



We buy fresh & local foods so you eat well!

# February - What's Fresh?

## BERRY FRESH BREAKFAST SPECIALS

### NEW! CRÈME BRULÉE STUFFED FRENCH TOAST

Challah bread stuffed with crème brulee dipped in almond scented batter & rolled in cornflakes. Drizzled with homemade country cream and topped with whipped cream and 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! LEMON RICOTTA STRAWBERRY PANCAKES

Our famous lemon ricotta pancakes topped with a layer of fresh Plant City strawberries, whipped cream, drizzled with Florida honey & powdered sugar. **10.99**

NOTE: Lemon Ricotta cakes are made with a scent of Almond Extract

### NEW! EMPANADAS CON HUEVOS

Two hand made empanadas stuffed with chorizo cheddar, black beans, corn & potato & other spices, served with a black bean corn salsa & topped with a chipotle crema. **9.99**

### IRISH EGGS BENEDICT

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

### 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. **11.99**

## HASHES OF THE MONTH

All Hashes are served with our homemade buttermilk biscuit & house-made apple butter

### NEW! SMOKED BRISKET HASH WITH STRAWBERRY BUFFALO HOLLANDAISE SAUCE

Slow smoked brisket topped with cheddar cheese on a bed of red bliss potatoes with a strawberry buffalo Hollandaise sauce, crowned with 2 eggs & smoked pickled onions. **12.99**

### 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. **11.99**

### 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**

## QUICHES OF THE MONTH

### 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**

### NEW! WINTER ROASTED VEGETABLE GRUYERE QUICHE

Roasted butter nut squash, Brussels sprouts & cauliflower with Gruyere cheese. Topped with fresh made Hollandaise sauce served with choice of fresh fruit or a small salad. **9.99**

## 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, alfalfa sprouts served open faced with a Green Goddess dressing drizzle. Served with fresh fruit **11.99**

### FGT & PIMENTO CHEESE BLT

Fried Green Tomatoes & pimento cheese, crispy bacon, lettuce, tomato with chipotle mayo served on toasted honey wheat bread. **11.99**

### 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! STRAWBERRY BUFFALO SAUCED SMOKED BRISKET BISCUIT SANDWICH

Slow smoked brisket topped with melted cheddar cheese strawberry buffalo sauce & smoked pickled red onions served on a homemade buttermilk biscuit. Served with 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**

## HOMEMADE SOUPS

### CHICKEN NOODLE • TOMATO BASIL

Available all month. Cup 3.50 • Bowl 4.99

## APPETIZER SPECIAL

NEW! CHORIZO CHEDDAR, BLACK BEAN, CORN & POTATO EMPANADA APPETIZER • **6.99**

## SALADS

all Salads served with Corn Bread & Pineapple Butter

### NEW! ROASTED WINTER VEGETABLE BREAKFAST SALAD

Two eggs cooked your way layered over a medley of roasted vegetables: roasted butternut squash, roasted brussels sprouts, smoked cauliflower, peppers, onions, & home style breakfast potatoes over a bed of mixed field greens & topped with pickled red onions. Served with an apple cider vinaigrette. **12.99**

### PECAN CRUSTED CHICKEN & NORTH CAROLINA APPLE SALAD

NC sliced apples & pecan-crusted chicken, served golden on field greens, goat cheese, craisens & topped with fresh fruit salsa. Served with a honey Dijon bacon dressing. **12.99**

### NEW! MEDITERAN SPINACH QUINOA SALAD W/ TOMATO CITRUS DRESSING

Fresh spinach, kale quinoa mix, fire-roasted red, yellow tomatoes & artichoke hearts, fresh mushrooms, alfalfa 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**

## VEGAN CAFE BOWLS

### NEW! VEGAN ROASTED WINTER VEGETABLE QUINOA BOWL

A medley of roasted vegetables roasted butternut squash, roasted brussels sprouts, smoked cauliflower, peppers, onions, quinoa mix. Sautéed & topped with a vegan Sriracha mayo & pickled red onions. **9.99** • Add tofu or chicken • **3.99**

## WEEKLY SOUP SPECIALS:

Week 1 - Cauliflower, Leek & Cheddar Soup (Vegetarian)  
Week 2 - Sweet Potato Corn & Kale Chowder  
Week 3 - Artichoke Parmesan Soup  
Week 4 - Roasted Winter Vegetable Soup (Vegetarian)

