



FRENCH PRESS COFFEE

Simply put, the French press is the best way to drink coffee. We grind each coffee to order, use purified water to steep and bring it to your table. When you are ready, depress the stainless-steel mesh filter to let all the rich flavors, oils and crema to pass through (0-5 cal)
You may never go back to paper filter brewed coffee again. *Yes, we sell our French presses & coffee for your home.*



HAWAIIAN KONA BLEND

Kona is considered one of the best-balanced coffees in the world. Demand for this coffee creates minimal availability & exorbitant prices. Our perfect blend uses 100% Hawaiian Kona coffee with smooth Central American beans to produce a cup that renders a light, mild flavor with a hint of sweetness 10.



JAMAICAN BLUE MOUNTAIN BLEND

Certified Jamaican Blue Mountain (JBM) is one of the most sought after & expensive coffees in the world. Papua New Guinea coffee plantations in Indonesia were started using trees transplanted from the JBM Range. Our blend of these two wonderful coffees gives you a smooth, slightly sweet cup 10.



COSTA RICAN 100%

We offer the best high grown Tarrazu variety which grows in volcanic rich soil in a microclimate that is perfect for creating a beautiful cherry. Handpicked by small family farms that have worked the land for centuries. This bean renders a wonderful cup of tropical fruits & toasted pistachio notes. An extremely smooth tasting coffee with a sweet finish 9.



TURNING POINT HOUSE BLEND

Our exclusive Turning Point house blend coffee is a blend of three different types of coffees that are each roasted to different levels. All 100% Arabica having Central & South American origins. Small batch roasted & delivered fresh weekly 8.



ETHIOPIAN GUJI NEW

The birthplace of coffee, East Africa continues to produce world class high grown coffee in its volcanic rich soil. The Guji growing zone of Ethiopia generates a complex cup with earthy, nutty & berry tasting notes. Coffee aficionados often choose Ethiopian coffees due to the unique flavor profile 9.



JERSEY DEVIL BLEND

Not for the faint of heart. We take this coffee to a full city + roasting temperature (450°F). If you like your coffee "Seattle Style" this is the one for you. Only 100% Arabica coffee sourced from Kenya & Papua New Guinea can withstand these temps & become the Jersey Devil blend 9.



LIGHT ROAST



MEDIUM ROAST



DARK ROAST

COLD DRINKS

COLD COFFEE

HOUSE COLD BREW

A carafe of our 16-hour steeped, ultra smooth cold brew.

With jumbo coffee ice cube (0-5 cal) 6.

Add: *sweet cream cold foam* (100 cal) 1.

BLONDIE NEW

20 ounces of pure awesomeness.

Shaken iced coffee, chilled Breve (Half & Half), vanilla syrup & caramel swirls (270 cal) 7.

Add: *shot of espresso* (0-5 cal) 1.5

MARSHMALLOW MOCHA BREW

Mocha chilled coffee topped with marshmallow cold foam & cocoa powder. Served with a jumbo coffee ice cube (450 cal) 6.5

VANILLA COCONUT BREW

Coconut chilled coffee topped with vanilla cold foam & garnished with toasted coconut chips. Served with a jumbo coffee ice cube (280 cal) 6.5.

JUICES

KALE TO THE KING

Immune system boost of spinach, apple, lemon & of course, power-packed kale (120 cal) 7.

WALK ON THE BEACH

Antioxidant blend of carrot, golden beets, apple, lemon & digestive aid ginger (120 cal) 7.

JUST BEET IT

A delicious elixir of red beets, carrot, orange, apple, pineapple & healthy ginger (130 cal) 7.

ORANGE

(220 cal) 4.5

APPLE

(230 cal) 4.

LEMONADE

(260 cal) 5.

FOUNTAIN SODA

(0-250 cal) 4.

CHILL OUT

BEAUTY COLLAGEN SHAKE



A boost of collagen peptides, protein-rich almond milk, blended with banana, strawberry & pineapple (380 cal) 9.

ANNIE'S LEMONADE

Frozen pink lemonade blended with strawberries (160 cal) 5.

TROPICAL BLISS SMOOTHIE

Pineapple, banana, strawberry purée & orange juice (250 cal) 7.

