

Breakfast served until 10:30am

WRAPS

MAPLE BACON. EGG + CHEESE

Bacon glazed with sweet maple, scrambled egg, smoke gouda cheese, salt and pepper in a whole grain wrap.

CHIPOTLE CHICKEN, EGG + AVACADO

Smoked pulled chicken breast, scrambled egg, smoked gouda cheese, fresh avocado, chipotle aioli, peppadew peppers, cilantro, salt and pepper in a whole grain wrap.

MEDITERRANEAN EGG WHITE VG

Egg whites, feta, parmesan, spinach, smoky tomato confit, basil-white bean puree, salt and pepper in a whole grain wrap.

SANDWICHES

BACON, EGG + CHEESE

Applewood-smoked bacon, egg, white cheddar, salt and pepper on Artisan Ciabatta.

SAUSAGE, EGG + CHEESE

Sausage, over easy egg, Vermont white cheddar, salt and pepper on Brioche.

EGG + CHEESE VG

Over easy egg, white cheddar on Brioche.

AVACADO, EGG WHITE, + SPINACH VG

Scrambled egg whites, a thick slice of Vermont white cheddar, fresh avocado, fresh baby spinach and tomato with salt and pepper on a freshly baked sprouted grain bagel flat.

BAGELS + PASTRIES

Served with cream cheese or butter.

BAGELS

Sprouted grain bagel flat, Everything, Plain, Chocolate Chip, Whole grain, French toast, Sesame, Cinnamon crunch, Asiago cheese, Cinnamon swirl, Blueberry.

CHOCOLATE CROISSANT

A butter croissant stuffed with chocolate flavored cream cheese and topped with a chocolate and powdered sugar.

CHEESE BRITTANY

A freshly baked butter pastry, stuffed with cream cheese.

PECAN BREAD

Pastry dough twisted and braided with butter and ground pecan coated with white icing.

BEAR CLAW

Freshly baked pastry made with an almond filling and drizzled with white icing and sliced almonds.

Please email your lunch order to alpharettacoffeebar@meetatroam.com

25% convenience fee added

Please expect a 30 – 45 minutes delivery once order has been confirmed.

SOUFFLES

SPINACH + BACON

Freshly baked soufflé made with our savory egg mixture, spinach, cheddar cheese flavored with a hint of garlic.

FOUR CHEESE VG

Freshly baked soufflé made with our savory egg mixture, cheddar, romano, parmesan, and Neufchatel cheeses.

SPINACH + ARTICHOKE VG

Freshly baked soufflé made with our savory egg mixture, spinach, romano cheese, red peppers, and artichoke with a hint of garlic.

OATMEAL + YOGURT

STEEL CUT OATMEAL WITH STRAWBERRIES + PECANS VG

Steel cut oats, cooked to perfection and topped with strawberries, pecans and cinnamon crunch topping.

GREEK YOGURT + MIXED BERRIES VG

Greek yogurt with honey, maple butter pecan granola with whole grain oats, and fresh strawberries and blueberries. Available all day, while they last.





SANDWICHES

Served with French bread, chips or an apple

BACON TURKEY BRAVO

Oven-roasted turkey breast, applewood-smoked bacon, smoked Gouda, emerald greens, tomatoes and signature sauce with salt and pepper on thin-sliced Tomato Basil.

CHIPOTLE CHICKEN AVACADO MELT

Smoked pulled chicken, smoked gouda, fresh avocado and cilantro, zesty sweet Peppadew $^{\text{TM}}$ piquant peppers and chipotle sauce on Black Pepper Focaccia.

CLASSIC GRILLED CHEESE VG

American cheese on classic white bread.

MEDITERRANEAN VEGGIE VG

Zesty sweet Peppadew™ piquant peppers, feta, cucumbers, emerald greens, vine-ripened tomatoes, red onions, hummus, salt, and pepper on tomato basil.

NAPA ALMOND CHICKEN SALAD

Chicken tossed with diced celery, seedless grapes, toasted almonds and special dressing, and served with emerald green lettuce, tomatoes, salt, and pepper on Country Rustic Sourdough.

ROASTED TURKEY + AVACADO BLT

Roasted turkey, applewood-smoked bacon, emerald green lettuce, tomatoes, avocado, mayo, salt, and pepper on sourdough.

SALADS

All salads can be made vegetarian.

MODERN GREEK SALAD

Romaine, grape tomatoes, feta, red onions, kalamata olives, salt and pepper tossed in Greek dressing with a pepperoncini.

GREEN GODDESS COBB SALAD WITH CHIKEN

Chicken with arugula, romaine, baby kale and red leaf blend, grape tomatoes and pickled red onions tossed in freshly made Green Goddess dressing and topped with avocado, bacon and hard-boiled egg.

FUJI APPLE SALAD WITH CHICKEN

Chicken with arugula, romaine, baby kale and red leaf blend, grape tomatoes, red onions, toasted pecan pieces, gorgonzola and apple chips tossed in sweet white balsamic vinaigrette.

SOUTHWEST CHILI LIME RANCH SALAD WITH CHICKEN

Chicken, romaine, arugula, black bean & corn salsa, fresh cilantro, and masa crisps tossed in chile lime rojo ranch and topped with feta and avocado.

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SOUPS

Inquire about seasonal soups

SWEET N' SASSY

Hickory-smoked brisket with apricot jam, jalapeños, provolone cheese + honey cream cheese.

CHIPOTLE STEAK

Angus roast beef with hatch chilies, chipotle pesto, cheddar + provolone cheese.

ALOHA BRISKET

Hickory-smoked brisket with pineapple kale coleslaw, ranch dressing, provolone cheese, red onion + basil.

BOWLS

Add chicken to any bowl

BAJA GRAIN BOWL

Cilantro lime brown rice and quinoa, black bean and corn salsa, salsa verde, red grape tomatoes, avocado, feta crumbles and Greek yogurt.

MEDITERRANEAN GRAIN BOWL

Cilantro lime brown rice and quinoa, arugula, red grape tomatoes, kalamata olives, diced cucumbers, hummus, lemon tahini dressing, feta crumbles and Greek yogurt.

YOU PICK TWO

Half salad, half sandwich or cup of soup. Bowls not included.