## BUBBLES

HOME OF THE 22 OZ MEGAMOSA • 9.99

**NEW!** MEGA BELLINI MIMOSA  
Champagne & Peach Nectar

**NEW!** MEGA POINSETTIA MIMOSA  
Champagne & Cranberry Juice

**NEW!** MEGA STRAWBERRY MANGO MIMOSA

## BLOODY'S

**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. • 9.99

**NEW!** 22 OZ. MEGA VERDE BLOODY MARY  
House-made Bloody Mary mix with our house-made tomatillo salsa verde & wine based vodka. Garnished with a celery stalk, lime wedge & crispy bacon slice. • 9.99

## BOTTLED CRAFT BEER & WINE BY THE GLASS

ISLAMORADA CITRUS ALE  
A Citrus Ale - Craft Brewed in Islamorada, FL • 5.99

GOOSE ISLAND IPA  
An India Pale Ale brewed in Chicago, IL • 6.99

BUD LIGHT • 3.50

WINES BY THE GLASS  
FROM COASTAL VINEYARDS • 5.00

CABERNET SAUVIGNON  
PINO GRIGIO • CHARDONNAY

## MOE'S FERMENTED KOMBUCHA

All Natural probiotic infused green tea made locally in small batches

16 oz. GLASS • 5.95

64 oz. GROWLER TO TAKE HOME • 20.00

GROWLER REFILLS • 15.00

# Beverage Menu



## SPECIALTY COFFEES

All Coffees available in Decaf!



### LATTES

CAFÉ LATTE • 3.99 | CARMEL LATTE • 4.99

VANILLA LATTE • 4.99 | HAZELNUT LATTE • 4.99

### ESPRESSOS

REGULAR • 2.99 | DOUBLE • 3.99

CHOCOLATE • 3.99 | MACHIATO • 3.99 | AMERICANO • 3.99

### CAPPUCINOS

REGULAR • 3.99 | DOUBLE • 4.99 | CHOCOLATE • 4.99

## ICED COFFEE

with Ice Cubes made from Coffee!

PLAIN • 2.99      FLAVORED • 3.99

ICED LATTE • 3.99

VANILLA • MOCHA • CARMEL • HAZELNUT

ICED CAPPUCINO • 3.99

Smooth & refreshing

## COLD BREW COFFEE

House-Brewed 100% Arabica Beans

FITZ'S COLD BREW COFFEE • 5.99

CINNAMON DULCE COLD BREW • 6.99

Cold Brew, Brown Sugar, Cinnamon

DOUBLE BUZZ • 7.99

Vodka Cold Brew & Milk

## ORGANIC LOOSE-LEAF TEAS • 4.59

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

ENGLISH BREAKFAST, CHAMOMILE,

FAIRCHILD TROPIC GREEN TEA, BLACK CURRANT,

DECAF TEA: SNOW IN THE TROPICS

Visit us online

**BERRYFRESH.CAFE**



## FRESH PRESSED JUICES • 16 OZ.

**NEW!** FEEL ALIVE (Hydration) 6.99

Coconut H2O, Pineapple, Lemon, Lime, Apples, FL Honey, Cayenne

MORNING GREEN GLORY (Energy) 6.99

Kale, Spinach, Orange, Cucumber, Parsley

BEET RETREAT (Detoxifies) 6.99

Beets, Carrots, Apple, Orange, Ginger

## FRESH FRUIT SMOOTHIE BAR

Made with Low-Fat Yogurt

STRAWBERRY • BLUEBERRY • BANANA • 5.99

Combination of 2 or more - Add \$1

PEANUT BUTTER CUP • 5.99

Peanut Butter, Chocolate, Banana

~ SMOOTHIE OF THE MONTH ~

**NEW!** BREAKFAST BUZZ • 6.99

Peanut Butter, Chocolate Syrup, Banana, Whey Protein, Cold Brew Coffee

~ SUPER FOODS SMOOTHIES ~

GREEN COLADA • 6.99

Spinach, Pineapple, Banana, Coconut Milk

ACAI BERRY • 6.99

Organic Acai, Strawberry, Banana, Blueberry, Coconut Milk, garnished with whipped cream & toasted Coconut



## HAND-SHAKEN ICED TEAS & LEMONADES

TEA FLAVOR OF THE MONTH:

**NEW!** STRAWBERRY PEACH TEA • 3.99

REGULAR • SWEET TEA • 2.59

LEMONADE FLAVOR OF THE MONTH:

**NEW!** STRAWBERRY PEACH • 3.99

COLD LEMONADE • 2.99 One FREE Refill!

Add Blueberry or Strawberry to Iced Tea or Lemonade for \$1 ea.

## HOT CHOCOLATES

TRADITIONAL • 3.99

Topped with Whipped Cream

SMORES • 4.99

Hot Chocolate, Marshmallow  
Chocolate Syrup, Whipped Cream  
& crushed Graham Cracker Crumbs

PEPPERMINT • 3.99