

Bradford House

BREAKFAST

YOGURT PARFAIT GFO	\$9
<i>Greek Yogurt, Honey, House-Made Granola, Jam, Berries</i>	
BREAD PUDDING PAIN PERDU	\$15
<i>Twisted Tree Sourdough Bread Pudding, Bacon Jam, Inari Smoked Bohea Tea Caramel</i>	
CHEF'S QUICHE OF THE DAY	\$14 / A LA CARTE \$9
<i>Side Artisan Salad with Cherry Tomatoes & House Vinaigrette</i>	
AVOCADO TOAST GFO, VG.....	\$16
<i>Twisted Tree Sourdough, Egg, Greens in Green Gooseberry Vinaigrette, Onion Chutney, Overnight Tomato, Seed Blend, Avocado</i>	
EGGS BENEDICT*.....	\$14
<i>30th Street Market English Muffin, Winter Greens, Mortadella, Poached Eggs, Hollandaise, Crispy Bits, Chives</i>	
BREAKFAST SANDWICH GFO	\$12
<i>30th Street Market English Muffin, Two Eggs, Sausage, Bacon Jam, Onion Chutney, American Cheese</i>	
BRADFORD HOUSE BREAKFAST GFO	\$16
<i>Two Eggs, Choice of Sausage or Bacon, Duck Fat Confit Fingerling Potatoes, Smoked Gouda Mornay, Choice of Toast with Jam</i>	

LUNCH

SOUP DU JOUR	\$8 CUP / \$10 BOWL
<i>Chef's Feature</i>	
GARDEN GREENS SALAD VEG,GF	\$10
<i>Garden Greens, Shaved Vegetables, Green Gooseberry Vinaigrette, Pistachio Dukkah</i>	
"COBB SALAD" GFO, VGO	\$12
<i>Romaine and Mixed Greens, Dukkah Spiced Overnight Tomato Vinaigrette, Overnight Tomato, Smoked Egg Sauce, Honeybee Goat Cheese, Crispy Bits</i>	
CHICKEN SALAD SANDWICH GFO	\$15
<i>Quincy Bake Shop Croissant, Sherry-Soaked Raisins, Walnut, Fennel</i>	
REUBEN GFO.....	\$18
<i>Twisted Tree Sourdough, House-Made Nishiyobi Ranch Pastrami, House-Made Sauerkraut, Russian Dressing, Raclette</i>	
BRADFORD HOUSE CHEESEBURGER GFO.....	\$16
<i>Martin's Famous Potato Bun, Two 3 oz. House Ground Custom Blend Beef Patties Smashed and Seared, Special Sauce, Shredded Lettuce, Onion, American Cheese, Pommes Frites</i>	
PAN SEARED SALMON.....	\$24
<i>Atlantic Salmon, Winter Greens, Farro, Sherry-Soaked Raisins, Walnut, Brown Butter Squash Purée, Sage Oil</i>	
CHICKEN SALTIMBOCCA GF.....	\$20
<i>Lentil Ragù, 6 oz. Chicken Breast, Prosciutto, Red Currant Tarragon Sauce, Pickled Fennel, Herbs</i>	
THAI SPICED SHORT RIB.....	\$22
<i>Fried Brussels Sprouts, Quinoa, Confit Fennel, Smoked Braised Short Rib, Chili Jam, Juniper Gremolata, Crispy Bits, Herbs</i>	

• ADD ONS •

CHICKEN BREAST	\$6	SALMON	\$11	POMMES FRITES	\$5
<i>6 oz. chicken breast</i>		<i>5 oz. salmon</i>		<i>sea salt; or add fresh herb & truffle shake (+3)</i>	

BREAKFAST & LUNCH MENU *Winter/Spring 2024*

GF: GLUTEN FREE | GFO: GLUTEN FREE OPTION | VG: VEGETARIAN | VEG: VEGAN | VEGO: VEGAN OPTION | DF: DAIRY FREE
Items marked GF (Gluten-Free) are made with no gluten-containing ingredients but are prepared in a kitchen in which cross-contact may occur. Please alert your server of any food intolerances or allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Regarding the safety of these items, written information is available upon request.