

Proudly Serving Breakfast,
Lunch and Dinner



**We Serve High Quality
Food, Cage Free Organic
Eggs, Fresh Vegetables,
Organic Spreads and all
Natural Meats**

THE HUB CAFE & BISTRO

Breakfast

ALL OF OUR EGGS ARE CAGE FREE AND ORGANIC

SMOKED SALMON AND EGG BREAKFAST

Smoked Salmon, Scrambled Eggs, Avocado, Cherry Tomatoes, Capers, Homemade Dill Honey Mustard Sauce, and a slice of Bread 15

AMERICAN BREAKFAST CLUB

Eggs cooked any style, One Pancake or Waffle, a choice of Applewood Smoked Bacon, Hardwood Smoked Ham or all Natural Sweet Italian Sausage 11.45

ROASTED RED PEPPER AND MOZZARELLA

A mix of Organic Roasted Tomatoes, Red Bell Pepper, Onions, and Fresh Mozzarella Cheese topped with Organic Sunny Side up Eggs, and a slice of Bread 10.25

OMELETS

ALL OMELETS ARE SERVED WITH BREAD

SMOKED SALMON AND SPINACH OMELET

Egg Whites, Grilled Organic Spinach, Mushrooms, Onions, Brie Cheese Sauce, and side of Lemons 10.95

VEGGIE OMELET

Eggs Whites, Organic Spinach, Mushrooms, Red Bell Peppers, Onions, and Mild Cheddar Cheese 10.

PESTO AND ROASTED TOMATO OMELET

Egg Whites, Organic Basil Pesto cooked with Roasted Tomatoes and Fresh Mozzarella Cheese 9.25

SOUTH WEST OMELET

Eggs, All Natural Sweet Italian Sausage, Organic Spinach, Mushrooms, Red Bell Peppers, Onions, Mild Cheddar Cheese and a side of Salsa 11

CLASSIC OMELET

Eggs, Hardwood Smoked Ham, Mild Cheddar Cheese, Organic Mushrooms, Onions and a side of Salsa 10.50

Breakfast Pita

SMOKED SALMON AND EGG

Smoked Salmon, Scrambled Eggs, topped with Fresh Feta Cheese, Avocado, and Homemade Dill Honey Mustard Sauce 9.95

BACON, EGG AND CHEESE

Scrambled Eggs, Apple-wood Bacon, Mild Cheddar Cheese and a side of Salsa 7.25

SAUSAGE, EGG AND CHEESE

Scrambled Eggs, all Natural Sweet Italian Sausage, Grilled Green and Red Peppers, Onions, Mild Cheddar Cheese and a side of Salsa 6.50

ADD A SWEET POTATO PATTY FOR 1.50

Breakfast Sandwiches

CHOICE OF BREADS: MULTIGRAIN, CROISSANT, PLAIN BAGEL, EVERYTHING BAGEL AND FRENCH HOAGIE

SMOKED SALMON, EGG CROISSANT

Smoked Salmon, Scrambled Eggs, Herb Cream Cheese, Avocado and topped with Homemade Dill Honey Mustard Sauce 9.95

HAM, BACON, EGG AND CHEESE CROISSANT

Grilled Hardwood Smoked Ham, Apple-wood Bacon, Scrambled Eggs, and all Natural Swiss Cheese topped with Grilled Onions and Dijon Mustard 9.95

HAM, EGG GOUDA CROISSANT

Grilled Hardwood Smoked Ham, Scramble Eggs, Gouda Cheese, Mayonnaise and Spread of Home made Herb Cream Cheese 8.95

EGG, GOUDA CROISSANT

Scrambled Eggs, all Natural Gouda Cheese and Mayonnaise 5.95

ADD A SWEET POTATO PATTY FOR 1.50

Breakfast Sweets

BLUEBERRY PANCAKES OR WAFFLES

Two Pancakes or a Waffle, filled with Fresh Organic Blueberries, topped with Powdered Sugar, and served with a side of Syrup 8.25

PLAIN PANCAKE OR WAFFLE

Two Pancakes or a Waffle, topped with Powdered Sugar and served with a side of Syrup 6.25

STRAWBERRY, NUTELLA & BANANA PANCAKE OR WAFFLE

Two Pancakes or a Waffle, topped with Nutella, Organic Strawberries, Bananas, a drizzle of Chocolate and Powdered Sugar 8.95

ASK YOUR SERVER ABOUT OUR MULTIGRAIN PANCAKES

GRANOLA PARFAIT

Organic Granola served with Fresh Organic Berries, Bananas and Plain Greek Yogurt 5.95

