

## ARTISAN FOOD & CRAFT COFFEE • EST. 2015

141 E. Main St. Strasburg, PA 17579

speckledhencoffee.com | order online or call to order: 717.288.3139

13.00

# BREAKFAST

SERVED ALL DAY Featuring locally sourced free-range eggs

#### OMELETTES

w/ side of GF potatoes OR toast (white/wheat/rye/sourdough +.50)+1.50GF bread potatoes and toast +2.00

#### FARMERS BEST V GF

broccoli, peppers, sautéed onion, spinach, portobello mushrooms, garlic hummus, topped with feta

13.00

12.50

9.25

11.50

# SPECKLED HEN GF

candied bacon, cheddar, bell pepper, sautéed onions

#### LANCASTER GF

13.50 bacon, ham, sausage, gouda, sautéed onions

#### WESTERN GF 12.50

ham, cheddar, bell pepper, sautéed onions

#### SWISS GF 12.50

ham, mushrooms, swiss, sautéed onions

### **CLASSICS**

+3.00Add bacon, ham, or sausage

## THE OL' STANDBY V

two eggs over medium, potatoes, buttered toast

## FRENCH TOAST V

10.00

Michael's cinnamon bread, garnished with fresh berries, whipped cream and maple syrup on the side

#### 11.00 FRENCH TOAST STACKER

two eggs topped with smoked gouda & choice of sausage, bacon, or ham between two slices of french toast, served with maple syrup on the side

## BREAKFAST BURRITO V

three eggs, cheddar, spinach, black bean salsa, potatoes, side of salsa & sour cream

### VEGAN BURRITO VG

12.25 seasoned tofu, black bean salsa, broccoli,

spinach, breakfast potatoes, vegan signature sauce, side of salsa

## **BREAKFAST BOWLS**

#### ♦SOUTHWEST BOWL V GF

two over medium eggs, refried beans, cherry tomatoes, 4 cheese blend, avocado, rice, side of salsa

#### SWEET POTATO BOWL V GF 13.00

two over medium eggs, sweet potatoes, kale, quinoa, feta, balsamic

# HOMESTYLE BREAKFAST GF 12.75

two over medium eggs, bacon, black bean salsa, cheddar, spinach, breakfast potatoes

#### TOFUVEGGIE BOWL VG GF 13.00

seasoned tofu, black bean salsa, spinach, cherry tomatoes, sweet potato, broccoli, balsamic glaze

#### BUILD YOUR OWN BOWL 9.50

spinach base + your choice of: breakfast potatoes or sweet potatoes two over medium eggs or seasoned tofu veggies (+.50) cheese (+.75) meat (+3) avocado (+2.50)

### **EGG SANDWICHES**

served on choice of croissant, bagel, or toast +1.50

#### EGG & CHEDDAR V 7.50

#### **MEAT & CHEDDAR** 10.00

choice of: candied bacon, ham, or sausage

#### BACON, CHEDDAR, AVOCADO 10.50 candied bacon, cheddar, sliced avocado

### GRILLED TOFU SANDWICH VG 11.00

seasoned tofu, lettuce, tomato, vegan signature sauce

#### SPICY BREAKFAST BLT 10.50

candied bacon, tomato, greens, spicy aioli, fried egg

## LIGHT FARE

## FRUIT & YOGURT PARFAIT V GF 6.75

local vanilla yogurt, fresh berries, candied walnuts, house granola

## OATMEAL & YOGURT BOWL V GF

local vanilla yogurt over chilled 9.00 baked oatmeal, topped with fresh berries & candied walnuts

### BERRY BAKED OATMEAL V GF 6.50

6.50

house recipe with mixed berries, served warm with steamed milk & fresh berries

# HOUSE GRANOLA V GF

hearty granola topped with candied walnuts & a side of milk

#### BAGEL & CREAM CHEESE V 3.50

choice of plain, asiago or everything bagel

# **QUICHE & TOASTS**

#### GARDEN SOUFFLE V GF 8.50

red peppers, red onion, tomatoes, sautéed mushrooms, spinach, white cheddar, vellow cheddar, topped with parmesan & basil served with a side salad

