

OLGA'S

☘ CUP & SAUCER ☘



Olga's Cup & Saucer

BRUNCH

POACHED EGGS ON CHEDDAR SCONE / 11.95

Two poached eggs on a grilled cheddar scallion scone. Served with applewood smoked bacon & home fries.

MAKE IT GLUTEN FREE: substitute scone for a potato cake

CLASSIC EGGS BENEDICT / 10.95

Two poached eggs with Canadian bacon & hollandaise on a housemade English muffin. Served with home fries.

VEGETARIAN EGGS BENEDICT / 10.95

Two poached eggs, spinach, caramelized onion, red peppers, & hollandaise on a housemade English muffin. Served with home fries.

BREAKFAST BREAD PUDDING / 12.50

French toast-inspired bread pudding. Housemade bread & sweet cream custard baked with seasonal fruit & grilled to perfection.

POLENTA WITH RATATOUILLE & POACHED EGGS / 11.95

Two poached eggs come with zucchini, summer squash, & eggplant, seasoned with basil, rosemary, & oregano in a red pepper tomato sauce with baked polenta.

THREE EGG OMELETTE -OR- TOFU SCRAMBLE / 11.95 / 12.95

Start with either 3 eggs or tofu. **Choose any three fillings:** swiss, cheddar, provolone, tomato, green peppers, red onion, fresh spinach, portabella mushroom, bacon, prosciutto, ham, or sausage. **Each additional item / 0.75**

Substitute egg whites / 1.50

BREAKFAST TOSTADA / 11.45

Two grilled corn tortillas with pepper jack cheese, black beans, 2 eggs, & pico de gallo with ancho-tomatillo sauce. Served with home fries.

FRITTATA / 8.00

Seasonal roasted vegetables, eggs, roasted garlic aioli, & mixed greens.

THE BASIC / 7.95

Two eggs any style, home fries, & two slices of housemade sourdough toast.

SEASONAL OATMEAL / 7.50

Rolled oats with seasonal topping.

YOGURT PARFAIT / 7.50

Organic yogurt & housemade granola served with seasonal fruit.

SIDES

prosciutto / 2.50

housemade sausage / 2.50

applewood smoked bacon / 3.50

lox / 4.00

home fries / 3.50

cup of fruit / 3.00

housemade hummus / 2.50

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B R U N C H

FALL SALAD / 9.25

Flowering kale with sliced apple, asiago crisps, dried cranberries, & pecans with apple cider dressing.

MIXED GREENS SALAD / 8.25

Mixed greens with sliced red onion, cherry tomatoes, cucumbers, carrots, & diced bell peppers with white balsamic dressing.

BEET & ORANGE SALAD / 9.75

Arugula with sliced beets, radishes, oranges, walnuts, & diced bacon with goat cheese & orange dressing.

BREAKFAST PANINI / 10.45

Two eggs any style with bacon, tomato, & cheddar cheese. Grilled on a housemade filone roll & served with home fries.

BAT / 9.75

Applewood smoked bacon, arugula, vine-ripened tomatoes, & garlic mayo served on housemade sourdough. Served with chips or coleslaw.

add egg / 1.50

SMOKED TURKEY SANDWICH / 10.75

Smoked turkey with lettuce, cheddar cheese, & honey mustard served on housemade sourdough. Served with chips or coleslaw.

GOAT CHEESE & EGGPLANT SANDWICH / 9.75

Roasted eggplant, red bell pepper, herb goat cheese, & arugula on a housemade torpedo roll.

DAILY PIZZA / HALF 5.75 / WHOLE 11.50

Rotating selection of housemade meat and vegetarian flatbread pizza.

AVOCADO TOAST / 8.95

Avocado with chili oil, tomato, onion, & diced bacon.

add egg / 1.50 add lox / 4.00

HUMMUS TOAST / 8.95

Housemade hummus, tomato, feta, sumac, sea salt, & scallions.

add egg / 1.50 add lox / 4.00

LOX TOAST / 12.95

Cream cheese, lox, cucumber, sliced onion, & sprouts.

SEASONAL TOAST

Ask about our seasonal toast specials!

SIDES

prosciutto / 2.50

housemade sausage / 2.50

applewood smoked bacon / 3.50

lox / 4.00

home fries / 3.50

cup of fruit / 3.00

housemade hummus / 2.50

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BRUNCH

BEVERAGES

NEW HARVEST

COFFEE

HOT OR ICED

coffee
latte
cappuccino
horchata latte
mexicano latte
add flavor:
caramel, vanilla, hazelnut,
mocha, horchata

MEM TEA

hot caffeinated tea
hot decaffeinated tea
iced black tea
iced berry tea
matcha latte
dublin fog
london fog

HOT DRINKS

hot chocolate
flavored steamer

COLD DRINKS

Boylan cola or diet cola
Boylan ginger ale
Fiji water
Polar seltzer
housemade lemonade

ALCOHOL

MIXED DRINKS

mimosa
bloody mary
beermosa
hot or iced rumchata latte

BEER

You Thirsty? IPA / 16oz / 6.5%
Night Swim'Ah / 16oz / 4.7%
Ice Fight / 16oz / 5.5%
Hazy Day / 12oz / 4.0%
Narragansett / 24oz / 5.0%

WINE

ask about our rotating selection of
white, red, & rosé

LOVE PEOPLE. LOVE FOOD.

Olga's Cup & Saucer opened as a seasonal bakery in 1988 on a farm in Little Compton, RI. In 1997, we opened our year-round Providence bakery in the Historic Jewelry District.

We pride ourselves on making our breads and pastries by hand and in house, using fresh ingredients and local produce.

Olga's serves breakfast and lunch daily, as well as serving brunch on Saturdays & Sundays. Our coffee is provided by New Harvest Coffee Roasters, and our tea is made by the great team at MEM in Boston.

We're so glad that you decided to spend some time with us today. Enjoy your taste of Providence!