PAM'S HALF & HALF

Lemonade & classic black iced tea (100 cal) 5.

CLASSIC ICED TEA

Traditional black tea (0-5 cal) 4.

ICED VANILLA CHAI

Chilled vanilla chai tea latte (210 cal) 5.

HOT DRINKS

PERK UP

SALTED CARAMEL MOCHA-CHINO

Caramel, espresso, sea salt, steamed chocolate milk & whipped cream (590 cal) 7.

LATTE or CAPPUCCINO

100% Arabica espresso & steamed whole milk
Regular (180 cal) 6. / Mega (220 cal) 7.5

VANILLA CHAI TEA LATTE

Hot latte spiced with ginger, honey & vanilla (300 cal) 6.25

HEAVENLY HOT CHOCOLATES

TRADITIONAL

Topped with whipped cream (320 cal) 4.5

S'MORES

Toasted marshmallow syrup, whipped cream & crushed graham crackers (490 cal) 5.5

PEPPERMINT

Peppermint syrup, whipped cream & crushed peppermint (470 cal) 5.5

COOKIE EXPLOSION

Caramel syrup, whipped cream, chocolate chips, Oreo cookie pieces & caramel drizzle (540 cal) 5.5

COFFEE & TEA

UNLIMITED COFFEE

Roasted fresh & delivered weekly. 100% Arabica coffee sourced from Central & South America. Includes a complimentary cup to go on request (0-5 cal) 4.

SMITH TEAS

Green & White Teas, Black Teas, Herbal Infusions (0-5 cal) 4.



SCAN QR CODE
FOR TEA VARIETIES

MILK ALTERNATIVES

Almond, Oat

SHARABLES FOR THE TABLE

HOT CINNAMON ROLLS

Hot cinnamon rolls topped with warm, sweet cream cheese frosting tableside. If you want a great way to start your experience & have something sweet with your morning beverage, we highly recommend this sharable (830 cal) 9.

AVOCADO TOAST

Thick multigrain toast, tomato, crushed avocado, lemon zest, EVOO, cracked pepper & pink Himalayan sea salt plus 2 eggs any style* (900 cal) (GFA | VA) 13.25
Add: *Pickled Onions* (40 cal), *Chopped Bacon* (120 cal), *Goat Cheese* (60 cal) 1. per item

NEW YORKER SALMON PLATTER

Smoked salmon, fresh cucumber, tomato, pickled onion, avocado, cream cheese, a toasted plain bagel & garnished with everything seasoning (550 cal) (GFA) 13.75

JUST THE BASICS

BREAKFAST COMBO*

Belgian waffle or 2 large plain pancakes or 2 plain French Toast / 2 eggs your way / breakfast meat / breakfast potatoes or citrus dressed organic greens (750-1300 cal) (GFA | VA) 15.75

Add: *substitute any specialty pancakes or specialty French toast* 2.5

PLAIN PANCAKE STACK

Always made from scratch. Served with whipped butter & warm syrup (1350 cal) (GFA | VA) 11.

BASIC YOUR WAY CHEESE OMELET

3 egg omelet topped with cheddar jack cheese, English muffin, choice of citrus dressed organic greens or breakfast potatoes (420 cal) (GFA | VA) 11.

Add: *build your own* 1. per item (10-130 cal)

RISE & SHINE* NEW

2 eggs your way / 2 medium plain pancakes or half of a Belgian waffle / citrus dressed organic mixed greens or breakfast potatoes (380-650 cal) (GFA | VA) 9.95

Add: *breakfast meat* (3 pieces hardwood smoked bacon, pork or chicken sausage, smoked ham, Taylor Pork Roll) 4.75

PLAIN BELGIAN WAFFLE

Served with whipped butter & warm syrup (460 cal) (GFA | VA) 10.

BASIC SKILLET*

A skillet of potatoes, cheddar jack cheese & 2 eggs your way with English muffin (650 cal) (GFA) 10.95

Add: *build your own* 1. per item (10-130 cal)

TRADITIONAL EGGS*

2 eggs served your way, English muffin, side of breakfast potatoes or citrus dressed organic greens (350-460 cal) (GFA | VA) 8.25

Add: *breakfast meat* 4.75

GRAND FRENCH TOAST

Thick sliced brioche cooked in our very own batter infused with brown sugar, vanilla & cinnamon (720 cal) (GFA) 12.

