

# BARTRAM HOUSE

## BREAKFAST

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**French Toast** .....12<sup>75</sup>

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.

**Crepes** .....11<sup>75</sup>

Crepes filled with cream cheese and topped with your choice of caramel apples, bananas foster, or mixed berries.

**Pancakes**.....10<sup>75</sup>

House-made. Plain, blueberry, or chocolate chip. Served with cinnamon-honey-butter and syrup.

**Oatmeal**.....9<sup>75</sup>

Steel cut oatmeal sweetened with brown sugar and maple syrup. Served with a side of fruit.

**The "2-Egg" Breakfast**.....12<sup>75</sup>

Two eggs cooked your way, choice of protein and toast. Served with a side of fruit.

**Breakfast Sandwich**.....12<sup>75</sup>

Build-your-own...your choice of toast, protein, cheese, & veggies

**Breakfast Burrito** .....12<sup>75</sup>

Build-your-own...your choice of protein, cheese, and veggies

**Omelette** .....12<sup>75</sup>

Build-your-own...your choice of protein, cheese, & veggies. Served with a side of toast.

### BUILD-YOUR-OWN

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**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*

**Eggs Benedict**.....13<sup>75</sup>

Toasted brioche, country ham, topped with 2 poached eggs covered in house-made hollandaise sauce. Served with a side of homefries.

**Florentine Eggs Benedict** .....15<sup>75</sup>

Toasted brioche, topped with spinach, avocado, tomato and two poached eggs covered in house-made hollandaise sauce. Served with a side of homefries.

**Crab Cake Benedict**.....17<sup>75</sup>

Toasted brioche, crab cake, topped with 2 poached eggs covered in house-made hollandaise sauce. Served with a side of homefries.

**Filet Mignon Eggs Benedict** .....19<sup>75</sup>

Toasted brioche, filet mignon, topped with 2 poached eggs covered in house-made hollandaise sauce. Served with a side of homefries.

**Avocado Toast** .....12<sup>75</sup>

Artisan toast, topped with avocado, tomatoes, queso fresco and cilantro.

## KIDS

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**Kids Breakfast Burrito** .....8<sup>50</sup>

Build-your-own...your choice of protein, cheese, & veggies

**Kids French Toast** .....7<sup>50</sup>

Served with fresh strawberries, cinnamon honey butter and syrup.

**Kids Pancakes** .....6<sup>50</sup>

Two plain, blueberry, or chocolate chip pancakes.

**Kids Grilled Cheese** .....6<sup>50</sup>

Half sandwich served with apple wedges.

**Peanut Butter and Jelly**.....6<sup>50</sup>

Half sandwich served with apple wedges.

**Kids Mac and Cheese** .....6<sup>50</sup>

Served with apple wedges.

# BARTRAM HOUSE

## SANDWICHES

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**Roasted Turkey** .....12<sup>75</sup>  
Hand-carved turkey breast, Swiss, lettuce and tomato on a toasted brioche roll. Served hot.

**Hot Ham and Cheese** .....12<sup>75</sup>  
Country ham and cheddar on a toasted brioche roll.

**BBQ Pulled Pork** .....12<sup>75</sup>  
Slow roasted shredded pork with BBQ sauce on a toasted brioche roll.

**Philly Cheesesteak** .....12<sup>75</sup>  
Sautéed sirloin, green peppers & red onions topped with provolone on a toasted demi baguette.

**Club** .....14<sup>75</sup>  
Ham, turkey, bacon, lettuce, tomato and American on toast.

**California Club** .....14<sup>75</sup>  
Grilled chicken, bacon, pesto, avocado, Swiss cheese and tomato on grilled rustic white.

**Chicken Salad Croissant** .....12<sup>75</sup>  
House-made chicken salad on a toasted croissant.

**BLT** .....12<sup>75</sup>  
Crispy bacon, lettuce and tomato on white or wheat toast.

**Chipotle Chicken** .....13<sup>75</sup>  
Grilled chicken, cheddar, lettuce, tomato, red onion, honey chipotle sauce on toasted brioche roll.

**Cuban** .....14<sup>75</sup>  
Pulled pork, ham, dill pickle, Swiss, spicy mustard on toasted demi baguette.

**Crab Cake** .....13<sup>75</sup>  
Maryland-style crab cake topped with red-pepper slaw and honey mustard on our brioche roll.