Choice of quiche served with side salad: HOUSE {bacon, red bell pepper, onion, cheddar, gouda}

LANCASTER (bacon, ham, sausage, onion, cheddar, smoked gouda}

♦LEEK & POTATO {leek, potato, white & yellow cheddar, black pepper} V

#### AVOCADO TOAST V

sliced avocado, pickled onions, feta, balsamic glaze add egg +1.50

8.50

5.00

CHOC & BERRY CROISSANT V 7.00 nutella, strawberries, toasted croissant & powdered sugar

### **SIDES**

MEAT (BACON, HAM, SAUSAGE).	3.00
BREAKFAST POTATOES V GF	4.00
FRESH FRUIT V GF	4.50
SIDE SALAD V GF	5.00
LIL FRUIT & YOGURT PARFAIT	4.25
CROISSANT	2.00
TOAST (WHITE, WHEAT, RYE)	2.00
sourdough +.50, GF toast +1.50	

## **KIDS**

12 & under

#### SPECKLED HEN JR V 6.50 two egg omelette with cheddar, white toast

#### SCRAMBLED EGGS V 6.50

two eggs scrambled, white toast

LIL FRUIT & YOGURT V GF 4.25 **PARFAIT** 

vanilla yogurt, berries & granola

# FRENCH TOAST STICKS V

cinnamon swirl french toast served with strawberries, whipped cream & maple syrup on the side

5.00 | 7.00 3 sticks | 6 sticks

#### KIDS AVOCADO TOAST VG 6.00 wheat toast topped with sliced avocado.

Served cut in half

Our name "Speckled Hen" represents our values of diversity and appreciation of each other's differences. We believe that the unique attributes—or "speckles"—each of us possess are what make our community so rich & beautiful.

♦ SEASONAL SPECIALS | V VEGETARIAN | VG VEGAN | GF GLUTEN FRIENDLY Items prepared for gluten sensitivity or allergy upon request; however, we are not a certified gluten free kitchen. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness, especially if you have a medical condition. Please let your cashier, or a manager know if you have an allergy so that we can ensure that your food is being prepared with extra attention to accommodate your dietary restrictions.

# LUNCH

Served daily starting at 11 am | Served all day for Sunday Brunch



## **BURGERS & MORE**

8oz. locally sourced pasture-raised beef, from Verdant View Farm, on a kaiser roll served with **GF** french fries

**GF** bun +1.50

SPECKLED HEN BURGER 15.00 cheddar, candied bacon, aioli, fried egg

SWEET, SAVORY, SPICY 14.50 candied bacon, smoked gouda,

bbq sauce, spicy aioli, arugula

CLASSIC BURGER 14.00 cheddar, lettuce, tomato, onion, mayo

**BUILD YOUR OWN BURGER** 11.50 sauces & veggies +.50

avocado + 2.50 cheese +.75 egg +1.50 bacon +3.00

QUESADILLA 15.00

Choice of:

- Chicken & Bacon, bell peppers, sautéed onions, four cheese
- Black Bean Veggie and cheese **V** served with a side of tortilla chips, salsa & sour cream

KIDS (12 & under)

Add a drink & cookie +2.50

GRILLED CHEESE V 7.50
american cheese on sourdough bread with
a side of chips
exchange french fries +2.50
add turkey or ham +2.50

CHICKEN TENDERS 7.50

3 chicken tenders with french fries

MAC & CHEESE V 6.00 ◆BAGEL PIZZA V 7.00

asiago bagel, sauce, cheese

crackers

CHICKEN & CHEESE QUESADILLA 7.00 served with a side of ranch

♦HUMMUS & VEGGIES GF VG 7.00 hummus, carrots, celery, cucumbers, GF

KIDS DRINKS 2.00

chocolate milk, whole milk, orange juice, apple juice, steamer, hot cocoa

## **SOUP & SALAD**

Salad add ons: chicken +3 | burger patty +6 Soup: add Garlic Herb Biscuit +2

SOUP & SALAD COMBO choose any cup of soup & half salad

TOMATO SOUP (changes daily) cup | bowl 4.00 | 6.00

SOUP OF THE DAY

cup | bowl 5.00 | 7.00

VEGAN CHILI VG with crackers

cup | bowl 5.00 | 7.00 VEGGIE CHILL V 8.50

topped with cheese & sour cream, with garlic herb biscuit

### ♦BLUEBERRY SPRING SALAD 12.50

blueberries, cucumbers, candied walnuts, feta, arugula and greens mix, side of honey mustard **GF V** 

