

# PEPITA

## BREAKFAST MENU

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

## PASTRIES

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**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

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**BREAKFAST CROISSANT** \$6

fried egg, cheddar, special sauce, banana peppers

**PRESSED BACON, EGG, & CHEESE** \$7

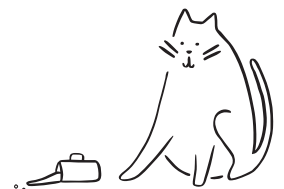
peppadew ketchup, local bacon, fontina, egg custard

**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 & 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



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

### GLUTEN FREE?

ask for greens instead of bread available for most sandwiches

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

# 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/pumpkin 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

