

# 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.

### 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 with zucchini, yellow 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, or Black Forest ham. **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
- Black Forest ham / 3.25
- 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

### BREAKFAST PANINI / 10.45

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

### BREAKFAST BAT / 11.75

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

### SMOKED TURKEY SANDWICH / 10.75

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

### 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

### NOVA TOAST / 12.95

Cream cheese, lox, cucumbers, sliced onion, capers, & pea greens on your choice of salted or seeded bagel.

## DRINKS

### 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

### COOLER BEVERAGES

Boylan cola, diet cola, ginger ale  
Fiji water // Polar seltzer // Kombucha  
housemade lemonade // orange juice  
chocolate milk // apple cider

### BEER

**You Thirsty? IPA** / 16oz / 6.5% / Revival- RI  
**Night Swim'Ah** / 16oz / 4.7% / Revival - RI  
**Flagship Ale** / 12oz / 4.9% / Grey Sail - RI  
**Hard Cider** / 16oz / 6.0% / Artifact - MA  
Ask about our seasonal beers!

### MIXED DRINKS

#### Mimosa

A classic - orange juice & champagne.

#### Bloody Mary

Our spicy, salty housemade mix & vodka.

#### Hot Toddy

Spice Mill's mulling blend spices steeped in hot Rhody Fresh cider with Town Branch bourbon, & clove bitters.

#### Olga's Orchard Punch

Chilled Rhody Fresh cider over Town Branch bourbon topped with sparkling wine, & clove bitters.

#### Hot or Iced Rumchata Latte

Our Horchata Latte (New Harvest espresso, milk, & homemade horchata syrup) spiked with Rumson's rum.

### WINE

Ask about our rotating selection of white, red, & rosé.