GREEK SALAD GF 12.50

cherry tomatoes, kalamata olives, cucumber, red onion, feta, greens, greek dressing

HOUSE SALAD GF V 9.50

cherry tomatoes, cucumber, parmesan, greens, side of house made balsamic Add: grilled chicken +3 | burger patty +6

CAESAR V 10.50

parmesan, house made croutons, greens, side of caesar dressing Add: grilled chicken +3 | burger patty +6

CHICKEN SALAD GF 13.50 our signature house made chicken salad,

greens, topped with candied walnuts & feta, side of house made poppyseed dressing

CUCUMBER & AVO SALAD VG GF 12.50 cherry tomatoes, avocado, cucumbers, greens, pickled red onion, balsamic dressing

# **SIDES**

FRENCH FRIES GF VG 4.00 w/ spicy aioli, or vegan signature sauce VG

MAC & CHEESE **v** 6.00 FRESH FRUIT **vg** 4.50 TORTILLA CHIPS & SALSA **vg gf** 4.00

## **SANDWICHES & MORE**

with premium deli meat and side of chips exchange **GF** french fries +2.50 **GF** bread +1.50

12.75

♦REUBEN

sauerkraut, corned beef, swiss, 1000 island sauce, rye bread

TURKEY BACON 12.50

turkey, candied bacon, cheddar, lettuce, tomato, pesto mayo on toasted wheat bread

♦HOUSE BUFFALO CHICKEN 14.00

house breaded fried chicken patty, kaiser roll, buffalo sauce, red onion, dill pickles, lettuce, tomato, blue cheese

♦LUNCH BURRITO 13.75

grilled chicken, refried beans, rice, 4 cheese, cherry tomatoes, tortilla chips, bbq ranch with side of tortilla chips

SMOKED PANINI 12.7

turkey, candied bacon, cheddar, smoked gouda, feta, tomato, pesto mayo, wheat bread

**GRILLED TURKEY & SWISS** 12.75 turkey, swiss, pickled onions, arugula, mayo, sourdough bread

HAM & DILL MELT 12.75

ham, cheddar, dill pickles, spinach, honey mustard, grilled rye bread

CHICKEN SALAD CROISSANT 12.75 signature house made chicken salad {with greek yogurt, apples and grapes}, topped w/ feta, candied walnuts & greens, on croissant

CHICKEN CAESAR WRAP 12.75 chicken, parmesan, house made croutons, greens, caesar dressing, white wrap

TRIPLE GRILLED CHEESE V 9.75 cheddar, american cheese & swiss on

cheddar, american cheese & swiss on sourdough bread | add bacon & tomato +2.50

## **VEGGIE SPECIALS**

Sandwiches are served w/ chips exchange french fries +2.50 GF bread +1.50

♦TOFU LEEK BOWL VG 13.00

seasoned tofu, leeks, mushrooms, rice, spinach, sautéed onion, red pepper flakes

BLACK BEAN BURGER V black bean burger (not available GF),

black bean burger (not available GF), cheddar, tomato, red onion, spinach, pesto mayo, kaiser roll, served with fries

GREEK VEGGIE WRAP V 12.75 garlic hummus, cucumber, spinach, feta,

tomato, olives, avocado, red onion, wrap

♦ VEGGIE & HUMMUS WRAP VG 12.75 grilled broccoli, leeks, mushrooms, seasoned tofu, garlic hummus, pickled onions, arugula, cherry tomatoes, wrap



we cater! view our catering menu for events and parties at speckledhencoffee.com/catering

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