Greek Yogurt

Plain Greek Yogurt topped with Honey and Walnuts 5.45

Fruit Cup

Fresh Organic Seasoned Fruits 3.75

Hot and Cold Drinks

ESPRESSO

	SINGLE	DOUBLE
Espresso	2.10	3.10
Espresso con Pana	2.55	3.55
Espresso Macchiato	2.50	3.40
Royal Melange		3.70
Melange		3.50

COFFEES

	SMALL	MEDIUM	LARGE
House Brew	2.10	2.45	2.75
Specialty Brew	2.40	2.80	3.10
Cafe Latte	3.65	4.25	4.95
Cafe Americano	2.85	3.10	3.50
Cappuccino	3.95	4.65	4.95
Caramel Macchiato	4.35	4.85	5.45
Nougat Moccacino	4.25	4.85	5.75
Moccacino Dark or White	4.35	4.85	5.45
French Press			5.95

HOT DRINKS

	SMALL	MEDIUM	LARGE
Chai Latte	3.45	4.15	4.45
Steamer	2.60	3.45	3.90
Hot Chocolate or White Chocolate	3.35	3.85	4.25

HOT TEAS

ONE SIZE ONLY 20 oz 2.90

Chamomile
China Jasmine
Wow Mint
Earl Grey
English Breakfast

ICED TEAS

ONE SIZE ONLY 20 oz 3.95

Texas Sweet Tea
Lemon/Lime
Peach/Lemon
Peppermint/Ginger

ICED AND BLENDED

	SMALL	MEDIUM	LARGE
Iced Chai Latte	3.45	4.15	4.45
Iced Cafe Latte	3.65	4.25	4.95
Iced Cafe Latte Flavored	3.95	4.70	5.25
Cold Brew	3.45	3.75	3.95
Iced Nougat Moccacino	4.25	4.85	4.95
Iced Caramel Macchiato	4.35	4.85	5.45
Iced Moccacino Dark, White, Caramel	4.25	4.75	4.95

SHAKES & SMOOTHIES

Oreo Shake			4.75
Brownie Shake			4.75
Strawberry Vanilla Shake			4.75
Banana Shake			4.75
Sunrise Smoothie			4.95
Iced Chocolate Dark or White	3.95	4.25	4.75

Soft Drinks

	SMALL	MEDIUM	LARGE
Coca Cola	1.50	1.95	2.30
Coke Zero			
Orange Fanta			
Sprite			
Dr Pepper			

Organic Juice

Orange Juice			3.65
Apple Juice			2.17

Pastries

Muffins 3.50

Blueberry
Banana Nut
Chocolate Chip
Cranberry Orange

Danish 3.45

Cheese
Guava
Raspberry
Apple Turnover

Croissants 3.45

Almond
Hazelnut
Chocolate

French Pastries

Eclair	2.50
Cannoli	2.50
Creme Puffs	2.25
Oreo Chiffon	4.00
Mango Chiffon	4.00
Fruit Tarts	4.25
Napoleon	4.25
Apple Strudel	3.95

Cookies

Sugar	2.00
Almond Chip	2.00
Chocolate Chip	2.00
Coconut Macaroons	2.00
Chocolate Chip	2.00
Brownie	2.55

Coffee Cakes 4.95

Almond
Hazelnut

Cakes 4.95

Carrot
Tiramisu
Napoleon
Tres Leches
Chocolate Chiffon
Turtle Cheesecake

Kolache

Ranchero	3.25
Ham & Cheese	3.00
Sausage Cheese	3.50
Jalapeño	

Lunch
&
Dinner

Served From 11 am
to 9 pm

Appetizers

SPINACH ARTICHOKE DIP

Spinach, Artichoke Hearts, Garlic Cream Cheese, Sour Cream and Bacon blended with Mozzarella Cheese and Creamy Parmesan, topped with Cherry Tomatoes, served with Pita Bread 7.95

ROASTED RED HUMMUS PEPPER DIP

All Natural Hummus, Creamy blend of fresh Chickpeas, Roasted Red Peppers and Sesame Tahini, served with Kalamata Olives, Cherry Tomatoes and Pita Bread 8.25

CHICKEN CRANBERRY PECAN DIP

A Savory Mix of White Chicken, crunchy Pecans and Cranberries, blended in a creamy Mayonnaise Dressing with a hint of Honey, over a bed of Arugula and Cherry Tomatoes. Served with Pita Bread 9.50

BUFFALO CAULIFLOWER

Cauliflower Floret coated in Spicy Batter flavored with Aleppo Peppers and Buffalo-Style Hot Sauce. Served with Ranch Dressing 9.95

Organic Salads

ALL OUR SALADS ARE SERVED WITH A SIDE OF BREAD

CHICKEN CAESAR SALAD

Seasoned Herb Grilled Chicken, Fresh Romaine Lettuce, topped with Parmesan Cheese, Croutons, and Creamy Caesar Dressing 9.95

