and Cheese** .....\$10  
Country ham and cheddar on a toasted brioche roll.
- BBQ Pulled Pork** .....\$10  
Slow roasted shredded pork with BBQ sauce on a toasted brioche roll.
- Philly Cheesesteak** .....\$10  
Sauteed sirloin, green peppers & red onions topped with provolone on a toasted hoagie roll.
- Reuben** .....\$12  
Slow-roasted corned beef with Swiss, sauerkraut and thousand island dressing on rye toast.
- Club** .....\$12  
Ham, turkey, bacon, lettuce, tomato and American on toast.
- California Club** .....\$12  
Grilled chicken, bacon, pesto, avocado, Swiss cheese and tomato on our toasted focaccia.
- Chicken Salad Sandwich** .....\$10  
House-made chicken salad on a toasted croissant.
- BLT** .....\$9  
Crispy bacon, lettuce and tomato on white or wheat toast.
- Chipotle Grilled Chicken Sandwich** .....\$10  
Grilled chicken, cheddar, lettuce, tomato, red onion, honey chipotle sauce on toasted brioche roll.
- Cuban** .....\$12  
Pulled pork, ham, dill pickle, Swiss, spicy mustard on toasted hoagie roll.
- Crab Cake Sandwich** .....\$12  
Maryland-style crab cake topped with red-pepper slaw and honey mustard on our brioche roll.
- Filet Mignon Sandwich** .....\$16  
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** .....\$8  
American cheese melted between Tuscan toast.
- Veggie Melt** .....\$9  
Tomato, spinach, caramelized onions, provolone, and cheddar melted between Tuscan toast. Served with a side of pesto ranch.
- Greek Grilled Chicken Wrap** .....\$11  
Grilled chicken, Kalamata olives, spinach, tomato, feta and Tzatziki sauce.
- Pepper jack Grilled Chicken Wrap** .....\$11  
Grilled chicken, bechamel sauce, caramelized onions, tomato, lettuce and pepper jack cheese.
- Buffalo Grilled Chicken Wrap** .....\$10  
Grilled chicken tossed in hot sauce, cheddar, lettuce, tomato, onion. Served with a side of Ranch.

## SALADS

- House** .....\$8  
Spring greens, green pepper, red onion, cucumber, tomato & croutons. Choice of dressing.
- Apple Cashew Salad** .....\$10  
Baby spinach, Granny Smith apples, cashews with our sweet vinaigrette.
- Grilled Chicken Salad** .....\$11  
Spring greens, grilled chicken breast, green pepper, red onion, cucumber, tomato, croutons. Choice of dressing.
- Wedge** .....\$11  
Iceberg, blue cheese, bacon, dried cranberries. Served with ranch dressing.
- Strawberry Walnut** .....\$10  
Spring greens, strawberries, feta, candied walnuts with our sweet vinaigrette.
- Spicy Asian** .....\$11  
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** .....\$16  
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** .....\$19  
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** .....\$14  
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** .....\$7  
Build-your-own...your choice of protein, cheese, & veggies
- Kids French Toast** .....\$6  
Served with fresh strawberries, cinnamon honey butter and syrup.
- Kids Pancakes** .....\$5  
Two plain, blueberry, or chocolate chip pancakes.
- Kids Grilled Cheese** .....\$5  
Half sandwich served with apples wedges.
- Peanut Butter and Jelly** .....\$5  
Half sandwich served with apples wedges.
- Kids Mac and Cheese** .....\$6  
Served with apples wedges.

