



CHILLIN' OUT

COLD BREW COFFEE

Smooth & bold, no bitterness, jumbo coffee ice cube. A blend from Central & South America (0-5 cal) 4.6
Add sweet cream cold foam (100 cal) 1.

MARSHMALLOW WORLD COLD BREW

Mocha cold brew topped with marshmallow cold foam & cocoa powder (450 cal) 6.

ICED CAMPFIRE LATTE

Chilled espresso, chocolate milk, toasted marshmallow syrup, whipped cream, chocolate & crushed graham crackers (410 cal) 6.2

ICED VANILLA CHAI

Chilled vanilla chai tea over ice (210 cal) 4.9

PAM'S HALF & HALF

Lemonade & classic black iced tea (100 cal) 4.9

ANNIE'S LEMONADE

Frozen pink lemonade blended with strawberries (160 cal) 4.7

TROPICAL BLISS SMOOTHIE

Pineapple, banana, strawberry puree & orange juice (250 cal) 6.5

CLASSIC BLACK TEA

The traditional favorite (0-5 cal) 3.5

FOUNTAIN SODA

Pepsi, Diet Pepsi, Lemon Lime, Root Beer, Pink Lemonade (0-250 cal) 3.5

100% NATURAL JUICES

ORANGE

(220 cal) 4.3

APPLE

(230 cal) 3.9

LEMONADE

(260 cal) 4.9

MILK ALTERNATIVES

Almond, Oat

FRENCH PRESS COFFEE

The perfect way to drink coffee. Our French press coffee is ground per order & infused with purified water in a 32oz. French press.

A coffee connoisseur's dream (0-5 cal)

HAWAIIAN KONA BLEND

LIGHT ROAST Delicate with floral notes that gracefully dance on your tongue 10.

TP HOUSE BLEND

MEDIUM ROAST Wonderfully soft, nutty & chocolaty balanced with subtle sweetness 8.

SINFUL DELIGHT

MEDIUM ROAST Blend infused with caramel, mocha & hazelnut notes to delight your senses 8.

JAMAICAN BLUE MOUNTAIN BLEND

MEDIUM ROAST An unparalleled smooth & earthy extraordinary blend 10.

COSTA RICAN PURE

DARK ROAST Wonderfully elegant, exceptionally silky, full bodied & complex 9.

NJ DEVIL BLEND

EXTRA DARK ROAST Marvelously robust, bold & savory yet sweet & creamy 9.

COLD PRESSED JUICES

KALE TO THE KING

Immune system boost of spinach, apple, lemon & of course, power packed kale (120 cal) 6.5

WALK ON THE BEACH

Antioxidant blend of carrot, golden beets, apple, lemon & digestive aid ginger (120 cal) 6.5

JUST BEET IT

A delicious elixir of red beets, carrot, orange, apple, pineapple & healthy ginger (130 cal) 6.5

HEAVENLY HOT CHOCOLATE

TRADITIONAL

Topped with whipped cream (320 cal) 3.9

S'MORES

Toasted marshmallow syrup, whipped cream & crushed graham crackers (490 cal) 4.7

PEPPERMINT

Peppermint syrup, whipped cream & crushed peppermint (470 cal) 4.7

COOKIE EXPLOSION

Caramel syrup, whipped cream, chocolate chips, Oreo cookie pieces & caramel drizzle (540 cal) 4.7

BREW-TIFUL

SALTED CARAMEL MOCHA-CHINO

Caramel, espresso, sea salt, steamed chocolate milk & whipped cream (590 cal) 6.5

LATTE OR CAPPUCINO

Double espresso & steamed whole milk (170-210 cal) 5.3

UNLIMITED COFFEE

A blend from Central & South America, complimentary cup to go (0-5 cal) 3.85

VANILLA CHAI TEA

Spiced with ginger, honey & vanilla (340 cal) 5.5

SMITH TEAS

Green & White Teas
Black Teas
Herbal Infusions
(0-5 cal) 3.6



SCAN QR CODE FOR TEA VARIETIES

SHARABLES FOR THE TABLE

AVOCADO TOAST

Thick multigrain toast, tomato, crushed avocado, lemon zest, EVOO, cracked pepper & pink Himalayan sea salt (750 cal) 9.25
Add 2 Eggs Any Style* (150 cal) 3. extra

