

# The GREEN CUP

## MORNING AND AFTERNOON

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**ODE TO THE EGG ...** Organic-Local-Consciously Produced The Finest Ingredients

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*All egg dish's are served with red hen bread and fresh fruit*

- Two Eggs Gently Poached, Served With A Yukon Gold Potato Rosti And Dressed Young Greens With Cucumber And Red Onion 9.25
- Two Eggs Baked With Garlic Cream And Served With Four Accompaniments: VT Feta-Avocado-Cherry Pepper-Eggplant Relish 9.25
- Two Eggs Fried Sunny Side In Shallot Butter Served With Chorizo Sausage, Pepper And Potato Hash, Fresh Salsa, And Avocado 9.25
- House Omelete Made With Three Eggs And Filled With VT Bacon, Scallion, Basil, Carmelized Onion, VT Butter and Cheese Chevre 9.25
- Create Your Own Omelete With The Daily Board Selections Of Proteins, Vegetables, And Cheese's 5.50 +
- Eggs Any Style-Scrambled-Poached-Fried-Hardboiled 1.75 *Ea*
- Sides: VT Bacon, VT Ham, VT Sausage, Potato Rosti 3.00 *Ea*
- Green Cup Egg Sandwich Two Eggs Fried With VT Ham, VT Bacon, Tomato, Red Onion Avocado And Cheddar Cheese 7.95
- Selection Of Fine Crafted Pastries, Every Morsel Prepared And Baked In House Daily

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**GRANOLA** - House Made Nut,Seed,Oat,Wheat, Granola With Fresh and Dried Fruit, Butterworks Jersey Milk Yogurt, and Maple Syrup - 7.25

**FRUIT** - Cut To Order Fresh,Ripe Seasonal - Small - 3.50 Large - 7.00

**SMOOTHIES,ADES,MUDDLED TEAS,COFFEE AND MORE** – See Our Black Board

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**SOUPS ....** Time,Texture,Technique Levels Of Flavor

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*All soups are served with red hen bread and fresh fruit*

- - Small – 5.25 Large – 8.25
- Our soups are prepared Daily Using the Finest Ingredients and Ever Changing Through the Seasons

OVER

# *The* GREEN CUP

## MORNING AND AFTERNOON

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### **SPRING & SUMMER SALADS ....** Farm To Hand To Table Simple And Fresh

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*All salads are served with fresh fruit*

- Crisp Salad Greens With Papaya, Chilled Cucumber, Avocado & Roasted Soy Beans. Dressed With A Sugar Cane Lime Cilantro Vinaigrette One Size – 8.95
- Nuggets Of Maplebrook Farm Mozzarella With Fresh Basil & Olive Oil. Served With Lemon Aioli Dressed Arugala Greens, Garlic Chips And Balsamic Glazed Olive Bread One Size – 8.95
- Vermont Herb & Salad Young Greens With Cucumber, Tomato, Onion, Carrot And Sunflower Seeds. Dressed With A Reduced Cidar & Shallot Vinaigrette Small – 5.95 Large – 8.95

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### **HOT PRESSED SANDWICHES ....** Artisanal Bread, Layers, Seasoning A True Balance

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*All hot pressed sandwiches are served with fresh fruit*

- Avocado, VT Bacon, Romaine Lettuce & Tomato - 6.95
- VT Ham, Mild Cabot Cheddar, Cornichon & Red Onion - 6.95
- Grassfed Beef, Maplebrook Mozzarella, Sweet Basil & Carmelized Onion - 6.95
- Veggie Veggie – Spinach, Chevre, Eggplant, Cucumber, Tomato & Avocado – 6.95
- Thai Style Shrimp, Mint Leaves, Cabbage Kimchi & Chili Marinated Radish – 6.95
- Kathen Farm Garlic Glazed Lamb Shoulder With Marinated Eggplant, Green Olives, Parsley, & Manchego Cheese – 6.95
- Roasted Chicken Salad With Green Grapes, Curried Cucumber, Eggplant Relish & Romaine Leaves – 6.95

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### **HOT BAGUETTE SANDWICHES ....** Tender And Moist Slow And Low

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*All baguette sandwiches are served with fresh fruit*

- Cornucopia Farm Meatball With Sauce & Cheese – 8.00
- S.J.S. Farm Pulled Pork With Carrot-Cabbage Slaw – 8.00