



We buy fresh & local foods so you eat well!

October - What's Fresh?

BERRY FRESH BREAKFAST SPECIALS

NEW! PUMPKIN CHEESECAKE STUFFED FRENCH TOAST

Challah bread stuffed with pumpkin cream cheese & graham cracker crumbs, dipped in almond scented egg batter, rolled in cornflakes. Topped with whipped cream & powdered sugar. **10.99**

CAPTAIN CRUNCH FRENCH TOAST

Challah bread dipped in our almond fr toast batter. Topped with strawberries, blackberries & sliced bananas. Finished with powdered sugar & whipped cream. **10.99**

NEW! PUMPKIN CHOCOLATE CHIP WITH COUNTRY CREAM PANCAKES

Pumpkin Pancakes topped with our housemade country cream & topped with chocolate chip pieces, whipped cream & powdered sugar. **11.99**

NEW! CINNAMON NC APPLE 'N COUNTRY CREAM WAFFLE

Fresh made waffle topped with with our housemade country cream & topped with sauteed NC cinnamon apples, whipped cream & powdered sugar **11.99**

NEW! STRAWBERRY BASALMIC, GOAT CHEESE & AVOCADO TOAST

Multi-grain toast topped with an avocado mash, goat cheese crumbles, fresh strawberries & a balsamic glaze, topped with 2 basted eggs & served with fresh fruit. **11.99**

Vegetarian Guests - Replace Eggs with Veggies

QUICHES OF THE MONTH

NEW! BACON, ONION AND GOUDA QUICHE

Bacon, Onion and Gouda Quiche - A fresh daily baked quiche with applewood smoked bacon pieces, sweet onions & smoked Gouda cheese topped with fresh made Hollandaise sauce. Your choice of fresh fruit or small bistro salad. **9.99**

FRESH ASPARAGUS, MUSHROOM & GOAT CHEESE QUICHE W/HOLLANDAISE SAUCE

Served with choice fresh fruit or a small salad. **9.99**

IRISH EGGS BENEDICT

Toasted English muffin topped with our homemade corned beef hash, poached eggs & freshly homemade Hollandaise sauce **11.99**

NEW! CRABCAKE & FRIED GREEN TOMATO BENEDICT

Two poached eggs, served on top of lump crabcakes & deep fried green tomatoes, topped with our homemade Hollandaise sauce & served with choice of sides **13.99**

EGG WHITE, SPINACH, AVOCADO CHICKEN & TOMATO SCRAMBLE

Egg whites, grilled chicken, spinach, avocado & diced tomatoes. Served with fresh fruit. **10.99**

NEW! PULLED PORK PANCAKE

A stack of hot pancakes layered with tomato bacon jam BBQ glazed pulled pork, jalapeno, crema and pickled red cabbage & fresh cilantro. **12.99**

HASHES OF THE MONTH

all Hashes served with a homemade biscuit

NEW! GREEN EGGS 'N HAM HASH

Scrambled eggs with fresh spinach, ham, goat cheese & topped with a pesto Hollandaise sauce served on a bed of home fried potatoes. **10.99**

NEW! FRIED GREEN TOMATO & PIMENTO CHEESE HASH

Fried Green Tomatoes, pimento cheese & smoked bacon pieces on a bed of red bliss potatoes. Topped with 2 eggs any style & homemade Hollandaise. **10.99**

NEW! HACIENDA COLORADO HASH

Sriracha queso blanco spread over crispy red bliss potatoes, layered with scrambled eggs & chorizo sausage, than topped with red & green diced peppers, cilantro & fresh avocado. Drizzled with chipotle crema. **11.99**

LUNCH SPECIALS

SANDWICHES

NEW! OPEN FACED GREEN GODDESS TURKEY AVOCADO TOAST SANDWICH

Multi grain toast, leaf lettuce, avocado, oven roasted turkey, fire roasted yellow & red tomatoes & fire roasted artichokes, alfafa sprouts served open faced with a Green Goddess dressing drizzle. Served with fresh fruit **10.99**

FGT & PIMENTO CHEESE BLT

Fried Green Tomatoes & pimento cheese, crispy bacon, lettuce, tomato with chipotle mayo served on toasted honey wheat bread. **10.99**

NEW! TBJ BARBECUE PORK SANDWICH

Slow roasted pork sautéed in our house made tomato bacon jam BBQ sauce served on a toasted ciabatta bun with coleslaw, applewood bacon slices & melted cheddar cheese. Served with choice of sides. **11.99**