CLASSIC BENEDICT*

English muffin, ham, plum tomato, 2 poached eggs & hollandaise, choice of citrus dressed organic greens or breakfast potatoes (550 cal) (GFA) 13.75

LEVEL UP WITH
100% Real Maple Syrup (120 cal) add: 2.

CREATIVE MORNINGS

OMELETS

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

THE G.O.A.T.

Fresh spinach, sweet caramelized onions, crispy chopped bacon, sweet red peppers & creamy goat cheese (470 cal) (GFA) 14.

KEY WEST SHRIMP

Tender shrimp, creamy avocado, crispy bacon, ripe tomato, fresh cilantro & melted jack cheese (600 cal) (GFA) 16.25

TUSCANY

Sweet red peppers, tender baby spinach, savory chopped sausage & Galbani fresh mozzarella (470 cal) (GFA) 14.

WESTERN

Ham, peppers, onions & cheddar jack (480 cal) (GFA) 13.

PANCAKES

LEMON BLUEBERRY

Homemade pancakes, loaded with juicy blueberries inside & on top, fresh lemon zest for a perfectly bright & flavorful stack (1400 cal) (GFA | VA) 11.75

BERRY CHOCOLATY

Chocolate chip pancakes topped with sweet ripe strawberries topped with rich sweet chocolate sauce served with a side of warm strawberry reduction (1700 cal) (GFA | VA) 12.75

CINNFUL CINNAMON SWIRL

Like a cinnamon roll but a pancake instead. Sweet brown sugar cinnamon swirls, drizzled with luscious cream cheese frosting, irresistible (1630 cal) (GFA | VA) 12.75

POWER GRAIN

Housemade pancakes packed with nutrient-rich whole grains for a hearty, wholesome start (1270 cal) 11.5

WAFFLES & TOASTS

TROPICAL CRUNCH WAFFLE

Piled with tropical pineapple, sweet bananas, fresh juicy strawberries & crunchy honey granola, served with warm strawberry reduction (1070 cal) (GFA | VA) 12.25

SOUTHERN CHICKEN & WAFFLE

Crispy chicken tenders & smoky chopped bacon, drizzled with our housemade hot honey sriracha, loaded on a golden waffle (1110 cal) 17.

STRAWBERRY CHEESECAKE

Decadent French toast topped with ripe sweet strawberries, finely crushed graham crackers, sweet cheesecake frosting & a side of warm strawberry reduction (1060 cal) (GFA) 13.75

OMG

Batter dipped thick cut multigrain French toast with layers of crispy bacon, candied walnuts, drizzled with caramel sauce & sweet vanilla cream frosting (1020 cal) (GFA) 13.75

EGGCELLENT CHOICES

YANKEE SHRIMP & CHEDDAR GRITS

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

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) (GFA) 14.75

BIG EASY BENEDICT*

Cornbread, avocado, Cajun spiced onions & peppers, chorizo, 2 poached eggs & Creole spiced hollandaise (660 cal) 15.25

AVOCADO SMASH BENEDICT*

Ciabatta bread, avocado smash, plum tomato, bacon, 2 poached eggs & hollandaise (690 cal) (GFA) 15.25

SMOKED SALMON BENEDICT*

English muffin, smoked salmon, plum tomato, pickled onions, 2 poached eggs & everything seasoning hollandaise (520 cal) (GFA) 15.25

"The Famous" WILBUR SKILLET*

A skillet of potatoes, crushed bacon, avocado, diced tomato, jack cheese & 2 eggs your way with English muffin (860 cal) (GFA) 13.5

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) (GFA) 9.75

SIDES

POTATOES (170 cal) (V) 4.5

MIXED FRUIT (90 cal) (GF | V) 4.25

CHEDDAR GRITS (420 cal) (GF) 4.75

MAC N' CHEESE (370 cal) 4.75

MIXED GREENS (60 cal) (GF | V) 3.5

CHIPS & SALSA (260 cal) (GF | V) 3.5

THE MEATS (GF) 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) (V)

GFA - gluten friendly available | VA - vegan available | GF - gluten free | V - vegan

UDI's® gluten free bread available. We are not a gluten free kitchen & cannot guarantee cross-contamination will not occur.



