

# BARTRAM HOUSE

cafe • bakery

## BREAKFAST

<b>French Toast</b> .....	12
Our fresh-baked Brioche roll sliced and dipped in seasoned custard. Topped with sliced strawberries, dusted with powdered sugar, and served with our cinnamon-honey-butter and maple syrup.	
<b>Crepes</b> .....	11
Crepes filled with cream cheese and topped with your choice of caramel apples, bananas foster, or mixed berries.	
<b>Pancakes</b> .....	10
House-made. Plain, blueberry, or chocolate chip. Served with cinnamon-honey-butter and syrup.	
<b>Oatmeal</b> .....	9
Steel cut oatmeal sweetened with brown sugar and maple syrup. Served with a side of fruit.	
<b>The "2-Egg" Breakfast</b> .....	12
Two eggs cooked your way, choice of protein and toast. Served with a side of fruit.	
<b>Breakfast Sandwich</b> .....	12
Build-your-own...your choice of toast, protein, cheese, & veggies	
<b>Breakfast Burrito</b> .....	12
Build-your-own...your choice of protein, cheese, and veggies	
<b>Omelette</b> .....	12
Build-your-own...your choice of protein, cheese, & veggies. Served with a side of toast.	

### BUILD-YOUR-OWN

**Toast** *wheat, white, croissant*

**Protein** *bacon, steak, sausage, country ham, turkey sausage*

**Cheese** *American, cheddar, pepper jack, Swiss, provolone, feta*

**Veggie** *banana peppers, jalapeño, green pepper, red onion, mushroom, spinach, tomato*

<b>Eggs Benedict</b> .....	13
Toasted brioche, country ham, topped with 2 poached eggs covered in house-made hollandaise sauce. Served with a side of homefries.	
<b>Florentine Eggs Benedict</b> .....	15
Toasted brioche, topped with spinach, avocado, tomato and two poached eggs covered in house-made hollandaise sauce. Served with a side of homefries.	
<b>Crab Cake Benedict</b> .....	17
Toasted brioche, crab cake, topped with 2 poached eggs covered in house-made hollandaise sauce. Served with a side of homefries.	
<b>Filet Mignon Eggs Benedict</b> .....	19
Toasted brioche, filet mignon, topped with 2 poached eggs covered in house-made hollandaise sauce. Served with a side of homefries.	
<b>Avocado Toast</b> .....	12
Artisan toast, topped with avocado, tomatoes, queso fresco and cilantro.	

## KIDS

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

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## SANDWICHES

<b>Roasted Turkey</b> .....	12
Hand-carved turkey breast, Swiss, lettuce and tomato on a toasted brioche roll. Served hot.	
<b>Hot Ham and Cheese</b> .....	12
Country ham and cheddar on a toasted brioche roll.	
<b>BBQ Pulled Pork</b> .....	12
Slow roasted shredded pork with BBQ sauce on a toasted brioche roll.	
<b>Philly Cheesesteak</b> .....	12
Sautéed sirloin, green peppers & red onions topped with provolone on a toasted hoagie roll.	
<b>Club</b> .....	14
Ham, turkey, bacon, lettuce, tomato and American on toast.	
<b>California Club</b> .....	14
Grilled chicken, bacon, pesto, avocado, Swiss cheese and tomato on our toasted focaccia.	
<b>Chicken Salad Sandwich</b> .....	12
House-made chicken salad on a toasted croissant.	
<b>BLT</b> .....	12
Crispy bacon, lettuce and tomato on white or wheat toast.	
<b>Chipotle Grilled Chicken Sandwich</b> .....	13
Grilled chicken, cheddar, lettuce, tomato, red onion, honey chipotle sauce on toasted brioche roll.	
<b>Cuban</b> .....	14
Pulled pork, ham, dill pickle, Swiss, spicy mustard on toasted hoagie roll.	

