

Starters

Bucket-o-Spuds \$5.75

A heaping mound of homefries with melted cheese, salsa, sour cream & green onions. Lay an egg on top \$7

Sleepy Nate's Biscuits & Gravy \$3.50

2 buttermilk biscuits smothered in herb cream gravy

Banana Bread \$3.50

With maple-walnut cream cheese

Smoked Salmon Plate \$9

With red onions, capers, sliced tomatoes, grilled baguette & chèvre

Fresh Fruit Plate \$3.50/\$6.25

Blueberry-Banana Smoothie \$5.50

Blended with yogurt or soy milk & honey

Pineapple-Mango Smoothie \$5.50

Blended with coconut milk & ice

Granola

Our granola is baked golden with walnuts, almonds, pecans, raisins, butter & maple syrup

Yogurt & Granola \$4

Granola with milk \$3.50 Fruit on top add \$1.25

Hot Granola \$4

Granola cooked with milk

From the Griddle

Pancakes & french toast served with pure Vermont maple syrup

3 Buttermilk, Buckwheat or Gingerbread Pancakes \$7

Put bananas or blueberries inside \$1.25

Sourdough or Cinnamon Raisin French Toast \$7

Add fresh fruit on top \$1.25

The Bellber Combo \$10.25

French toast or pancakes (2)

2 eggs any style

Choice of one side (homefries, bacon, ham or sausage)

Griddled Egg & Cheese Sandwich \$5

2 over hard eggs with cheddar on griddled sourdough

Add bacon, ham or turkey patty sausage \$8.25

Breakfast Sides

Wheat, Sourdough, Rye or Raisin Toast \$2

Biscuits, Corn Muffins, Baguette or Tortillas \$2

Bacon or Ham or Penny Cluse Pork Sausage \$3.25

Andouille or Turkey Patty Sausage \$3.25

Smoked Salmon \$4

Flint Corn Polenta or Chile Relleno \$3.50

Beer-Battered Pollock \$4

Griddled Tomato \$1.50

Homefries, Black Beans or Smokey Baked Beans \$3.25

Gravy, Salsa Ranchero or Avocado Salsa \$1.50

Tofu with Choice of Sauce \$3.75

2 Eggs Any Style \$2.50

Breakfast Plates

Tofu with choice of sauce for eggs on any dish below, add \$1.25

Fruit for homefries or beans, add 75¢

Penny Cluse \$9.25

2 eggs any style, homefries & biscuits with herb cream gravy

Zydeco Breakfast \$10.50

2 eggs any style, black beans, andouille sausage & corn muffins

Polenta & Eggs \$9.25

2 eggs any style with black beans, grilled flint corn polenta & salsa ranchero

Mama Cruz's Huevos Rancheros \$10.25

2 eggs any style served on corn tortillas with jack cheese, salsa ranchero & black beans

Across The Pond \$11.50

2 eggs any style with our fresh pork sausage, smoky baked beans, griddled tomatoes & marinated mushrooms

Special Ingredients

50¢

BASIL PARSLEY CILANTRO GREEN ONIONS RED ONIONS
SPINACH BROCCOLI TOMATOES ROASTED CORN
MUSHROOMS GARLIC CHEDDAR JACK SWISS FETA

\$1

ROASTED PEPPERS PICKLED JALAPENOS CAPERS
DULSE SEAWEED SALSA RANCHERO SOUR CREAM PESTO
SALSA CRANBERRY RELISH CHERRY PEPPER RELISH
GOAT CHEESE ORB WEAVER CHEESE BLUE CHEESE
SMOKED SALMON BACON HAM ANDOUILLE CHORIZO
TURKEY PATTY SAUSAGE

Breakfast Specialties

Basic Breakfast \$7.75

2 eggs any style — served with homefries & choice of toast, biscuits, corn muffins or griddled baguette. Add eggs for \$1.25 each

3-Egg Omelet \$9.25

Choice of cheddar, jack, feta or Swiss cheese — served with homefries & choice of toast, biscuits, corn muffins or griddled baguette

Tofu Scram \$9

Choice of pesto, peanut-ginger or salsa ranchero — served with homefries & choice of toast, biscuits, corn muffins or griddled baguette

Breakfast Burrito \$9.75

3 scrambled eggs with choice of cheddar, jack, feta or Swiss cheese in a flour tortilla — served with black beans, salsa & sour cream

Condiments

\$1

CUCUMBER PICKLES BEET PICKLES FRESH SALSA
PICKLED JALAPENOS CRANBERRY RELISH CHERRY PEPPER RELISH
MARINATED MUSHROOMS ROCKET SAUCE SOUR CREAM

Lunch Plates

Chicken & Biscuits \$3.50/\$6

Rich chicken & vegetable stew served over buttermilk biscuits

Chile Relleno Plate \$10.75

2 fresh poblano peppers roasted & stuffed with jack cheese then egg-battered, griddled & served with black beans, salsa, sour cream, cabbage salad & corn tortillas

Baja Fish Taco \$10.75

Beer-battered pollock in warm corn tortillas served with black beans, avocado salsa, fresh lime & sour cream

Chorizo & Egg Tacos \$10.75

Our own Mexican-style chorizo sausage scrambled with eggs, folded in soft corn tortillas with jack cheese — served with black beans & avocado salsa

Roasted Pepper & Egg Tacos \$10.25

Fire roasted red, green & poblano peppers scrambled with eggs, folded in soft corn tortillas with jack cheese — served with black beans & avocado salsa

Penny Cluse Pork Sausage Plate \$7/\$10.25

Our fresh pork sausage served with potato salad, spicy mustard & two kinds of pickles

