WEEKENDS



	1		
STARTERS & BAKERY		SPECIALTIES	A
Energy Bowl 🗸	\$13.50	French Toast	\$18
Açai, banana, greek yogurt, vanilla granola		Thick cut brioche bread served with powdered su	
A A !!! . O . I I	¢17	whipped cream, maple syrup and topped with fre	esn truit
Anson Mills Oatmeal	\$13	Eggs Your Way	\$16.50
Stone-cut oats topped with seasonal fruit, flaxseed, and maple syrup		Two eggs prepared your way:	
naxseed, and maple syrup		fried, scrambled, or poached	
Greek Yogurt & Granola	\$13	Served with buttered toast and two sides	
Greek yogurt, vanilla granola, seasonal		Eggs Benedict	\$18
fruit, and honey		Two poached eggs, english muffin, creamy	
		hollandaise sauce with sliced ham	
Avocado Toast 🗸	2-\$15	Served with choice of two sides	.
Cilantro, lime and sprouts served on	1- \$10	substitute duck confit for ham	+\$5
fresh multigrain bread with lemon aioli		Park Avenue Omelet	\$18
Culman C.Dunal	\$16.50	Three eggs, monterey jack cheese	•
Salmon & Bagel Smoked salmon, cream cheese and lemon	010.50	Served with buttered toast and two sides	_
on your choice of a sesame or plain bagel		71 11 7	+\$4.50
Served with side of pickled veggies		add onions, peppers, tomatoes, spinach	+\$3.50
control ministration promot reggine		Shakshuka	\$16.50
Assorted Pastries	MP	Tomato ragout, poached eggs, cilantro,	\$10.5U
Prices & daily selections may vary; please ask serve	er e	feta cheese, buttered toast	
Barnie's Coffee Cake Crumble	\$9	Park Avenue Quiche	\$16
Moist brown sugar vanilla-scented cake with		Flaky crust, seasoned eggs, monterey	
a sweet ribbon of cinnamon topped		jack cheese, and black forest ham	
with a crisp streusel topping.		Breakfast Sandwich	\$17
Served with house made maple butter		Fried eggs, Neuske bacon, spinach,	Ψ12
SOUPS & SALADS		2-year aged cheddar, tomato jam	
	wl- \$10		
		Croissant Sandwich	\$16
House-made soup served with toast c	up- \$6	House baked croissant toasted with chedder	
Caesar Salad 🗊	\$18	cheese, sliced ham, and two fried eggs	
Romaine lettuce, shaved parmesan,	4.5	Breakfast Burrito	\$17
seasoned croutons, caesar dressing		Chorizo sausage, roasted potatoes, pequillo	Ψ12
		peppers, egg, white cheddar, and salsa verde	
Greek Salad 🙃	\$18		* ••
Mixed greens, black olives, feta, red		Cuban Sandwich	\$19
onion, cucumber, tomato, and greek dressing		Ham, roast pork, swiss cheese, mustard, pickles	
Roasted Beet Salad	\$18	Classic Reuben Sandwich	\$20
Spinach, roasted beets, walnuts,	4.0	Corned beef, sauerkraut, swiss cheese, thousand	
avocado, balsamic dressing		island dressing, rye bread with side of kettle chip	s
		Pressed Duck Confit Sandwich	\$22
DEDEECT ADDITIONS		Duck confit, caramelized onions, goat cheese, pl	•
PERFECT ADDITIONS	* -	sauce, fresh roll, mixed green salad with lemon oi	
Smoked Salmon	\$8		
Bagel	\$8	Caprese Sandwich	\$16
Homemade Croissant	\$7	Mozzarella, tomatoes, basil, balsamic	
Bacon	\$7	Turkey Bacon Avocado Sandwich	\$18
Buttered Toast	\$4	Roast turkey, bacon, sliced avocado, swiss cheese	•
Gluten Free Toast	\$5	, , , , , , , , , , , , , , , , , , ,	
Chicken Sausage	\$6		\$15.50
Fresh Fruit Assortment	\$6	Toasted French bread with an herb aioli spread,	
Herb Roasted Potatoes	\$5	heirloom tomatoes, bacon and lettuce	
Sliced Tomatoes	\$3 \$4	Chicken Caesar Wrap	\$18
	\$4 \$4.50	Seasoned chicken, romaine lettuce, shaved	•
·	1	parmesan, caesar dressing in a herb flour tortillo	I
33	\$6.50	Veggie Wrap 📴	\$15.50
Ham R. Hamal Fred to both Market	\$7	Fresh tomatoes, cucumber, onion, sprouts, spina	ch,
Buttered English Muffin	\$5	avocado, balsamic dressing in a herb flour fortil	la
	,		

