

# January Menu

## PASTRIES

Butter Croissant	3.50
Chocolate Croissant	4.50
Berry Cream Danish	4.50
Orange Morning Bun	4.50
Almond Croissant	4.80
Ham & Swiss Croissant	4.80
Muffin Bran, Mixed Berry, Blueberry	4.50
Scone Lemon Blueberry, Maple Fig	4
Banana Walnut Bread	2.75/16.50
Drunken Monkey Bread (Sat/Sun)	4.50
Cinnamon Roll (Sat/Sun)	4.50
Pecan Sticky Bun (Sat/Sun)	4.50
Maple Sausage Roll (Sat/Sun)	3.00
Chocolate Eclair (Sat/Sun)	5.50



## BREAD

Sunapee Sourdough	7
Morgan Hill Multigrain	7.50
French Baguette	4.50
Mini Baguette	2
Bavarian Pretzel (Thurs.)	2.75
Daily Bread Thurs-Vollkornbrot, Fri-Honey Oat, Sat-Focaccia, Sun-Country	varies
Greenway Trail Bread	2.75/22
Pizza Dough Our made-from-scratch pizza dough	4
Make-Your-Own Pizza Kit Two pizza doughs (for 12" pizzas), house- made sauce, mozzarella, seasonings	16

## BAGELS

Hand-Rolled Bagel Plain, Everything, Sesame, Asiago, Cinnamon Raisin	2.00
w/butter	2.75
w/cream cheese	3.50
w/peanut butter	3.50
8oz Whipped Cream Cheese	4

## BREAKFAST

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Egg & Cheddar Press (V) **6.50**

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Choice of bread, field greens, tomato, dijonnaise  
Ham, bacon, avocado +1.50, extra egg +1

Avocado Toast **9**

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Sliced whole avocado, lemon zest, chives, EVOO,  
salt and pepper on choice of bread  
Egg +1, bacon +1.50

Yogurt Parfait (V, GL) **4.75**

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Vt Creamery vanilla Greek yogurt and seasonal  
berries, housemade granola

Housemade BLB Granola **6**

(V, GL)

Rolled oats, cranberries, almonds, pepitas,  
coconut and a touch of brown sugar and  
maple syrup. (8 oz bag)



**Dressing choices:** Housemade maple cider  
vinaigrette, balsamic vinaigrette, ranch, caesar

**Sandwich Condiment Choices:** Housemade spicy  
cran mayo, housemade dijonnaise, Honeycup honey  
mustard, mayo, French dijon

## LUNCH

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Turkey, Pear & Cheddar **12**

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Mackenzie roasted turkey, Cabot sharp cheddar  
cheese, crunchy bosc pear slices and green leaf  
lettuce on our Sunapee Sourdough

Muffaletta **13**

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NC Smokehouse ham, mortadella, Genoa salami,  
provolone cheese, tomato, field greens and our olive  
salad on housemade Focaccia

Greek Goddess (V) **11**

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Ripe avocado, shredded carrots, cucumber, tomato  
and field greens, house Greek Goddess dressing on  
our Morgan Hill Multigrain

Entree Salad **10**

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**Autumn Harvest Grain Bowl** (Quinoa, roasted but-  
ternut squash, pomegranate, VT Creamery chevre,  
red onion, pepitas, maple cider vinaigrette on field  
greens)

Grilled Cheese (V) **8**

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Choice of cheddar, swiss or gouda. On multigrain or  
sourdough. Add tomato. Add ham, bacon +1.50

**Housemade BLB Soup 4/5.50/14**  
Freshly made with local ingredients.

This month: Creamy Tomato or Veggie Chili

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## DESSERTS

Cupcake **4.25**

vanilla w. choc. buttercream,  
devil's food w. vanilla buttercream

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BLB Cookie **2.10**

chocolate chip, ginger molasses

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Peanut Butter Pick-Me-Up, **2.10**

Crispy Rice Treat (GL)

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Double Chocolate Brownie **3.50**

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Pies

Apple/Blueberry Crumb **25/26**

## DRINKS

Wayfarer Coffee **2.50/3/3.50**

Flavor Shot (vanilla, caramel, hazelnut,  
chocolate) +.75

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Harney Teas **2.50/3/3.50**

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Wayfarer Cold Brew **3/3.50/4**

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Nitro Cold Brew **3.75/4.25/4.75**

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Iced Mocha **4.75/5.25/5.75**

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Eliza's Hot Cocoa, Mocha **3.50/4/4.50**