

DISTILLERY  
CAFÉ



QUALITY  
PROVISIONS

# ART IN THE AGE

CAFÉ

8AM

ALL DAY

3PM

## EARLY BIRD

*complimentary*  
**COFFEE or TEA**  
*with any breakfast*  
8am-9am

## DISTILLER'S BREAKFAST - \$9

Two Eggs, Bacon or Sausage,  
Distiller's Toast, Distillery Jam,  
AITA Hashbrown

## OATS - \$4

Steel Cut Oats, Raisins, Apples,  
Brown Sugar, Maple Butter

## GRANOLA - \$9

Local Yogurt, Granola, Berries,  
Chili Honey, Mint

## GRAIN BOWL - \$12

Quinoa, Sauteed Kale,  
Mushrooms, Carmelized Onions,  
Grilled Sweet Peppers, Fresh Herbs

## DAILY SALAD - \$11.50

Seasonal Greens & Vegetables,  
Distillery Vinegarett

## BISCUIT SANDWICH - \$8

Marbled Egg, Cheddar,  
Onion-Bacon Jam, Greens, Biscuit

## BAGEL - \$10

Smoked Trout, Herbed Cream  
Cheese, Pickled Onion, Watercress,  
Black Sesame Bagel

## SHORT STACK - \$6

Two Pancakes, Fresh Whipped  
Cream, Tamworth Maple Syrup,  
Seasonal Berries

## ADDITIONS

Avocado . . . . . 2  
Coleslaw . . . . . 1  
Pickled Veggies . . . 1  
AITA Hashbrown . . . 2  
Single Egg . . . . . 1

Bacon or Sausage . . . 3  
Veggie Sausage . . . 3  
Roasted Chicken . . . 3  
Smoked Trout . . . . 8  
Fruit Bowl . . . . . 6

Toast & Jam . . . . . 3  
Single Pancake . . . 3  
Chips . . . . . 1  
Pickle Chips . . . . . 1  
Gluten Free Bread . 3

## TOASTS

### AVOCADO - \$9

Avocado, Sesame,  
Pickled Carrot,  
Olive Oil, Spring Onion,  
Distiller's Bread

### STRAWBERRY BASIL - \$9

Stawberries,  
Farm Ricotta, Basil,  
Balsamic, Sourdough

### VEGETABLE - \$7

Shaved Spring Veggies,  
Grape Tomatos,  
Olive Oil, Farm  
Ricotta, Sourdough



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# ART IN THE AGE

CAFÉ

10AM

LATE START

3PM

## SANDWICHES

*served with chips & a pickle*

### AITA - \$13

Black Trumpet Blueberry  
Glazed Turkey, Baby Swiss, Arugula,  
Tomato Jam, Mayo, Sourdough

### CHICKEN SALAD - \$8

Roasted Chicken Salad, Spicy Mayo,  
Red Cabbage Slaw, Brioche

### BLT - \$7

Thick Cut Bacon, Lettuce, Tomato,  
Garlic Aioli, Sourdough

### ROAST BEEF - \$10

Roast Beef, Havarti Cheese,  
Greens, Horseradish Aioli,  
Fresh Dill, Distillers Bread

### GRILLED CHEESE - \$7

Gruyere, Havarti Cheddar,  
Tomato, Sourdough

### PB&J - \$5.50

Peanut Butter, Distillery Jam,  
Distillers Bread

## SOUPS

### CHICKEN SOUP

*cup 4 / bowl 7*

Chicken, Carrot, Onion, Celery,  
Kale, Dill, Wild Rice

### TOMATO SOUP

*cup 4 / bowl 7*

Tomato, Roasted Red Pepper,  
Fresh Basil, Cracked Pepper

## BEVERAGES

### COFFEE

Drip Coffee 2.5/3.5  
Espresso . . . . . 2.5  
Macchiato . . . . . 3  
Cortado . . . . . 3  
Latte . . . . . 3/4  
Cappuccino . . . . . 3/4  
Mocha . . . . . 4  
Americano . . . . . 3  
Cold Brew . . . . . 4

### TEA

Black . . . . . 2.50/3  
Green . . . . . 2.50/3  
Herbal . . . . . 2.50/3

### CRAFT LATTES

Chai . . . . . 5  
Turmeric . . . . . 4  
Matcha . . . . . 4

### MILK OPTIONS

1/2 & 1/2 . . . . .  
Whole . . . . .  
Skim . . . . .  
Oat . . . . . \$ .25  
Almond . . . . . \$ .25

MAKE IT ICED - 1

## SWEETS

### WARM BISCUIT - \$4.50

Distillery Jam,  
Whipped Butter

### WHITE MOUNTAIN CAKE - \$4

*(recipe from 1872)*

White Lemon Cake,  
Meringue Frosting

### BREAD PUDDING - \$3

Whipped Cream,  
Tamworth Maple Sauce