SCAN QR CODE
for nutrition info

GOOD AND GOOD FOR YOU

HOT OATMEAL

Dusted with cinnamon & side of brown sugar
cup (105 cal) (V) 4. / bowl (210 cal) (V) 6.
Add fresh cut fruit: strawberries, blueberries, bananas (15-40 cal) 1. per item

POWER UP GRAINS BOWL

Sautéed quinoa, micro pea, black bean, lentils, zucchini, mushrooms, peppers, spinach. Topped with avocado, pickled onion, side of salsa & your choice of one protein. Served with citrus dressed organic mixed greens (520 cal) (GF | VA) 15.75

PROTEIN OPTIONS

3 eggs your way (225 cal) *
Lean chicken breast (160 cal)
Sautéed shrimp (70 cal)

NO YOLKS ABOUT IT OMELET NEW

3 egg white omelet with diced Roma tomatoes, fresh baby spinach & light cheddar-jack cheese paired with a side of our homemade tomato salsa. Served with tossed citrus dressed organic greens (370 cal) (GF) 12.

CROSSFIT OMELET

3 egg white omelet, spinach, caramelized onions & mixed seasonal vegetables. Served with citrus dressed mixed greens (350 cal) (GF | VA) 12.75

HEALTH FREAK COMBO

CrossFit Omelet (350 cal)
1 Power Grain Pancake (420 cal)
2 Pieces of Chicken Sausage (160 cal) (GFA | VA) 18.

VEGAN GLUTEN FRIENDLY PANCAKES or WAFFLE NEW

Housemade 100% vegan fluffy cakes or choose the thick Belgian style waffle. Topped with fresh cut bananas & sliced strawberries.

You will not believe how good these are, have your non-vegans try them
Pancakes (1040 cal) (GF | V) 13.
Waffle (460 cal) (GF | V) 12.

JUST Egg®

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

BEYOND BREAKFAST SAUSAGE®
vegan plant-based patties (240 cal) (V) 4.75

SANDWICHES & MORE

Choice of citrus dressed organic greens (60 cal) or tri-colored tortilla chips & homemade salsa (260 cal)

CRISPY CHICKEN CAESAR WRAP NEW

Breaded chicken tenders, crumbled bacon, fresh romaine tossed in light garlic Caesar dressing, wrapped in a large warm wheat tortilla (890 cal) 12.75

NASHVILLE HOT HONEY CHICKEN WRAP

Sriracha hot honey, crispy chicken, pickles, tomato, romaine lettuce & mayonnaise in a grilled wheat tortilla (980 cal) (GFA) 12.75

FIRE-ROASTED VEGGIE QUESADILLA NEW

A crispy wheat tortilla with melted cheddar jack, fire-roasted corn poblano salsa, sautéed zucchini, peppers, caramelized onions, button mushrooms, baby spinach & chipotle aioli (920 cal) 12.75
Add: cubed chicken breast (160 cal) 4.75

CHICKEN PESTO PANINI

Grilled chicken breast, fresh sliced zucchini, roasted red pepper, melted fresh Galbani mozzarella & basil pesto on a fresh pressed ciabatta roll (740 cal) (GFA) 12.75

CAPRESE PANINI NEW

Toasted ciabatta roll, Galbani hormone free fresh mozzarella, fresh Roma tomato slices, sweet red peppers, baby spinach, basil pesto & drizzled with balsamic reduction (670 cal) 12.25

PAVO CUBANO

Our version of the popular Cuban sandwich.
Ham, roasted turkey breast, Swiss cheese, tomato, pickles & cilantro honey dijon dressing pressed on the grill (660 cal) (GFA) 12.75

CHICKEN PHILLY NEW

Warm pressed roll, sliced grilled chicken breast, sautéed green peppers, red onions & button mushrooms with lots of melted Monterey jack cheese (580 cal) 12.75

