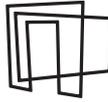


THE HALLWAY

CAFÉ + TAKEAWAY



– BREAKFAST –

– SUNRISE SIDES –

Breakfast is served until 11:00am each day

Breakfast Plate	\$9	Toast with house preserves	\$2.5
Roasted baby red and sweet potatoes with crisp pancetta, topped with two strips of bacon served with 2 eggs any style & toast.		Bacon (3 Slices)	\$4
Second Breakfast	\$9	Eggs (2 any style)	\$4
When you need something between breakfast and elevensies; try our skillet of breakfast potatoes, sauteed salad greens & a poached egg served with house made toast & preserves.		Breakfast Potatoes	\$3
Breakfast Quesadilla	\$9	Cinnamon Buns	\$4
A flour tortilla filled with a mixture of 3 cheese, forno roasted vegetables & scorched chicken served with sour cream, & salsa		Scones	\$1.5 / \$2.5
		Turnover	\$3

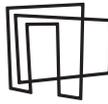


– HAND HELD DEVICES –

All Hand Held Devices come with our hand cut kennebec fries

Breakfast Wrap	\$10	BBQ Pork Banh Mi	\$12
Omelet style eggs made with peppers and red onions, spicy chorizo and melted Jack cheese, served with tomato slices and salad greens in a tortilla wrap.		Slow roasted pork shoulder in our house made burnt orange BBQ sauce with an asian fennel slaw, and ginger pickled onions & carrots served in a toasted filone.	
Fire In the Hole	\$9	Scorched Chicken Caesar Wrap	\$10
Our daily savory scone sandwich filled with a sunnyside egg, spicy jack cheese and candied pancetta, tomato, and salad greens.		A spicy marinated and rubbed chicken, shredded and served with a cooling Caesar salad, with pancetta and asiago cheese in a tortilla wrap.	
Philly Cheese Steak	\$12	The Hallway Burger	\$14
Grilled red onions, roasted peppers and slow roasted beef, covered in melted jack cheese on a toasted filone.		A grilled beef burger patty with our house made beet relish, spicy jack cheese, bacon slices, ginger pickled onions, lettuce and tomatoes on a potato bun.	
Forno Roasted Vegetable Panini	\$12	Feature Panini	
A blend of peppers, mushrooms, onions, and seasonal vegetables roasted in our forno oven with fresh spinach, pepper jack & goat cheese, & served with a smoky vegetable spread.		We offer a daily selection of panini, sandwiches, and wraps	

Fries can be substituted for soup or caesar salad. Other salad and side options are available for \$1



– SALADS –

Beet Chip and Roasted Fennel Salad \$10
Beetroot chip and roasted fennel bulbs on kale & salad greens, dressed with our arugula citrus dressing, & topped with our buttermilk ricotta cheese.

Caesar Salad \$11
Romaine hearts dressed in house-made dressing, topped with a soft poached egg, pancetta crisps, focaccia croutons and shaved asiago cheese.

Pickled Vegetable Spinach Salad \$10
Spinach Salad with a seasonal berry vinaigrette, topped with ginger pickled red onions & carrots with toasted sunflower seeds.

Add-Ons for Salads:

Scorched & Shredded Chicken (3oz) \$4

Orange BBQ Pulled Pork (3oz) \$4

Sliced Roast Beef (3oz) \$5

Poached Egg (1) \$2

Herb Crusted Feta Cheese \$4



– SOUPS –

Coconut Carrot & Ginger Soup \$5/6
A rich pureed soup made with carrots, ginger, coconut milk & lemon grass, topped with fennel fronds

Feature Soup \$5/6
A soup selection created by our youth participants & culinary team.



– PIZZAS –

All pizzas come on our hand crafted pizza crusts with our 3 cheese blend and are finished with herb oil.

Pizza Carne Asada \$11
Slow roasted beef with peppers, mushroom, & red onions on spicy hand crushed tomato sauce topped with our house cheese blend.

Blazing Basil Bird \$11
Scorched and shredded chicken that has been marinated and rubbed with fire, served with crisp Brussels sprout leaves on a light basil cream sauce with Havarti cheese.

3 Cheese \$9
Hand crushed plum tomato sauce served with a mixture of cheeses, topped with fresh basil.

Forno Roasted Vegetable Pizza \$10
Roasted peppers, zucchini, mushrooms, and caramelized onions on a hand crushed tomato sauce, topped with Jack cheese and finished with fresh basil and fennel oil.

Margherita \$9
A classic combination of fresh bocconici on our hand crushed tomato sauce topped with basil & balsamic glaze. **With chorizo sausage \$11**

Nonna's Nightmare \$10
Burnt orange BBQ pulled pork with grilled fresh pineapple on hand crushed tomato sauce with provolone cheese (pineapple for those who just have to have it on a pizza)

Feature Pizza \$10
A pizza inspired by our youth participants and culinary team.