**Filet Mignon** .....18<sup>75</sup>  
Grilled filet, lettuce and tomato on a toasted brioche roll. Served with a side of horseradish sauce.

**Tuna Salad Croissant** .....12<sup>75</sup>  
House-made tuna salad on a toasted croissant.

**Grilled Cheese** .....9<sup>75</sup>  
American cheese melted between Tuscan toast.

**Veggie Melt** .....12<sup>75</sup>  
Tomato, spinach, caramelized onions, provolone, and cheddar melted between Tuscan toast. Served with a side of pesto ranch.

**Greek Grilled Chicken Wrap** .....13<sup>75</sup>  
Grilled chicken, Kalamata olives, spinach, tomato, feta and Tzatziki sauce.

**Pepper jack Grilled Chicken Wrap** .....13<sup>75</sup>  
Grilled chicken, bechamel sauce, caramelized onions, tomato, lettuce and pepper jack cheese.

**Buffalo Grilled Chicken Wrap** .....13<sup>75</sup>  
Grilled chicken tossed in hot sauce, cheddar, lettuce, tomato, onion.

### SIDES

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*Mac-n-Cheese • Cole Slaw  
Fresh Fruit Cup • Homefries*  
4

*Soup du Jour*  
4<sup>50</sup>

## SALADS

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**House** .....10<sup>50</sup>  
Romaine, green pepper, red onion, tomato & croutons. Choice of dressing.

**Apple Cashew Salad** .....12<sup>50</sup>  
Baby spinach and romaine, Granny Smith apples, cashews with our sweet vinaigrette.

**Grilled Chicken Salad** .....16<sup>50</sup>  
Romaine, grilled chicken breast, green pepper, red onion, tomato, croutons. Choice of dressing.

**Wedge** .....14<sup>50</sup>  
Whole romaine heart, blue cheese, bacon, dried cranberries. Served with ranch dressing.

**Strawberry Walnut** .....12<sup>50</sup>  
Baby spinach and romaine, strawberries, feta, candied walnuts with our sweet vinaigrette.

**Spicy Asian** .....16<sup>75</sup>  
Chicken, snow peas, shredded carrots, green peppers, red onions and cashews sautéed in a sweet chili sauce. Served over a bed of romaine.

**Mediterranean Salmon** .....18<sup>75</sup>  
Pan-seared salmon, artichoke hearts, Kalamata olives, sun-dried tomatoes, banana peppers, red onion & feta on a bed of baby spinach and romaine. Served with a Greek feta vinaigrette.

**Filet Mignon Salad** .....22<sup>75</sup>  
Grilled filet mignon, green pepper, red onion, tomato, blue cheese & croutons piled on top of romaine. Choice of dressing.

**Harvest Pear Grilled Chicken Salad** .....18<sup>75</sup>  
Baby spinach and romaine topped with a grilled chicken breast, blue cheese, candied walnuts, dried cranberries, sliced Asian pears. Served with our sweet vinaigrette.

