

Sandwiches

With choice of Homefries, Black Beans, Smoky Baked Beans,
Tossed Salad, Potato Salad or Soup

For 75¢ more substitute Mac & Cheese, Cucumber Salad,
Mini-Bucket, Orzo Salad or Sautéed Spinach

BLT \$10.50

Smoky bacon, fresh sliced tomatoes and crispy lettuce on wheat,
sourdough or rye toast with homemade mayonnaise

Orb Weaver Vermont Farmhouse Cheese Sandwich \$8.50

With lettuce, tomato, mayonnaise & cranberry relish on sourdough,
rye or wheat toast. Add roasted turkey \$12.

Breakfast Club \$11.50

A 2-egg bacon and cheddar omelet on rye, sourdough or wheat toast
with lettuce, tomato and homemade mayonnaise

Old-Style Turkey Sandwich \$11.50

On griddled sourdough with cheddar, sautéed onions & spinach and
finished with roast garlic mayonnaise

Smoked Chicken Sandwich \$11.50

On griddled sourdough, wheat or rye with garlicky kale, queso fresco
& red chili salsa

Turkey Reuben \$11.50

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

Sautéed Vegetable Reuben \$11.50

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

Braised Beef Sandwich \$12.50

On griddled sourdough, wheat or rye with marinated rapini, cherry
pepper relish & Orb Weaver farmhouse cheese

Ham Randy \$11.50

Our smoked ham with cheddar cheese, tomato and rocket sauce on
griddled sourdough

Tofu Randy \$11.50

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

Smoked Salmon Club \$12.

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

Grilled Cheese Sandwich \$7.25

On sourdough, wheat or rye with choice of cheddar, jack, Swiss or
feta cheese. Add tomato or Spinach for \$1

WE ACCEPT CASH!

Most credit cards also accepted

18% gratuity added to parties of 6 or more

Cold Drinks

Fruit Smoothies \$5.50

Pick one or a combination of fruits to be blended with our
homemade agave-sweetened smoothie bases

Mango, Blueberries, Bananas, Strawberry, Pineapple

#1 yogurt base with milk

#2 soy base with orange juice

#3 coconut base with orange juice

Avocado Smoothie \$7.

A unique and refreshing smoothie made with avocado
and one of our homemade smoothie bases

Virgin Simple Bloody Mary, Virgin Penny Pickler or Virgin Penny Colada \$5.50

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

Fresh Squeezed Lemonade or Vermont Cranberry Juice \$2.50

Vermont Apple Cider \$1/\$2.50/\$3.50

Citrus Spritzer \$2.50

Any of our fresh juices with seltzer water

Iced Tea or Iced Coffee \$2.50

Milk \$1.25 **Chocolate Milk** \$1.50 **Soy Milk** \$2.00

Hot Drinks

Coffee \$2.50

Hot Chocolate or Mexican Hot Chocolate \$2.50

Hot Cider \$2.

Tea \$2.50

Twinings English Breakfast/Decaf English Breakfast

Numi Earl Grey, Chinese Breakfast, Golden Chai, Gun Powder Green,

Jasmine, Chamomile, Mint, Ruby Chai

Grown-Up Drinks

Simple Bloody Mary \$8.

Vodka, seasoned tomato juice, horseradish, celery, pepperoncini, olive

Penny Pickler \$8.

Vodka, seasoned tomato juice, pickled jalapeno, dill pickles, lime

Bloody Maria \$8.

Either of our bloody Marys made with tequila

La Michelada \$7.

A bracing beer & and tomato cocktail with lime

Fruit Daiquiri \$8.

Rum, lime, special syrup, one or a combination of:

Mango, Blueberries, Bananas, Strawberry, Pineapple

Penny Colada \$8.

Pineapple and fresh lime blended with coconut and rum

Mimosa, Cypress, Poinsettia, Flamingo, or Saybreeze \$6.

PENNY CLUSE

breakfast & lunch



Open Weekdays 6:45am–3pm

Weekends & Holidays 8am–3pm

169 Cherry Street

Burlington, Vermont

802-651-8834

Starters

Bucket-o-Spuds \$6.75

A heaping mound of homefries with melted cheese, salsa, sour cream and green onions
Lay an egg on top \$8.25

Biscuits & Gravy \$4.50

2 buttermilk biscuits smothered in herb cream gravy

Banana Bread \$4.50

With maple-walnut cream cheese

Smoked Salmon Plate \$11.

With red onions, capers, sliced tomatoes, grilled baguette and chèvre
Or On a buckwheat pancake with sour cream, capers, chopped onion and pickles

Fresh Fruit Plate \$4.75/\$7.25

Fruit Smoothies \$5.50

Facts on the back

Yogurt and Granola \$5.