NEW! FRIED CHICKEN & NORTH CAROLINA APPLE PO BOY

Ciabatta layered & stuffed with deep fried hormone-free fresh chicken, creamy coleslaw, fresh NC apples, jalapeno aoli, fresh cilantro served with your choice of sides. **11.99**

VEGETARIAN

QUINOA BURGER

Berry Fresh Cafe homemade quinoa black bean veggie burger, grilled & served with lettuce & tomato, provolone cheese, cucumber, sprouts & avocado aioli. Your choice of a side. **9.99**

GRILLED LOCAL VEGETABLE SANDWICH

Summer squash, eggplant, jicama, zucchini, peppers, tomatoes, basil pesto, parmesan cheese & drizzled with balsamic glaze on grilled 7-grain bread. Your choice of a side. **9.99**

Visit us online

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SALADS

all Salads served with Corn Bread & Pineapple Butter

NEW! GRILLED CHICKEN, COCONUT, STRAWBERRY & APPLE SALAD

Mixed fresh greens topped with a medley of fresh strawberry & apple pieces, bleu cheese crumbles, candied walnuts & tomatoes. Dusted w/coconut & served with citrus dressing. **11.99**

NEW! SHRIMP, SPINACH & CITRUS SALAD

Fresh Spinach leaves, roasted red pepper, sliced almonds, fresh orange slices, caramelized onions, goat cheese, lightly seasoned grilled shrimp with honey bacon Dijon dressing. **12.99**

PECAN CRUSTED CHICKEN & NORTH CAROLINA APPLE SALAD

NC sliced apples & pecan-crust chicken, served golden on field greens, goat cheese, craisens & topped with fresh fruit salsa. Served with a honey Dijon bacon dressing. **11.99**

NEW! MEDITEREAN SPINACH QUINOA SALAD W/ TOMATO CITRUS DRESSING

Fresh spinach, kale quinoa mix, fire-roasted red, yellow tomatoes & artichoke hearts, fresh mushrooms, alfafa sprouts. Served with a tomato citrus dressing. **10.99**
Add grilled chicken • **3.99** • Add grilled shrimp • **5.99**

CAFE BOWLS

NEW! CALIFORNIA QUINOA BOWL

A bowl filled with organic quinoa salad, mushrooms, fresh spinach, gorgonzola cheese, sun dried tomatoes and artichoke hearts topped with sprouts topped & 2 poached eggs. **9.99**
Add grilled chicken, miso glazed tofu • **3.99**
Add grilled shrimp • **5.99**

NEW! SPRING BERRY ACAI BOWL

Organic Acai puree on a bed of granola topped with coconut, bananas, blueberries, blackberries, strawberries & pineapple. Drizzled with Florida Honey • **9.99**

HOMEMADE SOUPS

CHICKEN NOODLE • TOMATO BASIL

Available all month. Cup **3.50** • Bowl **4.99**

WEEKLY SOUP SPECIALS:

- Week 1 - Pear 'N Pumpkin Soup
- Week 2 - Sweet Potato Corn & Kale Chowder
- Week 3 - Butternut Squash Soup
- Week 4 - Caribbean Black Bean Soup

LOCALLY CRAFTED DRAFT BEVERAGES

MOE'S FERMENTED KOMBUCHA - 16 oz. • 5.95

All natural probiotic-infused green tea, made locally in small batches.

PUMP HOUSE COLD BREW COFFEE • 5.95

BOTTLED CRAFT BEER

FUNKY BUDDHA - FLORIDIAN

A refreshing German-style wheat beer with a hint of bananas, citrus, and cloves. Locally Brewed in Ft. Lauderdale, FL • 5.95

DER CHANCELLOR

A Kölsch style beer brewed by Tequesta Brewing Company in Tequesta, FL • 5.95

BUD LIGHT BOTTLE • 3.50

BUBBLES

HOME OF THE 22 OZ MEGAMOSA

Mega size any of our Mimosa selections

NEW! CARMEL APPLE CIDER MEGAMOSA

Apple Cider, Champagne & a touch of Carmel • 9.95

MIMOSA

Champagne and fresh squeezed OJ • 5.95

22 OZ MEGA MIMOSA • 9.95

NEW! MEGA BELLINI MIMOSA

Champagne & Peach Nectar • 9.95

BELLINI

Champagne & Peach Nectar • 5.95

A.M. COCKTAILS

NEW! 22 OZ. MEGA BACON BLOODY MARY

House-made Bloody Mary mix & wine-based vodka. Garnished with a celery stalk, lime wedge & crispy bacon slice. Rimmed glass with celery salt & cayenne • 9.99