GARDEN SPRING TOAST

Thick multigrain toast topped with basil pesto, sliced tomatoes, fresh spinach, chopped bacon, goat cheese, pickled onions & sweet balsamic glaze drizzle (760 cal) 12.
Add 2 Eggs Any Style* (150 cal) 3. extra

WARM CINNAMON ROLLS

Warm cinnamon rolls topped tableside with sweet cream cheese frosting. The perfect way to start or finish your meal (830 cal) 8.95

NEW YORKER SALMON PLATTER

Smoked salmon, fresh cucumber, tomato, pickled onion, avocado, cream cheese, a toasted plain bagel & garnished with everything seasoning (550 cal) 13.25

SWEET BREAKFAST

PANCAKES

CINNAMON ROLL

Sweet cinnamon swirls with cream cheese frosting (1630 cal) 12.

LEMON BLUEBERRY

Fresh blueberry & finely grated lemon peel (1400 cal) 11.

BERRY CHOCOLATY

Chocolate chips, fresh strawberries & chocolate drizzle. Served with warm strawberry reduction (1700 cal) 12.

POWER GRAIN

Housemade power packed with nutrient rich grains (1270 cal) 11.

PLAIN STACK

Always made from scratch. Served with whipped butter & warm syrup (1350 cal) 10.25

3 Pancakes per order also available as one or two stacks

Power grain pancakes may be substituted at no charge

100% Real Maple Syrup
add 2. (120 cal)

WAFFLES

TROPICAL CRUNCH

Bananas, strawberries, mango, crunchy granola & warm strawberry reduction (1070 cal) 12.

SOUTHERN CHICKEN

Chopped bacon, Sriracha hot honey & crispy chicken (1110 cal) 17.

PLAIN BELGIAN

Served with whipped butter & warm syrup (460 cal) 9.25

FRENCH TOAST

OMG

Thick sliced multigrain French toast, chopped bacon, candied walnuts, caramel & sweet cream drizzle (1020 cal) 13.25

GRAND FRENCH

Thick sliced brioche cooked in our very own batter infused with brown sugar, vanilla & cinnamon (720 cal) 11.

STRAWBERRY CHEESECAKE

Our Grand French toast, strawberries, crushed graham cracker, cheesecake frosting & warm strawberry reduction (1060 cal) 13.25

SO·MANY·BENNY'S

BIG EASY BENEDICT*

Cornbread, avocado, Cajun spiced onions & peppers, chorizo, 2 poached eggs & Creole spiced hollandaise (660 cal) 14.5

AVOCADO SMASH BENEDICT*

Ciabatta bread, avocado smash, plum tomato, bacon, 2 poached eggs & hollandaise (690 cal) 14.5

SMOKED SALMON BENEDICT*

English muffin, smoked salmon, plum tomato, pickled onions, 2 poached eggs & everything seasoning hollandaise (520 cal) 14.5

CLASSIC BENEDICT*

English muffin, ham, tomato, 2 poached eggs & hollandaise (550 cal) 13.

EGGS·TRA·ORDINARY DISHES

WILBUR SKILLET*

A skillet of potatoes, crushed bacon, avocado, diced tomato, jack cheese & 2 eggs your way with English muffin (860 cal) 12.5

BASIC SKILLET*

A skillet of potatoes, cheddar jack cheese & 2 eggs your way with English muffin (650 cal) 10.25
Build your own add 1. per item (10-130 cal)

TRADITIONAL EGGS*

2 eggs served your way, toasted English muffin with side of potatoes or citrus dressed greens (350-460 cal) 8.
Add breakfast meat 4.75

GRANDE HUEVOS RANCHEROS*

Potatoes, chipotle peppers, chorizo, black beans, onions, cheddar jack in a wheat tortilla. 3 eggs your way, salsa, avocado & sour cream (1230 cal) 14.25

YANKEE SHRIMP & CHEDDAR GRITS

A delicious recipe of creamy cheddar grits, topped with sauteed shrimp, caramelized onions, crushed bacon & Creole spice. Served with cornbread & Sriracha hot honey sauce (950 cal) 16.5

CLASSIC PORK ROLL SAMMY

Toasted bagel, Taylor pork roll, 2 over hard eggs & American cheese with side of potatoes or citrus dressed greens (990-1100 cal) 9.25

OM·E·LET YOU DECIDE

3 egg omelet served with an English muffin (140 cal) & your choice of citrus dressed greens (60 cal) or morning potatoes (170 cal)

THE G.O.A.T.

