



We buy fresh & local foods so you eat well!

April - What's Fresh?

BERRY FRESH BREAKFAST SPECIALS

NEW! GUAVA MANGO STUFFED FRENCH TOAST

Challah bread stuffed with cream cheese, mango & guava. Drizzled with our homemade country cream & topped with powdered sugar & whipped cream.

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! COCONUT MANGO STRAWBERRY FRENCH TOAST SANDWICH

French toast coated in Captain Crunch, then filled with homemade country cream & topped with strawberries, mango, toasted & whipped cream.

10.99

NEW! COCONUT STRAWBERRY MANGO AVOCADO TOAST W/EGGS

One piece of multi-grain toast with avocado mash & mango chunks, topped with toasted coconut. Served with 2 basted eggs & fresh fruit.

11.99

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! PASTRAMI HASH WITH STONE GROUND MUSTARD HOLLANDAISE SAUCE

Pastrami topped with gruyere cheese on a bed of Red Bliss potatoes, crowned with 2 eggs & topped with a stone ground mustard Hollandaise Sauce.

12.99

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

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! 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

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

NEW! GRILLED PASTRAMI SANDWICH

Freshly Sliced Pastrami, steamed & topped with melted swiss cheese. Served on a bed of coleslaw, pickles & stone ground mustard on grilled rye bread.

10.99

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 FRIED CHICKEN SANDWICH

A buttermilk crispy chicken filet deep fried, then tossed in our famous strawberry buffalo sauce. Topped with our Sriracha queso cheese, lettuce, tomato, pickle & served on a toasted brioche bun. Served with fries.

12.99

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! OUR FAMOUS BLUEBERRY FRITTERS served with a strawberry yogurt sauce for dipping • 4.95

SALADS

all Salads served with Corn Bread & Pineapple Butter

NEW! ROASTED 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! MEDITEREAN 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 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 - Kale Minestrone 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

FUNKY BUDDHA - FLORIDIAN
A refreshing German-style wheat beer brewed in Ft. Lauderdale, FL • 5.99

DER CHANCELLOR
A Kölsch style beer brewed by Tequesta Brewing Company • 5.95

BUD LIGHT BOTTLE • 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

NITRO COLD BREW COFFEE

Locally Nitro Brewed by Pump House Coffee Roasters - Jupiter, FL

NITRO COLD BREW • 5.99

CINNAMON DULCE NITRO 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! GUAVA MANGO SMOOTHIE • 6.99

Guava Puree, Mango pieces, Low-Fat Yogurt topped with Toasted Coconut & Whipped Cream.

~ 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 MANGO • 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