

# PEPITA

## BREAKFAST MENU

M-F: 8a-11a SAT+SUN: 8a-2p

## PASTRIES

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**BLUEBERRY OATMEAL BREAKFAST BAR** \$3  
maple almond butter ganache **v** **g**

**SEASONAL MUFFIN** \$2.50  
rotating flavors, ask barista for details

**JUMBO TOLLHOUSE COOKIE** \$2.50  
the ultimate comfort food

**CRANBERRY THYME SCONE** \$3.50

**CITRUS & CURRY POPPY SEED POUND CAKE** \$4  
available griddled or sliced

## BREAKFAST SANDWICHES

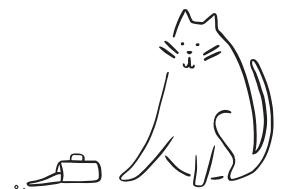
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**BREAKFAST CROISSANT** \$6  
fried egg, cheddar, special sauce, banana peppers

**PRESSED BACON, EGG, & CHEESE** \$7  
peppadew ketchup, local bacon, fontina, egg custard

**PRESSED LOCAL HAM, EGG, & CHEESE** \$8  
egg custard, cheddar, beer mustard, caramelized onions

**AVOCADO TOAST** \$7  
carrot bacon, grilled marinated tomato, green goddess ranch (plant-based) **v**



**g** gluten free **v** vegan

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before placing your order, please inform your server if a person in your party has a food allergy

# PEPITA

LUNCH MENU

11a-close daily

## SOUPS, SALADS, & SNACKS

**MIXED GREENS SALAD** \$4 / \$7  
radishes, lemon vinaigrette, pickled red onion **g** **v**

**TENDER CABBAGE SALAD** \$6 / \$8  
curry vinaigrette, carrot, dried cranberries, goat cheese **g**

**FARRO & ROASTED CAULIFLOWER SALAD** \$6 / \$8  
malt vinaigrette, fresh herbs, lemon **v**

**POTATO LEEK SOUP** \$4 / \$6  
pickled shallots, olive oil **g** **v**

**PITA CHIPS & DIP** \$10  
brewers baked pita chips, green goddess white bean hummus, caprese relish

## PLANT-BASED SANDWICHES

**ROASTED BEET FRENCH DIP** \$11  
porcini mushroom jus, caramelized onion, truffle horseradish, white bean hummus **v**

**PRESSED AVOCADO & KIMCHI** \$11  
coconut oil-griddled sourdough, birds of a feather ipa peanut sauce, sprouts **v**

**GRIDDLED CAULIFLOWER FLAT PATTY** \$11  
porter bbq sauce, pickles, lettuce, tomato, south river miso "bleu" **v**

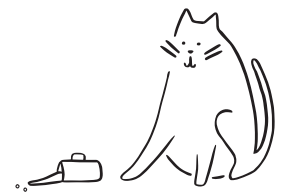
## LOCAL MEATS & CHEESES

**THREE CHEESE GRILLED CHEESE** \$7  
fontina, cheddar, gruyere, add local bacon (+\$2)

**MOZZARELLA, PESTO, & TOMATO PANINI** \$8  
balsamic porter pesto, mixed greens, sourdough, add local chicken (+\$2)

**HAND CARVED HOT ROAST BEEF** \$13  
grass fed massachusetts beef, cheddar, horseradish mayo, caramelized onion

**PRESSED CUBANO** \$12  
local ham, braised massachusetts pork shoulder, gruyere, pickle, citrus mustard



**g** gluten free **v** vegan

**GLUTEN FREE?**  
ask for greens instead of bread  
available for most sandwiches

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# PEPITA

## COFFEE

served daily: 8:00 am - 2:00 pm

### DRINK

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HOT

**DRIP COFFEE** \$2.75 / 12oz

**ESPRESSO** \$3 / 2oz



**AMERICANO** \$3 / 10oz  
hot or iced

**CAPPUCCINO** \$3.75 / 10oz  
hot or iced

**LATTE** \$4.50 / 12oz  
hot or iced

**MOCHA** \$4.50 / 12oz  
hot or iced, make it spicy

**MACCHIATO** \$3.25 / 2oz  
hot or iced

**CORTADO** \$3.50 / 4oz  
hot or iced

**HOT CHOCOLATE** \$4.00 / 12oz  
hot or iced, make it spicy

#### EXTRAS

extra shot +\$1

soy/oat milk +\$0.50

vanilla/hazelnut/caramel/lavender syrup +\$0.50

COLD

**COLD BREW** \$3.50 / 12oz, \$4 / 16oz

**DARK ROAST COLD BREW** \$3.50 / 12oz, \$4 / 16oz



**HALF AND HALF** \$3.50 / 12oz, \$4 / 16oz  
half regular cold brew + half dark roast cold brew

**NITRO COLD BREW** \$4.75 / 12oz, \$5.25 / 16oz

**LEMON LAVENDER SODA** \$3.50 / 12oz, \$4.00 / 16oz

TEA

**CHAI LATTE** \$4.00 / 10oz, \$4.50 / 12oz  
available hot or iced



**MATCHA LATTE** \$4.00 / 10oz, \$4.50 / 12oz  
available hot or iced, unsweetened

**ICED TEA** \$3.00 / 10oz, \$3.50 / 12oz  
black, unsweetened

**MEM TEA CUP** \$2.50 / 12oz  
blue flower earl grey, russian caravan, jasmine pearls, moroccan mint, yerba mate, spicy turmeric tonic, mango, blood orange hibiscus, apple berry

