



EST. 2009

BICYCLE SHOP & CAFE



BREAKFAST (served all day)

WE ARE PROUD TO BE A SCRATCH KITCHEN. ALL MENU ITEMS ARE MADE FRESH TO ORDER, USING WHOLE NATURAL INGREDIENTS. PLEASE BE PATIENT DURING PEAK TIMES.

TOAST WITH TOPPINGS with choice of Fruit Salad or Simple Egg

Toasted Baguette or English Muffin with your choice Topping \$5.25

Butter, Cream Cheese, Honey, Peanut Butter, Organic Sunflower Butter, Nutella, Jam, or Avocado & Oil

QUICHE with Roasted Potatoes

Ask your server for our current selection \$9.00

BREAKFAST SANDWICHES with Roasted Potatoes or Field Greens

Choose your style \$8.75

The RED brick: Pork Breakfast Sausage, Gouda, Medium Fried Egg, Chipotle Pesto, Caramelized Onion & Arugula on Baquette

The GREEN brick: Avocado, Medium Fried Egg, Basil Pesto, Tomato, Pickled Onion & Micro Greens on Baquette (Vegan option available)

Like it a Lox: Lox, Bacon, Scrambled Egg, Tomato, Arugula & Dill Aioli on Baquette

Cubano: House-made Pulled Pork, Black Forest Ham, Cheddar, Medium Fried Egg, Pickled Onions & Spicy Cucumbers, Dijonnaise on Sourdough

Frenchie: Pear, Spinach, Brie, Medium Fried Egg on Buttered Sourdough

BREAKFAST QUESADILLA with Fruit Salad

Tomato Tortilla, Chipotle Cream Cheese, Cheddar, Egg, Bacon, Onion, Tomatoes, and Roasted Potatoes, and house-made Tomatillo Salsa \$10.50

PESTO TOFU SCRAMBLE with a side of Organic Tempeh

With Spinach, Onions, and Bell Peppers, on a bed of Roasted Potatoes \$10.00

| A LA CARTE \$3.00 | |
|---|--|
| Bacon | Roasted Potatoes |
| Pork Sausage <small>(Oliver's Produce - Marcellus)</small> | ½ Avocado |
| Turkey Sausage | (2) Eggs - any style |
| Organic Tempeh | Fruit Salad - seasonal fruit tossed in yogurt, topped with almonds and honey |
| Black Forest Ham | Simple Egg (\$1.00) - hardboiled |
| Lox | |

OMELET with choice of Roasted Potatoes or Field Greens

Two Egg Omelet, with choice of Toast (English Muffin or Baguette) \$12.00

Green Eggs & Ham: Broccoli, Black Forest Ham & Cheddar; garnished with Roasted Jalapeño Crema & Scallion

Mediterranean: Feta, Spinach & Sundried Tomato; topped with Sliced Avocado & Fresh Dill (Add Turkey Sausage \$3)

Smoked Out: Mushrooms, Gouda, Caramelized Onion & Chèvre; garnished with Chive (Add Pork Sausage \$3)

Parisian: House-made Pulled Pork, Spinach & Brie

Everything: Lox, Tomato & Cream Cheese; garnished with Picked Onion & Everything Bagel Seasoning

Yee Haw!: Black Forest Ham, Peppers & Cheddar; topped with Pico de Gallo

FARMER

Two Eggs any style, Roasted Potatoes, choice of Meat, and choice of Toast (English Muffin or Baguette) \$9.00

HUNGRY FARMER

Two Eggs any style, short stack of Pancakes, choice of Meat, Roasted Potatoes, and choice of Toast (English Muffin or Baguette) \$10.00

PANCAKES with Butter & NY Maple Syrup

Plain, Banana, Blueberry, or Chocolate Chip, with a side of your choice of Meat \$8.75

Available before 3pm

PORRIDGE with Organic Tempeh

Ancient Grain Hot Cereal, Coconut Milk, Brown Sugar, house-made Chai Fruit Compote & Pepitas \$7.50

Available before 3pm



SALADS (after 11am)

Add Grilled Chicken Breast (\$4), Salmon (\$7), Egg (\$2.50) or Organic Tempeh (\$3) to any salad

