

Sandwiches

Price \$ 4.50 - \$5.95/Ea.

Buffalo Chicken Wrap

Fresh Roasted Buffalo chicken, plum tomato, bell peppers served with blue cheese dressing wrapped in a corn tortilla

Chicken Avocado Wrap

Roasted chicken, sprouts fresh Avocado, tomatoes, romaine Hearts served with roasted red pepper mayo

Chicken Caesar Wrap

Fresh roasted chicken breast, Parmesan Regiano Cheese, Romaine, Caesar Dressing wrapped in fresh tortilla

Egg Salad Sandwich

Home-made Egg Salad Mildly Seasoned served on our freshly baked bread

Grilled Salmon Sandwich

Grilled Marinated Alaskan Salmon Fillet Served on our Fresh Baked Bread

Ham & Cheese Sandwich

Fresh Roasted spiral sliced Ham with Select cheese on our fresh baked bread

Jerk Chicken Salad Sandwich

Fresh Roasted Chicken Breast mildly seasoned with Caribbean jerk spices

Marinated Chicken

Marinated Chicken Breast, Provolone, Roasted Red Peppers and lettuce on freshly baked ciabatta bread

Roast Beef and Cheddar Baguette

Lean Roasted Beef and Vermont Cheddar on Fresh Baked Baguette

Shrimp Salad Sandwich

Lightly Seasoned Plump Shrimp, Mildly spiced, served on our fresh baked bread

Turkey and Brie Baguette

Fresh Roasted Turkey and imported Brie with Fuji apples on fresh baked baguette

Tuna Salad Sandwich

Whole White Albacore Home-made tuna salad mildly spiced on fresh baked bread

Turkey and Swiss Sandwich

Fresh Roasted turkey breast with Swiss cheese on our freshly baked bread

Curry Chicken Salad Sandwich

Fresh Roasted Chicken Breast mildly seasoned with Caribbean Curry spices

Salads

Budget Size -\$ 3.50 / Ea. , Large Size - \$5.95/Ea.

SIGNATURE Salad

Fresh Romaine Lettuce, Hard Boiled Egg, Cherry Tomato, Shredded Carrot, Black Olives, Red Onion and Sweet Bell Pepper

Caesar Salad Veg

The Classic Salad of Romaine Hearts, Croutons and Fresh shredded Parmesan Reggiano

Café Salad

Steamed Shrimp, Feta Cheese, Artichoke Hearts, Black Olives served on signature House Salad

Chicken Avocado Plate

Fresh Roasted Chicken Breast, Romaine lettuce, Avocado, tomato served on our signature Salad

Chicken Caesar Salad

The classic Salad of Romaine Hearts, Croutons and fresh shredded Parmesan Regiano cheese with grilled chicken breast

Curry Chicken Salad Plate

All white Meat chunky chicken salad mildly seasoned with curry spices served over our Signature House Salad

Chicken Salad Plate

Our signature Salad topped with our mildly spiced all white meat chicken salad

Egg Salad

Home-made Egg Salad Mildly seasoned served over our signature Salad

Mediterranean Veggie Salad VEG

Fresh spinach, cucumber, Rome Tomato, Feta cheese, Artichoke Hearts, Red Onion, Roast Red peppers

Grilled Salmon Plate

Grilled Marinated Alaskan Salmon Fillet Served over our Signature House Salad

Shrimp Salad Plate

Steamed shrimp Salad mildly spiced over our Signature House Salad

Buffalo Chicken Salad Plate

Grilled buffalo chicken, Blue cheese crumbles on a bed of Romaine Hearts

Jerk Chicken Salad Plate

Fresh Roasted Chicken Breast mildly seasoned with Caribbean jerk Spices over Signature Salad

Tuna Salad Plate

All white meat Albacore Home Made Tuna salad Served on Signature Salad

Lunch Vegetarian

Eggplant Parmesan Sandwich VEG

Breaded Eggplant, Fresh Mozzarella, Herbs, olive oil, Roma Tomato and baby spinach on fresh baked focaccia bread

Mediterranean VEG Sandwich

Fresh spinach, cucumber, Roma tomato, Feta cheese, Artichoke Hearts, Red Onion, Roasted Red Peppers with Aegean Dressing

Powerhouse Sandwich

Muenster Cheese, Romaine Hearts, Cucumbers, Sprouts, Red Onion on whole wheat bread

Caprese Sandwich

Mozzarella, Roma Tomato, Baby Spinach, Sun-Dried Tomato pesto on Fresh Baked Ciabatta Bread

Veggie Hummus Wrap

Hummus, romaine, Plum tomato, Red Onion, Cucumber & Herb wrapped in Fresh Tortilla

Spicy Quinoa

Samosa

Beans & Rice

Veggie Burger

Home made Veggie Burger available in chipotle, curry and plain flavor, with chipotle sauce lettuce and cheese

