

Ella café

Organic Coffee & Espresso

We Use Fair-Trade Organic Coffee Beans

Dark-Roast Coffee	2.00 / 2.50 / 3.00
Iced Coffee	2.25 / 2.75 / 3.25
Café Au Lait	2.50 / 3.25 / 4.00
Espresso	2.00 / 2.50 / 3.00
Americano	2.50 / 3.00 / 3.50
Macchiato	2.50 / 3.00 / 3.50
Cappuccino \ Latte	3.50 / 4.00 / 4.50
Mochaccino \ Mocha	4.00 / 4.50 / 5.00
Hammerhead / Red-Eye	3.00 / 3.50 / 4.00

** Iced For An Extra .25

Organic Teas From Serendipitea

White, Jasmine Green, Darjeeling, English Breakfast, Black Mango, Earl Grey, Peppermint, Chamomile Yerba Mate with Lemon Myrtle, Rooibus with Vanilla, Chai, Oolong	2.00 / 2.50 / 3.00
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** Iced For An Extra .25

Chai Latte	3.50 / 4.00 / 4.50
Arnold Palmer	3.00 / 3.50 / 4.00
Home-Made Lemonade (Seasonal)	3.00 / 3.50 / 4.00

Iced Frappes

Iced Mocha or Vanilla Frappe Made with Espresso	5.75
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Alcoholic Beverages

Mimosa Made with Fresh Squeezed Oranges	8.00
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** Add to any Brunch/Specialty Plate or Omelet/Skillet 4.50

Beer and Wine Selections Are Available on the Table or from a Server

Fresh Organic Juices

Our Fruits & Vegetables are Organic When Available

Carrot	4.00 / 5.00 / 6.00
Red Cocktail Carrots, Beets, Pear and Ginger	4.50 / 5.50 / 6.50
Fruit Cocktail Apple, Pear, Orange	4.50 / 5.50 / 6.50
Fresh Squeezed : Orange or Apple or Pear	4.00 / 5.00 / 6.00

**Create-Your-Own
Choose a Base 4.00**

Carrot, Celery, Apple, Pear or Orange

Add Any Items for .25 Each

Carrot, Celery, Beet, Ginger, Apple, Pear, Orange, Lemon

Smoothies

Super Acai Organic Acai, Strawberries, Raspberry Sorbet Grape Juice and Soy Milk	7.50
Lemon Berry Organic Yogurt, Strawberries, Fresh Lemonade and Soy Milk	6.95

Lake Champlain Organic Hot Chocolate	3.50 / 4.25 / 5.00
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Organic Milk	2.50 / 3.50 / 4.50
Poland Spring	1.50
San Pellegrino	1.75
Coke, Diet Coke, Sprite, Ginger Ale	1.50

Desserts

Paris Cheesecake	5.00
Chocolate Mousse	5.00
Mile High Apple Cobbler	5.00
** Add Vanilla Ice Cream	2.00

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Specialty Plates

Includes Coffee or Tea, Fresh Squeezed Juice, Mixed Greens, Home Fries and Wheat Toast

Organic Eggs Benedict	12.95
Two Poached Eggs with Canadian Bacon, English Muffins and Hollandaise	
Organic Eggs Florentine	12.95
Two Poached Eggs with Spinach, English Muffins and Hollandaise	
Organic Eggs Norwegian	13.95
Two Poached Eggs with Lox, English Muffins and Hollandaise	
Two Organic Eggs Any Style	8.95

Organic Omelets

Includes Coffee or Tea, Organic Fresh Squeezed Juice, Mixed Greens, Home Fries and Wheat Toast

Mushroom & Vegetable	10.95
Three Organic Eggs, Mushrooms, Onions, Red Peppers and Black Sesame	
Spinach & Kielbasa	11.95
Three Organic Eggs, Spinach, Kielbasa and Cheddar	
Avocado & Tomato	10.95
Three Organic Eggs, Avocado, Scallions and Swiss	
Three-Cheese Omelet	9.95
Swiss, Mozzarella and Cheddar	

(Sub Egg Whites for 1.00)

Organic Skillet

(Includes Coffee or Tea & Fresh Juice)

Served with Two Organic Eggs, Rosemary Potatoes, Mushrooms, Onions, Swiss Cheese, Roasted Red Peppers and Toast

Classic Skillet	8.95
Bacon Skillet	9.95
Classic with Bacon	
Kielbasa Skillet	9.95
Classic with Kielbasa Sausage	
Meat Skillet	10.95
Classic with Bacon and Kielbasa	

Brunch Plates

Includes Coffee or Tea and Fresh Juice

Organic Three-Stack Pancakes	7.95
Served with Organic Apple & Strawberry Compote	
Brioche French Toast	9.95
Served with Organic Apple & Strawberry Compote	

Breakfast Sandwiches

Organic Egg, Bacon & Cheese	4.95
Organic Egg, Sausage & Cheese	4.95
Organic Egg & Cheese	4.50
Cured Lox with Scallion Cream Cheese and Tomato on Bagel	5.95

(Sub Egg Whites for .50)

Breakfast A la Carte

Organic Blueberry-Flax Granola & Yogurt with Fruits	5.95
Organic Steel-Cut Oatmeal with Strawberries	4.95
Bagel	1.25
Plain, Sesame, Whole Wheat, Everything	
Add Butter, Cream Cheese . 25	
Add Scallion Cream Cheese . 50	
Add Tomato .75	
Add Avocado 1.00	

Sides

Organic Home-Fries	4.00
Kielbasa Sausage	4.00
Bacon	3.50
Hand-Cut Organic French Fries	4.50
Whole Wheat Toast	1.00

Organic Soups

Served with Side Bread

Organic Tomato Soup	4.95
Classic Tomato Soup Served with Organic, Grass-Fed Meatballs	
Soup of The Day	4.95

Salads

Our Organic House Mesclun is a Mix of Arugula, Spinach, Radicchio, and Green Leaf Lettuce

Artichoke	8.95
Artichokes, Hearts of Palm and Sweet Peppers, Marinated in Honey, Balsamic Vinegar and Fresh Herbs with Mesclun	
Avocado	9.95
Organic Greens, Avocado, Gorgonzola Cheese, Organic Apples and Craisins	
Mediterranean	8.95
Organic Lentils, Arugula, Goat Cheese and Olives	
Cobb	11.95
Organic Grilled Chicken, Cherry tomatoes, Egg, Bacon, Gorgonzola and Avocado with Mesclun	
Organic Mixed Green	7.95
Mesclun with Cucumbers, Cherry Tomatoes and Pumpkin Seeds	
Extras	
Add Grilled Chicken for 3.00	

Sandwiches

Served with a Choice of Organic Mixed Greens or Mayo-Less Cole Slaw

Organic Grilled Chicken	10.95
Organic Chicken Breast Served with Lettuce, Avocado, Tomatoes and Chipotle Mayo	
Organic Egg Salad	8.50
Organic Eggs, Celery, Red Onions on Semolina Raisin Fennel	
Tomato Bacon Melt	7.95
Mozzarella, Tomato and Arugula on Toasted Ciabatta	
Portobello and Vegetable	10.95
Portobello, Eggplant, Roasted Red Peppers, Melted Brie and Capers Mayo on Ciabatta	
Sirloin Burger	9.95
Organic Grass-Fed Burger with Lettuce, Tomatoes and Red Onions on Brioche	
Add Cheese, Bacon, Mushrooms 0.75	
Add Sautéed Onions for 0.75	
Add Avocado for 1.00	

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