NEW! 22 OZ. MEGA STRAWBERRY RITA

Our Margarita mix made from cold-pressed Valencia oranges & Persian limes, 100% agave nectar, mixed with strawberry puree & our wine-based Tequila. Shaken & garnished with lime & orange wedge • 9.99

NEW! 22 OZ. MEGA BEET MOJITO

Our Mojito mix made from cold pressed Persian limes, 100% agave nectar, 100% mint oil mixed with fresh pressed Beet Retreat juice. Blended with our wine-based rum. • 9.99

Beverage Menu

OUR SPECIALTY COFFEES

All Coffees available in Decaf!

ESPRESSO • 2.95 | DOUBLE ESPRESSO • 3.95
CHOCOLATE ESPRESSO • 3.25 | MACCHIATO • 3.50
CAFÉ LATTE • 3.95 | CAFÉ AMERICANO • 3.95
CAPPUCCINO • 3.95 | DOUBLE CAPPUCCINO • 4.95
CHOCOLATE CAPPUCCINO • 4.95

ICED COFFEE

with Ice Cubes made from Coffee!

PLAIN • 2.95 FLAVORED • 3.95
VANILLA • MOCHA • CARMEL ICED LATTÉ • 3.95
ICED CAPPUCCINO • Smooth & refreshing 3.95
ICED FRAPPUCCINO
Topped with Whipped Cream & Cinnamon 5.25

HAND-SHAKEN ICED TEAS & LEMONADES

FLAVOR OF THE MONTH:

AVOCADO-MATCHA GREEN TEA • 4.95
Avocado, Matcha Japanese Green Tea, local Florida honey, almond milk, & vanilla protein.

REGULAR • SWEET TEA • 2.59

Add Blueberry or Strawberry for \$1 ea.

LEMONADE • 2.95 One FREE Refill!

Add Blueberry or Strawberry for \$1 ea.

NEW! GRANNY SMITH APPLE LEMONADE • 3.95

ARNOLD PALMER Iced Tea & Lemonade • 2.95

ORGANIC LOOSE-LEAF TEAS • 3.95

Table-Brewed • Take Home a Table Brewer! \$20

ENGLISH BREAKFAST, CHAMOMILE,
FAIRCHILD TROPIC GREEN TEA, BLACK CURRANT,
DECAF TEA: SNOW IN THE TROPICS

Juice Bar FRESH PRESSED! 16 OZ.

NEW! FEEL ALIVE (Hydration) 6.95

Coconut H2o, Pineapple, Lemon, Lime, NC Apples, FL Honey, Cayenne

MORNING GREEN GLORY (Energy) 6.95

Kale, Spinach, Orange, Cucumber, Parsley

BEET RETREAT (Detoxifies) 6.95

Beets, Carrots, Apple, Orange, Ginger

FRESH FRUIT SMOOTHIE BAR

Made with Low-Fat Yogurt

STRAWBERRY • BLUEBERRY • BANANA • 4.95

Combination of 2 or more - Add \$1

PEANUT BUTTER CUP • 4.95

Peanut Butter, Chocolate, Banana

~ SMOOTHIE OF THE MONTH ~

NEW! PUMPKIN BANANA SMOOTHIE • 5.95

Pumpkin Puree, Banana, Low fat Yogurt
garnished with a hint of Cinnamon spice

~ SUPER FOODS! ~

GREEN COLADA • 5.95

Spinach, Pineapple, Banana, Coconut Milk

ACAI BERRY • 5.95

Organic Acai, Strawberry, Banana, Blueberry, Coconut Milk
w/whipped cream & toasted Coconut

NON-ALCOHOLIC BEVERAGES

HANKS ROOT BEER • 3.50

Gourmet Root Beer made with Pure Sugar Cane • Gluten Free • 3.75

ORANGE SPLASH • 4.95

Cold pressed Valencia Orange Margarita mix and a splash of soda water

MINT SPLASH • 4.95

Our Cold pressed Mojito mix and a splash of soda water

MUFFIN OF THE MONTH

PUMPKIN CREAM N CHOCOLATE CHIP MUFFIN

Visit us online **BERRYFRESH.CAFE**