Mixed Green Salad

Choice of Sides: Tomato Slices, Sliced Avocado, Avocado

Mash, Fresh Fruit, Roasted Potatoes, Kettle Chips, Side

 $Seasoned \, white \, albacore \, tuna, celery, onion, lemon$

Tuna Salad 📵

(Salad, wrap, cold or pressed)

\$15.50

BEVERAGES



DRIP COFFEE & COLD BREW

Daily Brew	12oz- \$4.25
Barnie's®	16oz- \$6
Cold Brew	24oz iced- \$6.50
Barnie's® Nitro	16oz- \$6.50
Cold Brew	24oz iced- \$7
Caramel Drizzle or Cold Foam	\$.50

ESPRESSO BAR

Santa's White Christmas

Americano

Espresso	single- \$3.50
	double- \$4
Macchiato	single- \$4
	double- \$4.50
Cappuccino	double- \$5.50
Latte	12oz- \$5.50
	16oz- \$5.75

Choice of Syrups: Vanilla, Caramel, Santa's White Christmas, Hazelnut, Lavendar, Honey, Cookie Butter, Mocha, White Mocha, Peppermint, Blueberry, Peach, Strawberry, Blackberry, Sugar Free Vanilla, Sugar Free Caramel, and Sugar Free

Alternative Milks

TEA & OTHER BEVERAGES

Barnie's® Smoothies	16oz- \$6.50
	24oz iced- \$7
Freezers	16oz- \$6.50
	24oz iced- \$7
Chai Tea Latte	12oz- \$5.50
	16oz- \$6
	24oz iced- \$7
Matcha Tea	12oz- \$6
	16oz- \$6.50
	24oz iced- \$7.50
Iced Tea/Lemonade	12oz- \$5.50
	16oz- \$6
Orange Juice	\$4.50
Bottled Soda	\$4.50
Iced Tea Infusion	16oz- \$6
	24oz iced- \$6.50
Apple Cider	16oz- \$5
Hot Tea	12oz- \$5
Ask server for current selection	16oz- \$5.50
Hot Chocolate	12oz- \$4.75
	16oz- \$5.25
Perrier Water	\$4.50

SIGNATURE DRINKS

Santa's White Christmas® Latte	12oz- \$6 16oz- \$6.25 24oz iced- \$6.50
Turkish Latte	12oz- \$5.50 16oz- \$5.75 24oz iced- \$6
Honey Lavender Latte	12oz- \$6 16oz- \$6.25 24oz iced- \$6.50
Seasonal Offering	12oz- \$6 16oz- \$6.25 24oz iced- \$6.50

SPARKLING WINE & ROSÉ

Ruffino Prosecco Split	glass- \$12
Kim Crawford "Illuminate" Rosé	glass- \$14 bottle- \$52
Mimosas	single- \$10 double- \$15
Add Cold Pressed Juice (watermelon, pineapple, or spicy sour)	+\$3

WHITE WINES

240z iced-**\$6** 12oz-\$5.25

Ruffino Lumina Pinot Grigio	glass- \$12 bottle- \$36
Kim Crawford Sauvignon Blanc	glass- \$14 bottle- \$52
Simi Chardonnay	glass- \$14 bottle- \$52

DED WINES

KED WINES	
Dreaming Tea Pinot Noir	glass- \$13
	bottle- \$48
Meiomi Cabernet Sauvignon	glass- \$15
	bottle- \$54
Unshackled Red Blend by The Prisoner	glass- \$18
	bottle- \$64

CRAFT BEERS

Sun Squishy IPA Suncreek Brewery	\$8
Daytona Dirty Blond Ale Persimmon Hollow	\$8
Rotating Porter Stout	\$8

BARNIE'S TO GO

407.629.0042

WIFI PASSWORD

barnie18

Rotating Seltzer













