

peuter spoon cafe

summer menu

EGG SANDWICHES

ON LOCAL CIABATTA BREAD

PEPPERY

fried local egg, local butter, hot pepper jelly,
roasted red peppers, NY provolone - 6.5

SOUTHWESTERN

fried local egg, chipotle aioli,
bacon/veggie sausage, NY cheddar - 6.5

CLASSIC

fried local egg, local butter, NY cheddar - 5.5

EGG SCRAMBLES

IN A WRAP OR BOWL, SERVED WITH A SLICE OF CIABATTA

BURRITO

three local eggs, black beans, salsa,
NY cheddar - 7.5

ALPINE

three local eggs, sautéed mushrooms,
arugula, NY swiss - 8

TOAST

WITH YOUR CHOICE OF BREAD & SPREADS

BREAD CHOICES:

ciabatta 2 .5
whole wheat bread 2 .5
gluten-free bread 3.25

SPREAD CHOICES:

local butter +.5 | strawberry jam +1
homemade pb +1 | nutella +1
cream cheese +1 | homemade hummus +1

PANINI

ON LOCAL CIABATTA BREAD

GARDEN

kalamata olive spread, roasted red peppers, roasted red
onions, arugula, hummus (vegan) OR goat cheese - 9.5

MUSHROOM

sautéed mushrooms, garlic aioli
roasted red onions, arugula, NY swiss 9.5

MILLERSBURG GRILLED CHEESE

NY cheddar cheese, local butter,
hot pepper jam, arugula - 7

PESTO CHICKEN

grilled chicken, pesto aioli, tomato,
roasted red onion, arugula, NY provolone - 11

CHIPOTLE

grilled chicken, bacon, chipotle aioli, NY cheddar - 10

CAPRESE

pesto aioli, tomato, mozzarella, balsamic dressing - 8

GREENS

AS A WRAP OR SALAD, SALADS SERVED WITH A SLICE OF TOASTED CIABATTA

CURRIED CHICKEN SALAD

spring mix, curried chicken salad with raisins,
pecans, celery, homemade balsamic dressing - 10

GRANNY

spring mix, apples, goat cheese, walnuts,
craisins, homemade balsamic dressing - 10

POSITANO

spring mix, hummus, roasted red peppers,
cucumbers, tomatoes, homemade croutons, italian
dressing - 10
add shaved parmesan +1

CHICKEN CAESAR

romaine, chicken, tomatoes, homemade
croutons, shaved parmesan, caesar dressing - 10

TO MAKE CUSTOMIZATIONS TO
YOUR ORDER, ASK US ABOUT
OUR **BUILD YOUR OWN** OPTION



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SEASONAL

AFFOGATO 4.25

double shot of espresso over homemade vanilla ice cream

NITRO COLD BREW 4.75 | 5.25

nitrogenated cold brew for a smoother, creamier mouthfeel

NITRO FLOAT - add a scoop of homemade vanilla ice cream +1.5

COFFEE

GIMME! COFFEE - ITHACA, NY

- DRIP COFFEE 2.5 | 2.75
- COLD BREW 3.5 | 4
- CAFE AU LAIT 2.75 | 3
- POUR-OVER 3.75
- DOUBLE-SHOT ESPRESSO 2.75
- AMERICANO 3
- ICED AMERICANO 3.25
- MACCHIATO 3.25
- CORTADO 3.5
- CAPPUCCINO 3.75
- LATTE 4.1 | 4.6
- ICED LATTE 4.5 | 5
- MOCHA 4.6 | 5.1
- ICED MOCHA 5 | 5.5

TEA & TEA LATTES

SAMOVAR TEA LOUNGE - SAN FRANCISCO, CA

- LOOSE LEAF TEA 3
- ICED BLACK TEA 2.5 | 3
- CHAI LATTE 4.1 | 4.6
- ICED CHAI 4.5 | 5
- MATCHA LATTE 4.6 | 5.1
- ICED MATCHA 5 | 5.5
- LONDON FOG 4.1 | 4.6

CAFFEINE-DEFICIENT

- HOT CHOCOLATE 2.5 | 3 | 3.5
- STEAMER 2.25 | 2.75 | 3
- S. PELLEGRINO SPARKLING JUICE 2.5
- WATER BOTTLE 2.25
- MILK 2
- CHOCOLATE MILK 2.25

BEER

BY THE CAN

- GOOD FORTUNE IPA (6.5%) 6
COMMON ROOTS BREWING - NY
- GUAVA GOSE (4.9%) 5
COLLECTIVE ARTS BREWING - ONTARIO, CA
- SMOOTHIE SOUR (5.6%) 7
COLLECTIVE ARTS BREWING - ONTARIO, CA

WINE

BY THE CAN (2 SERVINGS PER CAN)

- PINOT NOIR (13.5%) 8
CANNED OREGON - OR
- PINOT GRIS (12.5%) 8
CANNED OREGON - OR

HARD SELTZER

BY THE CAN

- CHAPTER 1 (5.2%) 4.5
TWO ROBBERS - PHILADELPHIA, PA
- ORANGE-MANGO
- PEACH-BERRY
- PINEAPPLE-GINGER



ALT MILKS .15-1.20

- OAT MILK
- ALMOND MILK

SYRUP FLAVORS .75

- ORGANIC CARAMEL
- ORGANIC VANILLA
- ORGANIC HAZELNUT
- SUGAR-FREE VANILLA