Grilled Chicken Thigh with Warm Orzo Salad \$9.75

Orzo pasta tossed with spinach, tomatoes, olives, capers, garlic & feta cheese. Served with a grilled baguette

Lunch with Lauren \$10.50

Baked Mac & cheese, marinated mushrooms, griddled tomatoes & sauteed spinach (customize with “Special Ingredients”)

Salads & Sides

Tossed Salad \$3.25

Mixed greens & stuff with red wine vinaigrette, creamy feta, peanut-ginger or lime-cilantro dressing

Cucumber Salad \$6.25

With tomatoes, red onions, parsley, feta cheese, kalamata olives & pepperoncini tossed with creamy feta dressing. Small salad \$4

Marinated Tofu Salad \$8

Seasoned griddled tofu on mixed greens with an assortment of vegetables, fruits, radish & peanut-ginger dressing

Taco Salad \$9.25

A choice of griddled tofu, grilled chicken thigh or beer-battered pollock on crispy flour tortillas with greens, black beans, avocado salsa, mango, radish & lime-cilantro dressing

Turkey Cobb Salad \$8.50

With tomatoes, bacon, chopped egg, avocado, blue cheese, beet pickles, marinated mushrooms, romaine lettuce & red wine vinaigrette

Warm Orzo Salad \$4

orzo pasta tossed with spinach, tomatoes, olives, capers, garlic & feta cheese

Sauteed Spinach \$4

Quick cooked in olive oil. Customize with “Special Ingredients”

Baked Mac & Cheese \$4

FG Potato Salad \$3.25

with chopped pickles, pepperoncini, olives, eggs & red onion

Sandwiches

With choice of homefries, Black Beans, Tossed Salad, Potato Salad or Soup. For 75¢ more substitute Mac & Cheese, Cucumber Salad, Mini Bucket, Baked Beans, Orzo Salad, Sautéed Spinach or Fruit

BLT \$9.25

On wheat, sourdough or rye toast with homemade mayonnaise

Egg Salad Sandwich \$9.25

Chopped with mustardy mayonnaise, celery, parsley, pickles & green onions — served on wheat, sourdough or rye toast with lettuce & tomato

Orb Weaver Cheese Sandwich \$9.25

With lettuce, tomato, mayonnaise & cranberry relish on wheat, sourdough or rye toast. Add roasted turkey \$10.50

Broccoli Melt \$9.25

Grilled Orb Weaver Cheese with broccoli & cherry pepper relish on wheat, rye, sourdough or raisin bread

Old-Style Turkey Sandwich \$10.25

With cheddar on griddled sourdough with sautéed spinach, red onion & roasted garlic mayonnaise

Turkey Reuben \$10.25

Roasted turkey on griddled rye with Swiss, sauerkraut & our “rushing highways” dressing

Sautéed Vegetable Reuben \$10.25

Mushrooms, spinach & red onions on griddled rye with Swiss, sauerkraut & our “rushing highways” dressing

Ham Randy \$10.25

Smokehouse ham with cheddar cheese, tomato & rocket sauce on griddled sourdough

Tofu Randy \$10.25

Seasoned griddled tofu with cheddar cheese, tomato & rocket sauce on griddled sourdough

Smoked Salmon Club \$10.25

With avocado salsa, lettuce, tomato & mayonnaise on wheat, sourdough or rye toast

Put Some Giddy-up on Your Sandwich
50¢
RAW RED ONION SAUTÉED RED ONION
SAUTÉED MUSHROOMS STEAMED SPINACH
CHEDDAR JACK SWISS

\$1

ROASTED PEPPERS PICKLED JALAPENOS CAPERS
PESTO CRANBERRY RELISH CHERRY PEPPER RELISH
GOAT CHEESE ORB WEAVER CHEESE KRAUT



We accept Visa, MC, Amex, local checks & cash
18% gratuity added to parties of 6 or more

The VT Department of Health says consuming raw or undercooked meats, seafood, or eggs may increase your risk of food-borne illness

Drinks

Fresh Squeezed Orange or Grapefruit Juice \$2.50/\$3.50/\$5

Vermont Apple Cider or Vermont Cranberry Juice \$2.50

Fresh Squeezed Lemonade \$2.50

Citrus Spritzer \$2.50

Any of our fresh juices on ice with seltzer

Iced Tea or Iced Coffee \$2

V-8 \$2

Seltzer Water \$1

Coke, Diet Coke or Gingerale \$2

Milk \$1.25/\$1.75

Chocolate Milk \$1.50/\$2

Soy Milk \$2

Chocolate Soy Milk \$2.25/\$2.75

Coffee \$2

In-house bottomless cup

Hot Chocolate \$2

Hot Cider \$2

Tea \$2

**Twinings Tea—all other teas are Numi Tea*

English Breakfast / Decaf English Breakfast*

Chinese Breakfast

Aged Earl Grey

Golden Chai (spiced assam black tea)

Temple Of Heaven (gunpowder tea)

Monkey King (jasmine tea)

Sweet Meadows (chamomile blend)

Moroccan Mint

Ruby Chai (spiced rooibos)

Grown-up Drinks

Simple Bloody Mary \$7

Penny Pickler \$7

a savory & spicy Bloody Mary variation

La Michelada \$6

a bracing beer & tomato cocktail with lime

Penny Colada \$7

Pineapple & fresh lime blended with coconut milk & rum

Mimosa or Cypress \$5

Bottled Beer \$4

Long Trail Ale & other local favorites

Penny Cluse Café
Breakfast & Lunch All Day



Open Weekdays 6:45am–3pm
Weekends & Holidays 8am–3pm

169 Cherry Street
Burlington, Vt 05401
802-651-8834