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## DESSERTS

<b>Chocolate Caramel Bar</b> .....	\$3.99
Five-layer bar with a shortbread crust, pecans, coconut, caramel and chocolate.	
<b>S'mores Bar</b> .....	\$3.99
Graham crust topped with chocolate ganache and toasted marshmallows.	
<b>Lemon Coconut Bar</b> .....	\$3.99
Shortbread crust, lemon curd and toasted coconut.	
<b>Bourbon Pecan Bar</b> .....	\$3.99
Brown sugar shortbread topped with creamy, caramelized pecans.	
<b>Keylime Torte (seasonal)</b> .....	\$5.99
Keylime custard on a buttery graham crust. \$35.99/whole*	
<b>Fruit Tart (seasonal)</b> .....	\$5.99
Delicate crust filled with vanilla custard, topped with fresh fruit. \$35.99/whole*	
<b>Cannoli</b> .....	\$3.99
Crispy, fried shell with a hint of cinnamon and filled with a sweet ricotta.	
<b>Flourless Chocolate Torte</b> .....	\$5.99
Gluten-free, dense chocolate cake glazed in with a chocolate ganache. \$35.99/whole*	
<b>Raspberry Entremet (seasonal)</b> .....	\$5.99
An almond sponge cake with a raspberry mousse filling, white chocolate mascarpone cream topped with a raspberry glasure.	
<b>Cake Pops</b> .....	\$1.99
<b>Petit Fours (seasonal)</b> .....	\$1.99
Small almond sponge cakes filled with raspberry puree and dipped in chocolate.	
<b>Tiramisu</b> .....	\$5.99
Espresso-soaked lady fingers, sweetened mascarpone cheese, brandy, marsala wine and cocoa. \$35.99/whole*	
<b>Lemon Bombe (seasonal)</b> .....	\$5.99
Dome of lemon mousse glazed atop a sable shortbread. \$35.99/whole*	
<b>New York Cheesecake</b> .....	\$6.99
Creamy cheesecake with graham crust. \$35.99/whole*	
<b>Pumpkin Cheesecake (seasonal)</b> .....	\$6.99
Creamy pumpkin cheesecake with graham crust. \$35.99/whole*	
<b>Pumpkin Roll (seasonal)</b> .....	\$5.99
Pumpkin sponge cake rolled around sweet cream cheese filling. \$19.99/whole*	
<b>Dark Chocolate Roulade (seasonal)</b> .....	\$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 - \$3.99

## 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.

\$27 (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  
Russian Tea Cake.....\$0.70**

## BEVERAGES

Skim • Whole • Almond • Soy

**Latte  
Mocha  
White Chocolate Mocha  
Caramel Macchiato  
Chai Tea Latte  
Cappuccino  
Hot Chocolate  
Espresso**

### 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 .....	reg \$2.25	lg \$2.65
Iced Coffee .....	reg \$2.65	lg \$2.95
Orange Juice .....	\$2.25	
Lemonade .....	\$2.25	
Milk .....	\$2.25	
Bottled Water .....	\$1.59	
Soda .....	\$1.59	
Hot Tea .....	\$1.69	

## COFFEE

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

**Regular \$2.20 • Large \$2.50**

# BARTRAM HOUSE

catering

## 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 10) .....\$20
- Medium (serves 20).....\$40
- Large (serves 30).....\$60

### Breakfast Burrito Tray (serves 12) .....\$40

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

Proteins: bacon, steak, country ham, turkey sausage

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

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

### Coffee Tote .....\$21.00

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

### Homefries (serves 12).....\$30.00

## 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) .....\$36
- Large (20 sandwiches).....\$60

### BBQ Pulled Pork (serves 12).....\$46

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

### Strawberry Walnut Salad (serves 12) .....\$32

Mixed greens, strawberries, candied walnuts and feta. Sweet vinaigrette on-the-side.

### Apple Cashew Salad (serves 12) .....\$32

Baby spinach, Granny Smith apples and cashews. Sweet vinaigrette on-the-side.

### House Salad (serves 12) .....\$28

Mixed greens, red onion, green pepper, tomato and croutons. Choice of Sweet vinaigrette, Italian, ranch, balsamic on-the-side.

### Fruit Tray

Assortment of fresh seasonal fruit.

- Small (serves 10) .....\$40.00
- Medium (serves 20).....\$55.00
- Large (serves 30).....\$75.00

### Mac and Cheese (serves 12) .....\$30.00

### Quart of Soup du Jour (serves 4) .....\$10

## DESSERT CATERING

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

- Medium (serves 20) .....\$60
- Large (serves 30).....\$90