Empanada of Day :\$ 3.50

Jamaican Meat Pie :\$ 1.75

Menu



Brody Learning Commons

Espresso Beverages

	Small	Med	Large
Espresso <i>A straight shot, the complex and flavorful "heart of the coffee"</i>	\$1.50	\$1.90	
Cappuccino <i>Espresso with frothed and steamed milk</i>	\$2.75	\$3.25	\$3.75
Latte <i>Espresso and steamed milk, topped with a dash of foamed milk</i>	\$2.75	\$3.25	\$3.75
Breve <i>A rich espresso with steamed half and half</i>	\$3.25	\$3.75	\$4.25
Macchiato <i>Espresso topped with a dollop of foamed milk</i>	\$1.85	\$2.25	\$2.75
Americano <i>Espresso combined with hot water for a richly flavored cup of coffee</i>	\$1.95	\$2.25	\$2.50
Espresso Con Panna <i>Espresso topped with whipped cream</i>	\$2.25	\$2.50	\$2.75
Red Eye <i>Coffee with shots of espresso</i>	\$2.00	\$2.75	\$2.95
Mocha <i>Espresso with steamed milk and chocolate, topped with fresh whipped cream</i>	\$3.00	\$3.65	\$3.95

Hot Beverages

Fresh Roasted Brew <i>We roast our beans right here in East Baltimore</i>	\$1.50	\$1.65	\$1.85
Coffee Refill	\$ 0.99		
Chai Tea Latte <i>Steamed tea with Indian Spices</i>	\$2.75	\$3.50	\$3.95
Hot Tea <i>Organic, Black, Green teas and Tisanes</i>	\$1.50	\$1.50	\$1.50
Hot Chocolate <i>Steamed milk with dark chocolate powder</i>	\$2.00	\$2.60	\$2.95
Steamer <i>Steamed milk with your choice of monin gourmet syrup</i>	\$1.95	\$2.60	\$2.95
Con leche <i>Coffee & Steamed Milk</i>	\$2.25	\$2.50	\$3.00

Barista Specialties

Available Iced or Hot

	Small	Med	Large
Dirty Chai <i>Chai with espresso</i>	\$3.00	\$3.50	\$4.00
Harry. P. Winston <i>Black and white mocha with some added sweetness</i>	\$3.00	\$3.50	\$4.00
Jitter Machine <i>Extra espresso with a hint of chocolate and dab of half & half</i>	\$3.00	\$3.50	\$4.00
White Russian <i>A latte with a delicious combination of flavors</i>	\$3.00	\$3.50	\$4.00
Ferror Rocheer <i>Hazelnut Mocha</i>	\$3.00	\$3.50	\$4.00
Almond Joy <i>Chocolate, Coconut & Almond</i>	\$3.00	\$3.50	\$4.00
Black Forest <i>Chocolate & Cherry</i>	\$3.00	\$3.50	\$4.00
German Chocolate <i>Hazelnut, Coconut, Caramel & Chocolate</i>	\$3.00	\$3.50	\$4.00
Milky Way <i>Chocolate & Lite Chocolate</i>	\$3.00	\$3.50	\$4.00
Snickers <i>Caramel, Hazelnut & Chocolate</i>	\$3.00	\$3.50	\$4.00

Espresso Cooler

Mocha Java Cooler	\$3.50	\$4.00
Crunch Coffee Cooler <i>Caramel</i>	\$3.50	\$4.00
Iced Latte	\$3.50	\$4.00
Iced Mocha		

Breakfast

	Price
Bagel/ with Cream Cheese <i>Light / veggie spread/ Regular Cream Cheese</i>	\$2.25
Bagel/ with Butter or Jelly	\$1.75
Bagel/ with Hummus	\$2.25
Egg & Cheese	\$3.25
Egg , Cheese & Sausage	\$3.75
Egg , Cheese & Bacon	\$3.75
Egg , Cheese & Ham / Turkey	\$3.75
Southwestern Egg & Cheese	\$3.75

Baked

Bagels <i>Plain, Cinnamon raisin, Blueberry, Wheat, Multi-grain, Sun dried tomato, egg, Everything, poppy, sesame, onion</i>	\$1.15
Cookies <i>White Chocolate, chocolate chip, snickerdoodle, Oatmeal Raisin</i>	\$1.50
Brownies <i>Classic, Blondies, Rocky Road, Espresso Cheese, Cheesecake</i>	\$2.00
Muffin <i>Carrot Raisin, Corn, Black Bottom, Chocolate chip, Blueberry , Double Chocolate, Pistachio</i>	\$2.25
Scones <i>Chocolate chunk and Mixed berry, cinnamon</i>	\$2.25
Butter Croissant	\$2.25
Danishes <i>Apple, Cheese, Blueberry and Cherry</i>	\$2.25
Hamentaschen <i>Poppy seed, Apricot, Raspberry</i>	\$2.25
Coffee Cake <i>Cinnamon Walnut, Cranberry, Golden Raspberry, Pumpkin Spice, Blueberry</i>	\$2.25
Cinnamon Roll <i>Thick, soft layers of sweet brioche, with lots of cinnamon</i>	\$2.25
Biscotti <i>Locally made with finest ingredients with flavors such as a classic Almond, Chocolate dipped almond</i>	\$2.25