CRANBERRY PECAN CHICKEN SALAD

A Savory Mix of White Chicken, crunchy Pecans and Cranberries, blended in a creamy Mayonnaise Dressing with a hint of Honey, over a bed of Fresh Romaine Lettuce, Cucumbers and Cherry Tomatoes. Served with Balsamic Vinaigrette Dressing 9.50

CHICKPEA SALAD

Fresh Organic Arugula, topped with Chickpeas, Cherry Tomatoes, and Fresh Feta Cheese. Served with Tzatziki Dressing 9.95

GREEK SALAD

Fresh Romaine Lettuce, sliced Cucumbers, Cherry Tomatoes, Red Onions, and Kalamata Olives, topped with Feta Cheese. Served with Raspberry or Balsamic Vinaigrette Dressing 8.95

HOUSE SALAD

A mix of fresh Organic Spring Mix, Cucumbers and Cherry Tomatoes 5.50

Add Chicken 2.50

Hot Sandwiches

SERVED WITH SEASONED FRENCH FRIES
CHOICE OF FRENCH HOAGIE OR PITA BREAD

CHICKEN PITA

Chicken Philly Steak, Lightly Marinated with Natural Chicken Seasonings, Provolone Cheese, Grilled Onions, topped with Lettuce, Cucumbers and Cherry Tomatoes, and Tzatziki Sauce 9.50

FILET STEAK PITA

Sirloin Philly Steak, Lightly Marinated with Natural Beef Seasonings, Provolone Cheese, Grilled Onions and Bell Peppers, topped with Lettuce, Cucumbers Cherry Tomatoes, Feta Cheese and Tzatziki Sauce 10.25

CHICKPEA PITA

Seasoned Chickpeas, Red Onions, Lettuce, Cherry Tomatoes, fresh Feta Cheese and Tzatziki Sauce 9.25

MEATBALL HOAGIE

Pork Meatballs, Provolone Cheese, Marinara Sauce, topped with Parmesan Cheese and Italian Seasoning 7.95

HOT ITALIAN HOAGIE

Hardwood Smoked Ham, Prosciutto, Hungarian Salami, Provolone Cheese, Grilled Mix Peppers, Onions, Kalamata Olives, and topped with Italian Seasoning 8.95

All Natural Sandwiches

SERVED WITH A SIDE HOUSE SALAD
CHOICE OF MULTIGRAIN, SOURDOUGH, PLAIN BAGEL, EVERYTHING BAGEL, CROISSANT AND FRENCH HOAGIE

SMOKED SALMON

Smoked Salmon, spread of our Herb Cream Cheese, Arugula, Cucumbers and a Homemade Dill Honey Mustard Sauce 10.95

SMOKED HAM GOUDA

Smoked Hardwood Ham, spread Herb Cream Cheese, Gouda Cheese, Spring Mix, Tomatoes, Cucumbers and Mayonnaise 8.25

CHICKEN SALAD

A Savory Mix of White Chicken, crunchy Pecans and Cranberries, blended in a creamy Mayonnaise Dressing with a hint of Honey, Fresh Lettuce and Tomatoes 8.50

TURKEY SANDWICH

All Natural Oven Roasted Turkey Breast, with Lettuce, Tomatoes, Pickles and Mayonnaise 8.50

Savory Burgers

ALL BURGERS ARE SERVED WITH FRENCH FRIES

CLASSIC BURGER

A Burger loaded with Onions, Organic Lettuce, Tomatoes, Pickles, Mayonnaise and Mustard 9.50

BACON CHEDDAR BURGER

Apple-wood Bacon, Mild Cheddar Cheese, loaded with Onions Organic Lettuce, Tomatoes, Pickles, Mayonnaise and Mustard 10.25

PORTABELLO BURGER

Portabello Mushrooms, Grilled Onions, Mozzarella Cheese, topped with Arugula, Tomatoes and a drizzle of Balsamic Glaze 9.50

Artisan Flat Breads

CAPRESE FLATBREAD

A Traditional Flatbread spread with an Organic Basil Pesto, Fresh Melted Mozzarella Cheese, topped with Marinated Roasted Tomatoes, Organic Arugula and a drizzle of Balsamic Glaze 9.95

SMOKED SALMON FLATBREAD

A Traditional Flatbread spread with our Herb Cream Cheese, Smoked Salmon, topped with Organic Arugula, Capers and a drizzle of Homemade Dill honey Mustard Sauce 11.95

CHICKEN JALAPEÑO FLATBREAD

A Traditional Flatbread with BBQ Sauce, Gouda Cheese, Grilled Chicken, Jalapeños, and a drizzle of Chiptole Aioli Sauce 11.25