Spinach, caramelized onions, chopped bacon, roasted red peppers & goat cheese (470 cal) 13.5

WESTERN

Ham, peppers, onions & cheddar jack (480 cal) 11.75

KEY WEST SHRIMP

Shrimp, avocado, bacon, tomato, cilantro & jack cheese (600 cal) 15.5

TUSCANY

Roasted red peppers, baby spinach, chopped sausage & fresh mozzarella (470 cal) 13.5

BASIC YOUR WAY

Topped with cheddar jack (420 cal) 10.25
Build your own add 1. per item (10-130 cal)

BREAKFAST COMBO*

Choice of a Belgian waffle or 2 plain pancakes, 2 eggs your way, choice of breakfast meat & side of potatoes or citrus dressed greens (750-1300 cal) 15.
Substitute any specialty pancakes 2.

GOOD AND GOOD FOR YOU

POWER UP GRAINS BOWL

A warm bowl of quinoa, micro split pea, black bean & lentils, sautéed zucchini, mushrooms, peppers & spinach topped with avocado, pickled onions & your choice of protein. Served with citrus dressed mixed greens & a side of salsa (520 cal) 15.75
(choose one protein)
3 eggs your way (225 cal)
Lean chicken breast (160 cal)
Sautéed shrimp (70 cal)
Keep it Vegan with JUST Egg® (155 cal) **V**

HEALTH FREAK COMBO

CrossFit Omelet (350 cal)
1 Power Grain Pancake (420 cal)
2 Pieces of Chicken Sausage (160 cal) 18.
Make it Vegan 3. extra **V**

V JUST Egg®

100% vegan, made from plants with zero cholesterol & packed with clean protein (155 cal) 3. extra

V Very Vegan Options

I CAN'T BELIEVE THEY'RE VEGAN PANCAKES

Housemade 100% vegan, fresh bananas & strawberries (1060 cal) 12.5 **V**

CROSSFIT OMELET

Egg white omelet, spinach, caramelized onions & mixed seasonal vegetables. Served with citrus dressed mixed greens (350 cal) 12.5

Make it Vegan 3. extra **V**

HOT OATMEAL

Plain dusted with cinnamon (210 cal) 5.

Add brown sugar (50 cal)

Add fresh cut fruit: strawberries, blueberries, bananas (15-40 cal) 1. per item **V**

GET WARMED UP

TURKEY CHILI

We created this delicious recipe back in 1998. It's been our guests' favorite ever since (590 cal) 5.25

CHEF'S SOUP

Inspirations from our chef. Please ask your server (200-480 cal) 5.25

SANDWICH, PANINI & WRAP... OH MY!

Comes with choice of citrus dressed mixed greens (60 cal) or chips & salsa (260 cal)

CHICKEN PESTO PANINI

Grilled chicken, zucchini, roasted red pepper, melted fresh mozzarella & pesto on a pressed ciabatta roll (740 cal) 11.95

CRAN-WALNUT CHICKEN SALAD SANDWICH

Roasted chicken breast, walnuts, dried cranberries, tossed lightly with mayonnaise & baby spinach on your choice of toast or wrap (1110-1220 cal) 11.5

SEASIDE JERSEY CLUB

Roasted turkey breast, crisp bacon, plum tomatoes, onions, romaine & Swiss cheese on thick multigrain toast (610 cal) 11.5

PAVO CUBANO

Our version of the popular Cuban sandwich. Ham, roasted turkey breast, Swiss cheese, tomato, pickles & cilantro honey dijon pressed on grill (660 cal) 11.95

ROADHOUSE BACON STACK

Triple stack grilled cheese on sourdough bread, smokehouse aioli, cheddar jack, thick crispy bacon, caramelized onions, tomato & baby spinach (1260 cal) 12.50

