

PEPITA

BREAKFAST MENU

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

PASTRIES

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

BLUEBERRY BUCKLE MUFFIN \$2.50
sweet streusel topping

LEVAIN STYLE CHOCOLATE OATMEAL COOKIE \$2.50
the ultimate comfort food

APPLE STRUDEL \$3.50
a fall favorite

PUMPKIN BREAD \$4
available griddled or sliced

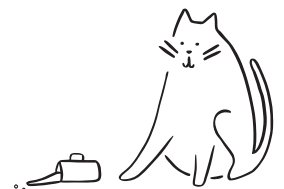
BREAKFAST SANDWICHES

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

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 & APPLE SALAD \$6 / \$8

curry vinaigrette, carrot, dried cranberries, goat cheese **g**

FARRO & ROASTED CAULIFLOWER SALAD \$6 / \$8

malt vinaigrette, fresh herbs, lemon **v**

CREAMY TOMATO BISQUE \$4 / \$6

cheddar crouton, chives

SEASONAL SOUP \$4 / \$6

rotating flavors

PITA CHIPS & DIP \$10

brewers baked pita chips, green goddess white bean hummus, caprese relish

PLANT-BASED SANDWICHES

CURRIED TOFU SALAD WRAP \$10

walnuts, grapes, tarragon mayo, mixed greens, pickled onions

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)

CHICKEN CAESAR WRAP \$11

crispy romano, lemon garlic dressing, romaine, peppadew peppers

ROAST BEEF ON KIMMELWECK \$13

gruyere, horseradish mayo, caramelized onion, caraway sea salt bun

PRESSED CUBANO \$12

local ham, braised massachusetts pork shoulder, gruyere, pickle, citrus mustard

TURKEY GOBBLER \$13

sage sausage stuffing, cranberry sour ale mayo, cheddar, pickled red cabbage



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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

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
rotating seasonal

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