Granola with milk \$4. Fruit on top add \$1.50

From The Griddle

Pancakes and French toast served with Vermont maple syrup

3 Buttermilk, Buckwheat or Gingerbread Pancakes \$7.50

Put bananas or blueberries inside \$1.50

Sourdough or Special French Toast \$7.50

Add fresh fruit on top \$1.25 Add yogurt and fruit on top \$1.50/\$2.50
Add the special condiment \$1.50

The Bellber Combo \$11.75

French toast or pancakes (2)

2 eggs any style

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

Griddled Egg & Cheese Sandwich \$6.

2 over-hard eggs with cheddar on griddled sourdough
Add bacon, ham, or turkey patty sausage \$9.75

Breakfast Sides

Homefries, Black Beans, or Smoky Baked Beans \$3.75

Wheat, Sourdough, or Rye Toast \$2.50

Biscuits, Corn Muffins, Baguette, or Tortillas \$2.50

Bacon, Ham, or Penny Cluse Pork Sausage \$3.75

Andouille or Turkey Patty Sausage \$3.75

Cold Smoked Salmon, or Beer Battered Pollock \$4.50

Flint Corn Polenta, or Chili Relleno \$3.75

Herb Cream Gravy \$2.

Griddled Tomato \$2.

Salsa Ranchero, or Salsa Verde \$2

Avocado Salsa \$2.

Tofu with Choice of Sauce \$5. Marinated Tofu \$4.

2 Eggs Any Style \$3.

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

Breakfast Plates

Tofu Scram instead of eggs on any dish below add \$2.

Fruit for homefries or black beans add \$1.

Penny Cluse \$11.25

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

Zydeco Breakfast \$13

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

Polenta & Eggs \$10.50

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

Mama Cruz’s Huevos Rancheros \$11.50

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

Huevos Verdes \$11.50

2 eggs any style served on flour tortillas with jack cheese, tomatillo-avocado salsa and black beans

Across The Pond \$14.

2 eggs any style with pork sausage or ham (or both add \$3.50), smoky baked beans, griddled tomato & marinated mushrooms

Special Ingredients

50¢

Basil Parsley Cilantro Green Onions Red Onions Spinach Rapini Tomatoes Olives Roasted Corn Mushrooms Garlic Cheddar Jack Swiss Feta

\$1.

Roasted Peppers Pickled Jalapenos Capers Sour Cream Pesto Fresh Salsa Taco Veg Chèvre Orb Weaver Cheese Smoked Salmon Bacon Ham Andouille Chorizo

\$2.

Salsa Ranchero Salsa Verde Avocado Salsa Garlicky Kale with Queso Fresco

Breakfast Specialties

Basic Breakfast \$9.25

2 eggs any style served with homefries & choice of toast, biscuits, corn muffins or grilled baguette. Add eggs for \$1.50 each

3-Egg Omelet \$11.25

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

Tofu Scram \$11.25

Choice of pesto, peanut-ginger or salsa ranchero-served with home-fries & choice of toast, biscuits, corn muffins, tortillas or grilled baguette

Breakfast Burrito \$11.50

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

Chorizo & Egg Tacos \$12.

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

Scrambled Egg Tacos \$11.

2 scrambled eggs folded into corn tortillas with jack cheese- served with black beans and avocado salsa. Customize with the special ingredients above

Lunch Plates

Chicken & Biscuits \$5./\$7.

Rich chicken & vegetable stew served over buttermilk biscuits

Chile Relleno Plate \$13.25

2 fresh poblano peppers roasted and stuffed with jack cheese then egg-battered, griddled & served with black beans, salsa ranchero & corn tortillas

Garlicky Kale Quesadilla \$11.50

Layered between corn tortillas with queso fresco. Served with black beans and salsa ranchero

Baja Fish Taco \$12.75

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

Braised Beef Taco \$12.75

On warm corn tortillas with jack cheese, fiery peppers, and onions. Served with black beans and avocado salsa

Penny Cluse Pork Sausage Plate \$9./\$12.25

Fresh garlicky sausage served with potato salad, whole grain mustard & two kinds of pickles

Smoked Chicken Thigh with Warm Orzo Salad \$11.50

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

Lunch with Lauren \$11.50

Sautéed spinach, marinated mushrooms & griddled tomatoes served with a mac & cheese

Salads & Sides

Taco Salad \$10.25

Crispy corn tortilla chips, mixed greens, black beans, avocado salsa, roasted corn, radish, mango and lime-cilantro dressing.
Choice of: Marinated Tofu, Smoked Chicken, beer battered Pollock, or braised beef with fiery peppers and onions

Turkey Cobb Salad \$9.50

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

Marinated Tofu Salad \$9.00

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

Cucumber Salad \$7.25

With tomatoes, red onions, parsley, feta cheese, Kalamata olives & pepperoncini tossed with red wine vinaigrette. Small salad \$4.50

Tossed Salad \$3.75

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

Warm Orzo Salad \$4.50

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

Griddled Garlicky Kale with Queso Fresco \$3.75

Sautéed Spinach \$3.75

Fresh spinach cooked to order. Customize with “special ingredients”

Baked Mac & Cheese \$4.50

Potato Salad \$3.75

Marinated Mushrooms \$2.