

BREAKFAST MENU

INCLUDED

BUTTERMILK BISCUIT SANDWICHES

– EGG & CHEESE BISCUIT

Cheddar, scrambled egg.

Choice of spicy butter or fig jam.

– BACON, EGG, & CHEESE BISCUIT

Benton's bacon, cheddar, scrambled egg.

Choice of spicy butter or fig jam.

– JALAPEÑO, EGG & CHEESE BISCUIT

Ham, cheddar, scrambled egg, pickled jalapeño, spicy berbere sauce.

– GREEN GODDESS BREAKFAST SANDWICH

Ham, cheddar, scrambled egg, pickled jalapeño, spicy berbere sauce.

YOGURT PARFAITS (GF)

House made quince granola, yogurt, seasonal fruit compote. Replace yogurt with CHIA or OVERNIGHT OATS (V & GF)

+\$1 per person

BANANA BREAD

With pecan streusel

LEMON POPPYSEED LOAF

With lavender glaze

PATNER'S COFFEE

Includes organic whole milk and raw sugar.

*oat milk available upon request



YOU CAN ALSO ADD

FRUIT BOARD

Berries, apples, and citrus, \$8.50 per person.

CINNAMON ROLL

With buttermilk glaze. \$4.95 ea.

HAM & CHEESE BOARD

Three cheeses, two hams, cornichons, dried fruit, nuts, mustard, fig jam, sliced baguette. \$12 per person

DOZEN PASTRIES

\$45

WHOLE FRUIT BOWL

\$15 (5 pieces) \$30 (10 pieces) \$45 (15 pieces)

NATALIE'S OJ

\$9.50 per half-gallon

TEA

Bushwick Tea (serves up to 10). Includes organic half & half, whole milk, and raw sugar. \$35

Please let us know if anyone from your team has dietary restrictions (vegan/ veggie/ gluten free/ dairy free/ etc) and we will do our best to accommodate.

**BROOKLYN
GRANGE**

Catering is lovingly prepared and delivered by our friends at Campbell Cheese & Grocery, a sister-owned small business that sources locally, including fresh vegetables and edible flowers from Brooklyn Grange.

**CAMPBELL CHEESE
& Grocery**