

# FOREIGNER

Brunch Menu | 8AM-2:30PM

## TOASTS + \$1.50 for gluten free toast

MASHED AVOCADO TOAST	8
homemade mashed avocado w/ sea salt	
AVOCADO EGG TOAST	13.95
homemade mashed avocado, heirloom tomato, baby arugula, w/ boiled egg	
MOZZARELLA, TOMATO, BASIL TOAST	14.95
homemade mashed avocado, pesto w/ balsamic glaze	
MUSHROOM & GRUYERE TOAST	15.95
spinach and celery roots spread, cremini mushroom, oyster mushroom, baby arugula and topped with parmesan cheese	
ROASTED BUTTERNUT SQUASH TARTINE	14.50
roasted squash & pumpkin seed, w/ cream cheese and balsamic honey maple glaze.	
SMOKED SALMON TOAST	18.95
basil pesto sauce, cucumber, heirloom tomato, avocado, boiled egg w/ onions, capers & dill	

## SANDWICHES

GRILLED CHICKEN BLT	16.95
marinated chicken breast, red onions, pesto aioli, pepper-jack cheese, sriracha mayo, on herb panini bread w/ side salads.	
TURKEY BLT	14.95
arugula, tomato, bacon, avocado, pepper jack cheese w/ pesto aioli and side salad.	
HAM & SWISS CHEESE SANDWICH	8.50
homemade aioli, smoked ham, swiss cheese, tomato and lettuce	
TURKEY & SWISS CHEESE SANDWICH	8.95
homemade pesto aioli, roasted turkey, swiss cheese, avocado and tomato	
MORNING BREAKFAST CROISSANT	13.95
smoked ham, sunny side up egg, butter lettuce, tomato w/ cream cheese	
CALIFORNIA BAGEL	9.95
omelet style egg, avocado, lettuce, tomato, onion, swiss cheese and cream cheese	

## QUICHE

**All Quiche accompanied with side salads**

BACON CHEDDAR	12.50
HAM BURRATA	12.50
SPINACH & MUSHROOM	11.95
TOMATO & BASIL	11.95

## CROFFLE

BANANA NUTELLA	8.95
STRAWBERRY & JAM	8.95
TURKEY & CHEDDAR CHEESE	9.95
w/ cream cheese, chives and parmesan	
HAM & SWISS	9.95
w/ cream cheese, chives and parmesan	

## CRÊPE

LA AMOUR	14.95
w/ banana, strawberry, nutella and chocolate	
TURKEY AND PESTO CRÊPE	16.95
w/ smoked turkey, swiss cheese, arugula, cherry tomatoes, housemade sherry mustard vinaigrette dressing and parmesan cheese	

## SALADS

ARCADIAN GRILLED CHICKEN SALAD	15.95
marinated halal chicken breast, mixed greens, avocado, cherry tomatoes, cucumber, red onions, balsamic vinaigrette dressing	
FARMER'S SALAD	14.95
mixed greens, roasted beets, goat cheese, oranges, seasonal fruits, in blood orange vinaigrette dressing	
FRISÉÉ SALAD	15.95
avocado, bacon, soft boiled egg, homemade croutons, parmesan w/ sherry mustard vinaigrette dressing	
MARKET GREENS SALAD	14.95
w/ baby arugula, grapes, pear, walnut, dried cranberries with housemade sherry mustard vinaigrette dressing.	

*Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.*

*Alert the staff if you have special dietary requirements.*

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## SPECIALS

**ask the register person for weekend special**

**SEXY FRENCH TOAST** 13.95  
homemade tcho-chocolate banana walnut bread, maple syrup, marscapone, seasonal fruits

**STEELCUT OATMEAL BREAKFAST** 8.95  
hot steel-cut oats, dried golden raisins, walnuts and cinnamon butter served w/ fresh fruits.

**LECSO W/ POACHED EGG** 14.95  
traditional Hungarian pepper stew w/ kielbasa sausage, side of levain toast

**FOREIGNER FAVORITE (GF)** 16.95  
kielbasa sausage, fingerling potatoes, cipollini onions, house made hot sauce, two poached eggs

**HEALTHY START (GF)** 16.95  
egg white, cucumber, tomato, caper berry, seasonal fruits & avocado

**DENVER OMELET** 17.95  
smoked ham, bell peppers, diced onions, cheddar cheese w/ side of Foreigner potatoes and levaine bread

**BACON BENEDICT** 19.50  
chopped bacon, cipollini onions, cherry tomatoes, cremini mushroom, poached egg w/ hollandaise, mixed green salad & levain bread

**SALMON BENEDICT** 19.95  
smoked salmon with romesco, poached egg & hollandaise sauce w/ side salad and foreigner potatoes on levaine bread.

**CROQUE MADAME** 13.95  
smoked ham and gruyère cheese on brioche bread, topped w/ bechamel, parmesan cheese and sunny side up egg

**VEGGIE SCRAMBLE** 17.50  
mushroom, spinach, cippolini onions, cherry tomatoes, pesto and mozzarella cheese w/ side toasts and mixed fruits

**SEASONAL SOUP**  
Ask the register person

## SIDES

One Egg 2.50  
Side Toast 3  
Avocado 2.50  
Mixed Greens 4.50  
Mixed Seasonal Fruits 5.95  
Foreigner Potatoes 5.50  
Grilled Chicken 6.50  
Side Bacon 5  
Side 2 pcs smoked salmon 7  
Side Keilbasa 5.95

## FOREIGNER FLIGHTS

**PLANT BASED LATTE** 19  
The healthy choice of coffee alternative that consists of a lot of nutrients. All vegan, gluten free, paleo, and dairy free. Emerald Matchai, Blue Spirulina, Golden Turmeric, and Ruby Beets.

**CAFÉ BARAKO** 19  
It's a bold and rich aroma flavor of traditional Fillipino dark roast coffee. Dolce Barako, Mocaccino, Affogato de Café Cubano.

**MIMOSA** 21  
Classic, Pineapple Jalapeño, and Raspberry Lavender Elderflower.

**WINE ( CHOOSE 3 TYPES OF WINE)** 19  
House Red, White, Rosé, Sparkling wine, Special wine of the day

## BEVERAGES

Freshly Squeezed Orange Juice 7  
Classic Mimosa 11  
Lavender Raspberry Mimosa 13  
Pineapple Jalapeño Mimosa 13  
Wines (red & white)  
\*ask the register person  
Beers  
\*ask the register person

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