<b>Crab Cake Sandwich</b> .....	13
Maryland-style crab cake topped with red-pepper slaw and honey mustard on our brioche roll.	
<b>Filet Mignon Sandwich</b> .....	18
Grilled filet, lettuce and tomato on a toasted brioche roll. Served with a side of horseradish sauce.	
<b>Tuna Salad Sandwich</b> .....	12
House-made tuna salad on a toasted croissant.	
<b>Grilled Cheese</b> .....	9
American cheese melted between Tuscan toast.	
<b>Veggie Melt</b> .....	12
Tomato, spinach, caramelized onions, provolone, and cheddar melted between Tuscan toast. Served with a side of pesto ranch.	
<b>Greek Grilled Chicken Wrap</b> .....	13
Grilled chicken, Kalamata olives, spinach, tomato, feta and Tzatziki sauce.	
<b>Pepper jack Grilled Chicken Wrap</b> .....	13
Grilled chicken, bechamel sauce, caramelized onions, tomato, lettuce and pepper jack cheese.	
<b>Buffalo Grilled Chicken Wrap</b> .....	13
Grilled chicken tossed in hot sauce, cheddar, lettuce, tomato, onion. Served with a side of Ranch.	

## SIDES

*Mac-n-Cheese • Cole Slaw  
Fresh Fruit Cup • Homefries*

4

*Soup du Jour*  
4.50

## SALADS

<b>House</b> .....	10
Spring greens, green pepper, red onion, cucumber, tomato & croutons. Choice of dressing.	
<b>Apple Cashew Salad</b> .....	12
Baby spinach, Granny Smith apples, cashews with our sweet vinaigrette.	
<b>Grilled Chicken Salad</b> .....	16
Spring greens, grilled chicken breast, green pepper, red onion, cucumber, tomato, croutons. Choice of dressing.	
<b>Wedge</b> .....	14
Iceberg, blue cheese, bacon, dried cranberries. Served with ranch dressing.	
<b>Strawberry Walnut</b> .....	12
Spring greens, strawberries, feta, candied walnuts with our sweet vinaigrette.	

<b>Spicy Asian</b> .....	16
Chicken, snow peas, shredded carrots, green peppers, red onions and cashews sautéed in a sweet chili sauce. Served over a bed of iceberg lettuce.	
<b>Mediterranean Salmon</b> .....	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.	
<b>Filet Mignon Salad</b> .....	22
Grilled filet mignon, green pepper, red onion, tomato, cucumber, blue cheese & croutons piled on top of mixed greens. Choice of dressing.	
<b>Harvest Pear Grilled Chicken Salad</b> .....	18
Mixed greens topped with a grilled chicken breast, blue cheese, candied walnuts, dried cranberries, sliced Asian pears. Served with our sweet vinaigrette.	

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## DESSERTS

<b>Chocolate Caramel Bar</b> .....	\$4.99
Five-layer bar with a shortbread crust, pecans, coconut, caramel and chocolate.	
<b>S'mores Bar</b> .....	\$4.99
Graham crust topped with chocolate ganache and toasted marshmallows.	
<b>Lemon Coconut Bar</b> .....	\$4.99
Shortbread crust, lemon curd and toasted coconut.	
<b>Bourbon Pecan Bar</b> .....	\$4.99
Brown sugar shortbread topped with creamy, caramelized pecans.	
<b>Keylime Torte (seasonal)</b> .....	\$6.99
Keylime custard on a buttery graham crust. \$35.99/whole*	
<b>Fruit Tart (seasonal)</b> .....	\$6.99
Delicate crust filled with vanilla custard, topped with fresh fruit. \$35.99/whole*	
<b>Cannoli</b> .....	\$4.49
Crispy, fried shell with a hint of cinnamon and filled with a sweet ricotta.	
<b>Flourless Chocolate Torte</b> .....	\$6.99
Gluten-free, dense chocolate cake glazed in with a chocolate ganache. \$35.99/whole*	
<b>Raspberry Entremet (seasonal)</b> .....	\$6.99
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> .....	\$6.99
Espresso-soaked lady fingers, sweetened mascarpone cheese, brandy, marsala wine and cocoa. \$35.99/whole*	
<b>Lemon Bombe (seasonal)</b> .....	\$6.99
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 - \$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 .....\$1.75  
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

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### 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

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### 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

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

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