HAM AND BRIE FLATBREAD

A Traditional Flatbread, Hardwood Smoked Ham, Brie Cheese, Marinated Roasted Tomatoes and topped with Organic Arugula 10.25

MEDITERRANEAN GREEK FLATBREAD

A Traditional Flatbread with Mediterranean Spices, Cherry Tomatoes, Olive Oil, Kalamata Olives, Feta Cheese topped with Organic Arugula 9.95

Homemade Pasta

ALL PASTA SERVED WITH A SIDE HOUSE SALAD AND BREAD

SPAGHETTI MEATBALL

Pork Meatballs cooked with Romano and Ricotta Cheeses, Italian Herbs and Seasonings in a Homemade Marinara Sauce, served with Spaghetti topped with Parmesan Flakes 12.95

CHICKEN ALFREDO

A classic combination of rich Creamy Alfredo Sauce, Fettuccine Pasta topped with Grilled Chicken and Parsley Flakes 13.95

SHRIMP ALFREDO

A classic combination of rich Creamy Alfredo Sauce, Fettuccine Pasta tossed with Sauteed Argentinian Shrimp 13.95

CHICKEN PARMESAN

Lightly fried Parmesan-Breaded Chicken Breast smothered with Italian Spices, Homemade Marinara Sauce and Melted Mozzarella Cheese. Served with Spaghetti topped with Marinara Sauce 12.95

Homemade Pizza

VEGGIE

An Assembly of Provolone Cheese, Kalamata Olives, Onions, Mushrooms, Mixed Bell Peppers, Cherry Tomatoes, and Spinach, Topped with Parmesan Flakes. 10.25

HUNGARIAN PEPPERONI

An Assembly of Provolone Cheese, Mushrooms, Mixed Bell Peppers, Onions and Pepperoni. Topped with Italian Seasoning 12.95

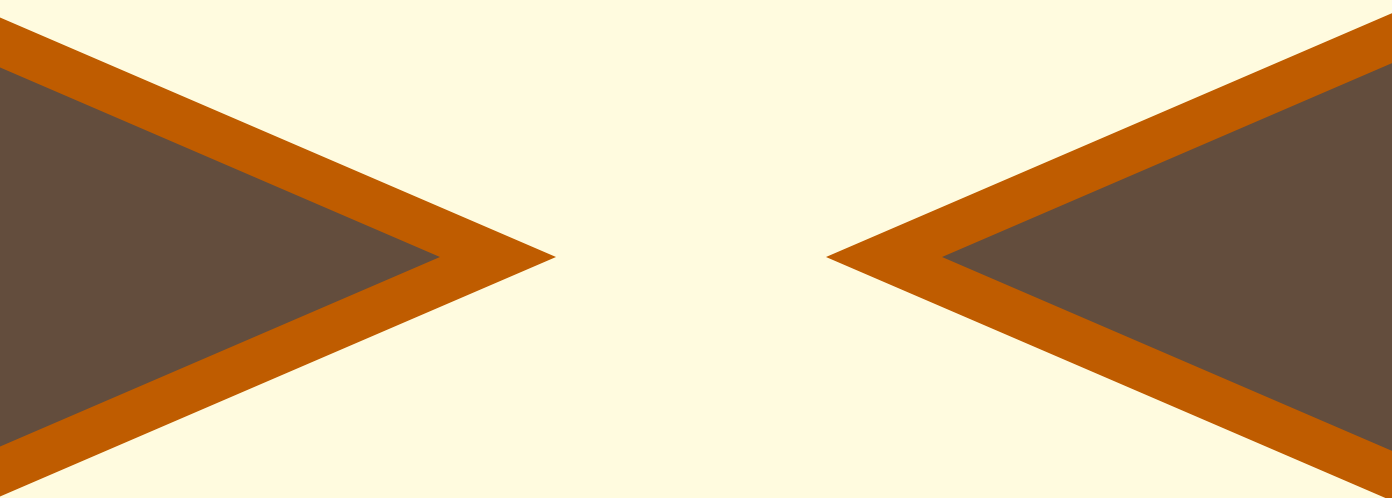
MEATBALL

A Fresh Assembly of Provolone Cheese, Mushrooms, Red Bell Peppers and Onions and Pork Meatballs, topped with Parmesan Flakes, and Italian Seasoning 12.75

CHICKEN ALFREDO

An Assembly Provolone Cheese, Creamy Parmesan Alfredo Sauce, Mushrooms, Spinach, Grilled Chicken and Cherry Tomatoes. Topped with Italian Seasoning 12.95

**Ask your
Server about
our Catering**



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