NASHVILLE HOT HONEY CHICKEN WRAP

Sriracha hot honey, crispy chicken, pickles, tomato, romaine lettuce & mayonnaise in a grilled wheat tortilla (980 cal) 11.95

CREATE YOUR OWN COMBO

Any two for 12.25

1/2 SALAD

- Martha's Vineyard (245 cal)
- Chop Chop (395 cal)
- Cosmopolitan (635 cal)

1/2 SANDWICH

- Chicken Pesto Panini (400 cal)
- Seaside Jersey Club (305 cal)
- Cran-Walnut Chicken Salad Sandwich on your choice of toast (600 cal)
- Avocado Toast (375 cal)

CUP OF SOUP

- Turkey Chili (290 cal)
- Chef's Soup (100-240 cal)

SIDES

POTATOES (170 cal) 4.5

MIXED GREENS (60 cal) 4.25

CHIPS & SALSA (260 cal) 3.5

THE MEATS 4.75

Pork sausage (310 cal)

Chicken sausage (160 cal)

Hardwood smoked bacon (240 cal)

Smoked ham (90 cal)

Taylor pork roll (290 cal)

Beyond Breakfast Sausage®
vegan plant based patties (240 cal)

LETTUCE TOSS IT

MARTHA'S VINEYARD SALAD

Mixed greens, grilled chicken, strawberries, blueberries, mango, toasted coconut chips & honey walnuts (490 cal) 12.25

CHOP CHOP SALAD

Fresh romaine, crispy cubed chicken tenders, chopped bacon, red onion, tomato, cucumber & cheddar jack cheese (790 cal) 12.25

COSMOPOLITAN SALAD

Mixed greens with our cran-walnut chicken salad, red grapes, fresh pineapple, honey walnuts & dried cranberries (1270 cal) 12.25

SALAD DRESSINGS

balsamic vinaigrette (200 cal) • citrus lemon vinaigrette (230 cal)
peppercorn ranch (200 cal) • cilantro honey dijon (250 cal)



Scan QR code
for our nutritional
information

*Items offered undercooked. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially with certain medical conditions.

*Menu items may contain or come into contact with wheat, eggs, shellfish, tree-nuts, milk and other major allergens. If a person in your party has a food allergy, please inform your server or contact the restaurant directly to notify our team of any allergy. Because routine food preparation techniques, such as the use of common food preparation equipment and surfaces, may allow contact among various food items, we cannot guarantee any food items to be completely allergen-free. 2,000 calories a day is used for general nutrition advice, but calorie needs vary.

SPRING SPECIALS



VANILLA COCONUT COLD BREW

Coconut cold brew topped with vanilla coconut cold foam, garnished with toasted coconut chips (280 cal) 6.

HORCHATA

Refreshing authentic Mexican Agua Fresca, made with rice milk, sugar & cinnamon. Served in a pink sea salt & sugar rimmed glass (80 cal) 6.



SEÑORA BURRITO

Pulled chicken, chopped bacon, black beans, Cajun peppers & onions, jack cheese & salsa in a wheat tortilla topped with chipotle aioli, avocado, a sunny side up egg & cilantro. Served with citrus dressed mixed greens or morning potatoes (1310-1420 cal) 14.5



ALOTTA FRITTATA

A whipped egg white frittata layered with caramelized onions, roasted red peppers, baked zucchini & baby spinach. Topped with goat cheese & balsamic glaze. Served with multigrain toast & a fresh fruit cup (600 cal) 14.



JERSEY KIRK'S SUB SALAD

Super chopped romaine lettuce, tomato, roasted red peppers, red onion, smoked ham, turkey breast, Genoa salami & Swiss cheese all tossed in balsamic vinaigrette served with toasted ciabatta bread & pepperoncini (830 cal) 14.



FRESH BERRIES & CREAM CORNBREAD FRENCH TOAST

Griddled Cornbread French toast, sliced strawberries, fresh blueberries topped with sweet strawberry cream cheese lemon zest (950 cal) 13.25



CATERING & DELIVERY



Rise And Shine With A Turning Point Franchise

TURNING POINT
BREAKFAST • BRUNCH • LUNCH
FRANCHISE OPPORTUNITY

FRANCHISE INFO



GIVE A GIFT OF BRUNCH