# BARTRAM HOUSE

## DESSERTS

<b>Chocolate Caramel Bar</b> .....	4 <sup>99</sup>
Five-layer bar with a shortbread crust, pecans, coconut, caramel and chocolate.	
<b>S'mores Bar</b> .....	4 <sup>99</sup>
Graham crust topped with chocolate ganache and toasted marshmallows.	
<b>Lemon Coconut Bar</b> .....	4 <sup>99</sup>
Shortbread crust, lemon curd and toasted coconut.	
<b>Keylime Torte (seasonal)</b> .....	6 <sup>99</sup>
Keylime custard on a buttery graham crust. \$35.99/whole*	
<b>Fruit Tart (seasonal)</b> .....	6 <sup>99</sup>
Delicate crust filled with vanilla custard, topped with fresh fruit. 35 <sup>99</sup> /whole*	
<b>Cannoli</b> .....	4 <sup>49</sup>
Crispy, fried shell with a hint of cinnamon and filled with a sweet ricotta.	
<b>Flourless Chocolate Torte</b> .....	6 <sup>99</sup>
Gluten-friendly, topped with fresh whipped cream and cocoa. 35 <sup>99</sup> /whole*	
<b>Raspberry Entremet (seasonal)</b> .....	6 <sup>99</sup>
An almond sponge cake with a raspberry mousse filling, white chocolate mascarpone cream topped with a raspberry glasage.	
<b>Cake Pops</b> .....	1 <sup>99</sup>
<b>Petit Fours (seasonal)</b> .....	1 <sup>99</sup>
Small almond sponge cakes filled with raspberry puree and dipped in chocolate.	
<b>Tiramisu</b> .....	6 <sup>99</sup>
Espresso-soaked lady fingers, sweetened mascarpone cheese, brandy, marsala wine and cocoa. 35 <sup>99</sup> /whole*	
<b>Lemon Bombe (seasonal)</b> .....	6 <sup>99</sup>
Dome of lemon mousse glazed atop a sable shortbread. 35 <sup>99</sup> /whole*	
<b>New York Cheesecake</b> .....	6 <sup>99</sup>
Creamy cheesecake with graham crust. 35 <sup>99</sup> /whole*	
<b>Pumpkin Cheesecake (seasonal)</b> .....	6 <sup>99</sup>
Creamy pumpkin cheesecake with graham crust topped with candied pecans. 35 <sup>99</sup> /whole*	
<b>Pumpkin Roll (seasonal)</b> .....	5 <sup>99</sup>
Pumpkin sponge cake rolled around sweet cream cheese filling. 19 <sup>99</sup> /whole*	
<b>Dark Chocolate Roulade (seasonal)</b> .....	5 <sup>99</sup>
Chocolate sponge cake rolled around chantilly cream. 19 <sup>99</sup> /whole*	

\* Pre-Order Only \*

## PASTRIES

**Scone • Muffin • Cinnamon Roll • Pecan Roll  
Pain au Chocolat • Croissant • Bear Claw  
Pepperoni Roll • Danish • Apple Strudel**  
2<sup>99</sup>-4<sup>99</sup>

## 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.

\$34 (8"round)

## CUPCAKES

**Vanilla Bean • Valrhona Chocolate • Red Velvet**  
2<sup>99</sup>

## CAFE COOKIES

**Chocolate Chip • Chocolate Sugar • Peanut Butter**  
2<sup>75</sup>

**French Macaron** ..... 1<sup>75</sup>  
**Italian Wedding Cookie** ..... 1<sup>75</sup>

## 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**

# BARTRAM HOUSE

## BREAKFAST CATERING

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<b>Breakfast Pastry Box</b> (serves 12).....	\$48
Fresh baked assortment of danish, croissants and pain au chocolat	
<b>Breakfast Burrito Box</b> (serves 12).....	\$60
Flour tortillas filled with cheesy scrambled eggs and your choice of bacon, sausage or ham	
<b>Coffee Tote</b> (serves 12).....	\$20
House blend or House decaf. Cups, sweeteners and creamer included	
<b>Homefries</b> (serves 12).....	\$36

## LUNCH CATERING

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<b>Sandwich Box</b> (serves 12).....	\$48
Hand-carved turkey or ham, lettuce, tomato, cheese on a brioche roll. Mayo and mustard on-the-side	
<b>California Club Wrap</b> (serves 12).....	\$60
Grilled chicken, bacon, pesto, avocado, Swiss cheese and tomato	
<b>Chipotle Chicken Wrap</b> (serves 12).....	\$60
Grilled chicken, cheddar, lettuce, tomato, red onion, honey chipotle sauce	
<b>BBQ Pulled Pork</b> (serves 12).....	\$48
Tender, pulled pork covered in sweet and spicy BBQ sauce. Brioche rolls on-the-side	
<b>Strawberry Walnut Salad</b> (serves 12).....	\$40
Mixed greens, strawberries, candied walnuts and feta. Sweet vinaigrette on-the-side	
<b>Apple Cashew Salad</b> (serves 12).....	\$40
Baby spinach, Granny Smith apples and cashews. Sweet vinaigrette on-the-side	
<b>Bartram House Salad</b> (serves 12).....	\$36
Mixed greens, red onion, green pepper, tomato and croutons. Choice of Sweet vinaigrette, Italian, ranch, balsamic on-the-side	
<b>Fruit Bowl</b> (serves 12).....	\$48
Assortment of fresh seasonal fruit	
<b>Mac and Cheese</b> (serves 12).....	\$36
<b>Quart of Soup du Jour</b> (serves 4).....	\$14

## DESSERT CATERING

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<b>Dessert Box</b> (serves 12).....	\$48
Assortment of small bite bars, mini tarts, and French macarons	