

TARTINE

served on sourdough.
GF bread and sweet potato slice available.

SPICED POACHED PEAR RICOTTA TOAST	7.50
sweet herbed ricotta, thyme honeyed walnuts, arugula side salad (V)	
BEETROOT HUMMUS TOAST	7.50
pickled vegetables, arugula, toasted pepitas (V/DF) add a soft-boiled egg +2	
AVOCADO & GOAT CHEESE SMASH TOAST	10.50
cilantro, arugula salad, hardboiled egg, sea salt, chili flakes (V)	

BOWLS

QUINOA GRANOLA CEREAL BOWL	7.50
house-made granola, fresh berries, choice of MYLK (GF/DF)	
ORGANIC CASHEW YOGURT	9.50
berry compote, maple quinoa granola, fresh berries, honey drizzle (V/GF/DF)	
VANILLA COCONUT CHIA PUDDING	8.50
fresh berries, coconut & chocolate shavings, pure maple drizzle (V/GF/DF)	
SEASONAL FRITATTA	8.50
topped with mixed greens, Herbs de Provence dressing (GF)	
LEMON CHICKEN SPINACH SALAD	10.50
radishes, goat cheese, Herbs de Provence dressing (GF) add a soft-boiled egg +\$2	
AVOCADO POKE BOWL*	12.50
Yellowfin tuna with ponzu sauce, pickled veg, brown rice, with fresh cilantro, sesame seeds, spicy aioli (GF/DF)	
SEASONAL SOUP	6.75
served with sourdough toast	

TUESDAY-SATURDAY 7A-3:30P
SUNDAY 9A-2:30P

HOT PRESSED SANDWICHES

BREAKFAST BISCUIT	7.00
leeks & aged cheddar eggs, bacon, fresh arugula make it a meal add side of greens +2 (GF OPT.)	
LEMON CHICKEN AND BRIE	10.50
fresh arugula, brie, spicy aioli, on ciabatta (GF OPT.)	
B.L.A.	10.50
bacon, lettuce, avocado, tomato confit, spicy aioli on ciabatta (GF OPT.)	
AGED CHEDDAR GRILLED CHEESE	7.00
caramelized onion and apple on ciabatta (V/GF OPT.)	

KIDDOS

QUINOA GRANOLA CEREAL BOWL	7.50
house-made granola, fresh berries, choice of MYLK (GF/DF)	
CBJ SANDWICH	6.50
house-made seasonal jam & organic cashew butter served with apple slices (DF/GF OPT.)	
CHEDDAR CHEESE GRILLED SANDWICH	5.50
served with house-made apple pear sauce	

SIDES

HOUSE-MADE BISCUITS WITH JAM & HONEY	3.25
HOUSE-MADE JAM, HONEY with any purchase	1.00
AVOCADO whole, sliced to order	4.00
BACON	3.00
SMALL SALAD with Herbs de Provence dressing	3.50
FRESH BERRIES	3.00
SLICED APPLE	3.00

(GF) GLUTEN FREE (V) VEGETARIAN (DF) DAIRY-FREE

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.

WEEKEND BRUNCH

SATURDAY & SUNDAY 9A-2P

CHAI HOTCAKE
poached pear & honeyed walnuts
11.00 (V/GF)

BOURBON ESPRESSO WAFFLE
seasonal berries, maple cashew butter, pure maple
11.00 (V/DF)

WAFFLE POPS
powdered sugar dusting, warm syrup for dipping
7.00 (V/DF)

SPRING MENU

NEW GENERAL
155 E NEW ENGLAND AVE
WINTER PARK, FL 32789

321-972-2819