SEASIDE JERSEY CLUB

Roasted turkey breast, crisp bacon, plum tomatoes, onions, romaine & Swiss cheese on thick multigrain toast (610 cal) (GFA) 12.5

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) (GFA) 12.5

SALADS

balsamic vinaigrette (200 cal) • citrus lemon vinaigrette (230 cal)
peppercorn ranch (200 cal) • cilantro honey dijon (250 cal) • caesar (260 cal)

MARTHA'S VINEYARD SALAD

Organic mixed greens, grilled chicken, strawberries, blueberries, pineapple, toasted coconut chips & honey walnuts (490 cal) (GF | VA) 12.75

CHOP CHOP SALAD

Fresh romaine, crispy cubed chicken tenders, chopped bacon, red onion, tomato, cucumber & cheddar jack cheese (790 cal) (GFA) 12.75

MEDITERRANEAN GRAINS & GREENS NEW

A wholesome grain salad with nutrient packed quinoa, lentil & split pea blend. Served over organic mixed baby greens with crisp cucumber, red peppers, pickled onions, light basil pesto drizzle, crumbled Wisconsin LeClare goat cheese (450 cal) (GF) 12.75
Add: cubed chicken breast (160 cal) 4.75

FIESTA CRUNCH NEW

Crisp romaine hearts tossed with our fire-roasted corn salsa, black beans, diced Roma tomatoes, Monterey jack and cheddar cheese blend, southwest spiced grilled diced chicken & crushed tortilla chips for the perfect crunch (550 cal) (GF) 12.75

CREATE YOUR OWN COMBO

Any two for 13.25

1/2 SALAD (GFA)

- Martha's Vineyard (245 cal)
- Chop Chop (395 cal)
- Fiesta Crunch (275 cal)

1/2 SANDWICH (GFA)

- Chicken Pesto Panini (400 cal)
- Seaside Jersey Club (305 cal)
- Cran-Walnut Chicken Salad Sandwich on your choice of toast (600 cal)
- Caprese Panini (335 cal)

COZY COMFORTS

- Turkey Chili (290 cal) (GF)
- Chef's Soup (100-240 cal)
- Mac N' Cheese (370 cal)

GET WARMED UP

TURKEY CHILI

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

CHEF'S SOUP

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

*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 & 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 & 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.

Winter's Delicious Specials



WINTER WONDERLAND FRENCH PRESS

Cozy up with the ultimate way to enjoy coffee. Our South American 100% Arabica beans are brewed to perfection in a classic French press & infused with a dreamy blend of caramel, chocolate & hazelnut. Comfort in every sip (0-5 cal) 9.



DUTCH CHOCOLATE CARAMEL BREW

Rich Dutch chocolate chilled coffee topped with caramel infused cold foam. Pure deliciousness in every sip! (270 cal) 6.5



CATERING & DELIVERY



BUY GIFT CARD



FRANCHISE INFO

This information is not intended as an offer to sell, or the solicitation of an offer to buy a franchise. It is for information purposes only.

FIRESIDE SALAD

A fresh blend of crisp romaine hearts & arugula topped with grilled chicken breast, roasted pears, LeClare Wisconsin goat cheese crumbles, candied walnuts, dried cranberries & sweet pickled onions. Recommended with balsamic vinaigrette (630 cal) 13.5



GOING BANANAS PANCAKES

Our fluffy oat & grain pancakes griddled with a cinnamon-sugar swirl, topped with fresh sliced banana, candied walnuts & a velvety banana cream drizzle (1730 cal) 14.5



SHAKSHUKA*

(Eggs in Purgatory for our Italian Friends)

Our take on this very popular Mediterranean dish. 3 eggs poached in our exotic spiced tomato sauce with sautéed peppers & onions, finished with crumbled goat cheese, fresh chopped cilantro & garlic pepper spice. Served with toasted ciabatta bread for dipping (570 cal) 15.



THE PERFECT PEAR FLATBREAD COMBO

Crispy cauliflower flatbread topped with melted jack cheese, fresh arugula, caramelized onions, diced Virginia ham, slow roasted cinnamon pears & balsamic glaze served with citrus vinaigrette dressed mixed greens (500 cal) 12.75