HOUSE with Organic Tempeh

Field Greens, Tomatoes, Cucumbers, Pickled Onions, Carrots, Dried Cranberries, house-made Croutons, Seasonal Dressing \$5.50 / \$8.00

KALE SALAD

Massaged Kale, Candied Bacon, White Beans, Tomatoes, Crispy Shallots, house-made Croutons, Shaved Parmigiano, Lemon Tahini Dressing \$11.00

| HOUSE-MADE SOUP |
|---|
| Ask your server for our current selection \$4.75 / \$6.50 |



NON MI with Organic Tempeh

Mixed Greens, house-made Pulled Pork, Carrot, Cucumber, Pickled Onions, Peppers, Radishes, and Jalapeños; Fresh Cilantro and Creamy Sriracha Dressing \$12.00

Sub Organic Tempeh at no extra charge

SWEET POTATO SALAD with Organic Tempeh

Kale, Roasted Sweet Potatoes, Fried Halloumi Cheese, Pomegranate Seeds, Sliced Jalapeños, Sliced Almonds, Cilantro in a Creamy Coconut Lime Dressing \$13.00

LENTIL SALAD with Organic Tempeh

Lightly dressed French Lentils on top of Baby Spinach, with Radish and Feta Cheese \$12.00

SANDWICHES (after 11am)

Served on Baguette with a side of Fries or Field Greens

BANH MI

House-made Pulled Pork, Pickled Onions, Peppers, Radishes, and Jalapeños; Shredded Carrots, Sriracha Aioli and Fresh Cilantro \$12.50

Sub Organic Tempeh and Vegan Aioli at no extra charge

THE RANDONNEUR

Bacon, Pear, Smoked Gouda, house-made Roasted Garlic Aioli \$10.50

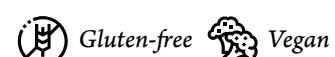
THE PELOTON

Spinach, Tomato, Fresh Mozzarella, house-made Basil Pesto Aioli \$10.50

THE HIGH WHEELER

Cajun-spiced Grilled Chicken Breast, Bacon, Spinach, Red Onion, Cheddar, house-made Chipotle Pesto Aioli \$12.50

Consuming raw or undercooked beef, chicken, seafood, shellfish or eggs may increase the risk of foodborne illness



Please note: we are unable to split checks for parties of four or more. We have an ATM on premise for your convenience or, you can exchange funds via Venmo, PayPal or the fund-sharing app of your choosing. Thank you for your understanding.

BURGERS (after 11am)

Served on a Kaiser Roll with a side of Fries or Field Greens - Add Cheese (\$2), Bacon (\$3), or Egg (\$2.50) to any burger

HOUSE

7oz local Beef (Oliver's Produce - Marcellus), Field Greens, Pickled Veggie, Pepperjack Cheese, house-made Chipotle Pesto Aioli **\$14.50**

PLAIN JANE

7oz local Beef (Oliver's Produce - Marcellus), Lettuce, Tomato, Onion, house-made Burger Sauce **\$14.00**

POPPER

7oz local Beef (Oliver's Produce - Marcellus), Cream Cheese, Sliced Jalapeños, Crispy Shallot **\$14.50**

BACON, BLUE & SHROOM

7oz local Beef (Oliver's Produce - Marcellus), Bacon, Grilled Mushrooms, house-made Gorgonzola Sauce **\$15.50**

SWEET COW

7oz local Beef (Oliver's Produce - Marcellus), Brie Cheese, Apricot Jam, Dijonnaise **\$15.00**

HOUSE-MADE VEGGIE BURGER

Goat Cheese, Roasted Garlic Aioli, Avocado, Pea Shoots **\$13.00**



SMALL PLATES (after 11am)

FLATBREAD PIZZA

Ask your server for our current selection **\$10.00**

Gluten-free option available (**\$1.50**)

CHICKEN WINGS with house-made Gorgonzola Sauce, carrot & celery sticks

A dozen fried, and tossed in sauce **\$12.50**

Buffalo, Filipino Adobo, Spicy Peanut Glaze, or Garlic Parmesan

KOFTA LAMB MEATBALLS with Labneh **\$12.00**

GLAZED ROOT VEGETABLES with Maple Glaze **\$8.50**

BEEF HUMMUS PLATE with deep fried Garlic Naan **\$7.50**

Gluten-free, vegan option available (**\$1.50**)

ROAST BEEF SLIDERS

3 Mini Kimmelweck Buns, house-made Roast Beef, Red Onion, Cheddar, Spicy Horseradish Sauce & Au Jus **\$13.00**

FRIES with house-made Curry Sauce **\$6.25**

LOADED FRIES

Crispy Fries topped with Creamy Béchamel, house-made Roast Beef, and Halloumi Cheese **\$13.25**

BUTTERNUT SQUASH MAC & CHEESE **\$7.00 (small) / \$10.00 (large)**

FRIED SHROOMS

Southern-style battered & fried Oyster & Button Mushrooms with house-made Hot Honey **\$9.50**

DINNER (after 5pm)

Add Grilled Chicken Breast (\$4), Salmon (\$7), Egg (\$2.50) or Organic Tempeh (\$3)

GRAIN BOWL

Warm Farro & Kale Salad, Grilled Tomatoes, Minted Labneh, Pistachio Za'atar, Spiced Chickpeas, Sumac Onions **\$16.50**

Add Kofta Lamb Meatballs (3) (**\$5.00**)

HICKORY SMOKED PORK CHOP

With Warm Fennel, Apple, and Fingerling Potato Salad **\$20.00**

BISTRO STEAK

Ask your server for today's preparation **MARKET PRICE**

BUTTER CHICKEN

With Jasmine Rice, topped with Cilantro and Sliced Almonds **\$14.00**

PAPARDELLE PASTA

With Creamy Lemon Sauce and Scallops **\$19.00**

Gluten-free Penne Pasta available (**\$1.50**)

MANDARIN ORANGE GLAZED CRISPY TOFU

With Sesame Rice and Ginger

Braised Bok Choy **\$14.00**



DRINK!

| BEVERAGES <small>\$2.00</small> | COFFEE | NOT COFFEE | BLENDED / SMOOTHIES <small>\$7.00</small> |
|---|--|--|--|
| Cola Diet Cola Lemon Lime Ginger Ale Pink Lemonade Cranberry Juice Orange Juice (12oz) | Drip \$2.50 / \$3.00 Pour-over \$6.00 (12oz Hario V60) French Press (12oz) \$4.00 (32oz) \$7.50 Cold Brew \$4.00 | Hot Cocoa \$3.50 / \$4.00 Chai Latte \$4.00 / \$4.50* Matcha Latte \$4.25 / \$4.75* London Fog \$4.00 / \$4.50 Iced Tea \$2.75 Nilgiri Black, Mate Chiller, or Ginger Lemon Mint Milk (12oz) \$2.00 White or Chocolate | Strider Vanilla yogurt, banana & strawberry, or chocolate Berry Breakaway Mixed berries, orange, banana, coconut water Wheelie Healthy Mango, ginger, kale, banana, ginger lemon mint tea Maple Mountain Maple, peanut butter, oat milk, banana, chai tea, chia seeds Fat Bike Peanut butter, oat milk, kale, coconut oil, chia seeds Chainbreaker Cold brew coffee, coconut, banana Peach Coaster Peach, banana, coconut, vanilla yogurt Velodrome Matcha tea frappé, banana, oat milk *Available Iced |
| BOTTLED | ESPRESSO | ORGANIC LOOSE LEAF TEA <small>\$3.50</small> | |
| Saranac Root Beer \$3.00 Coconut Water \$3.00 Bundaberg Ginger Beer \$3.75 San Pellegrino \$3.00 Lacroix \$2.50 Saratoga Still \$2.00 Sparkling \$3.00 Aqua Vitea Kombucha \$6.50 Red Jacket Juice \$3.25 | Espresso \$2.75 Con Panna \$3.25 Macchiato \$3.50 Cortado \$3.50 Cappuccino \$3.75 Latte \$4.25 / \$4.75* Mocha \$4.75 / \$5.25* Americano \$3 / \$3.25* Add House-made Syrup (\$0.50) Add Soy or Oat Milk (\$0.70) | Ceylon Black Darjeeling Irish Breakfast Ceylon Green Earl Green White Melon Chai Yerba Mate Chamomile Lavender Cherry Hibiscus Detox Orange Spice Ginger Lemon Mint | |