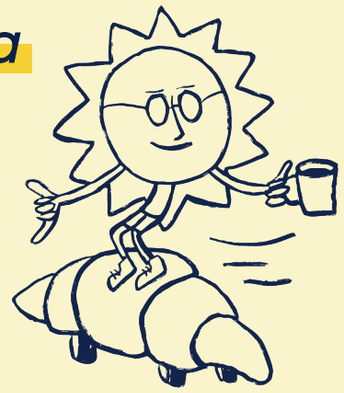
ALL DAY Darling MONTFORD

Coffee + Tea



ESPRESSO	**3.75**
AMERICANO	**3.75**
CORTADO	**4.00**
CAPPUCCINO	**5.00**
LATTE	**5.25**
DRIP COFFEE	**3.25**
16 oz to-go coffee	3.35
TEA (LOOSE LEAF)	**4.00**

Darling Drinks

HOT or ICED

GOLDEN MOCHA **6.00**
Chocolate, turmeric, ginger, cardamom, espresso, milk

MIEL LATTE **5.50**
Honey, allspice, salt, espresso, milk

HIGH FIVE CHAI **5.00**
Chai spiced tea, raw sugar, milk

MATCHA LATTE **5.50**
Matcha powder, honey, oat milk

SPICY DRINKY **5.75**
Latte with cayenne, vanilla, and cinnamon

Oat milk can be substituted for +.75

COLD

HOUSE ICE CREAM **4.25**

COLD BREW **4.25**
Cold brewed coffee

AFFOGATO **6.25**
Ice cream, espresso

SPRODA **4.75**
Espresso, citrus, soda

LULULEMONADE **4.75**
Sparkling matcha drink with citrus syrup and chlorophyll

CLASSIC ICED TEA **3.25**

HERBAL ICED TEA **3.25**

BLENDED

FLYING TIGER **8.25**
Nitro, banana, almond butter, cacao, honey, granola, oat milk

GREEN DREAM **8.25**
Matcha, greens, ginger, banana, zucchini, honey, oat milk

YUM YUM **8.25**
Strawberries, blueberries, banana, almond butter, oat milk

Wake up

THE STANDARD ** **9.25**
Breakfast sandwich with a fried egg, cheddar, herb mayo on a **roll or biscuit with choice of bacon, ham, sausage, or avocado**

THE ALL DAY BREAKFAST **12.50**
Two eggs any style with **choice of bacon, ham, sausage, avocado, or tempeh, served with toast, and kale or salad**

BREAKFAST BOWL ** **15.25**
Two poached eggs, beans, kale, chimichurri, market veggies, and toasted seeds

FRIED CHICKEN BISCUIT** **11.00**
Harissa aioli, honey, pickle

SHAKSHUKA ** **13.25**
Two poached eggs, kale, feta, spicy tomato, flatbread

LOX PLATE **17.00**
Choice of bagel or GF roll, assembled with cream cheese, lox, capers, and onions- served with a salad

HOUSE GRANOLA **8.00**
Honey yogurt, seasonal fruit, almond butter

GF DARLING PANCAKES **11.00**
Served with seasonal compote, powdered sugar, and syrup

GF DARLING FRITTATA **15.25**
Seasonal fillings, served with a salad. Cannot be dairy free

PATATAS BRAVAS **10.00**
Crispy potatoes with zesty aioli and green onion.
Add two poached eggs +3.25

STEAK N' EGGS **20.00**
Two eggs any style, steak, toast, kale, and market veggies with chimichurri

ADD BREAKFAST PROTEIN **+4.00**
Bacon, sausage, ham, or tempeh

Open & Closed

THUNDERBIRD ** **17.00**
Fried chicken, harissa aioli, fermented vegetables on Hawaiian roll **with choice of side**

DARLING BURGER ** **17.50**
Beef cooked medium, herb mayo, cheddar, pickle, on a Hawaiian roll **with choice of side**
Add bacon +3.00

REUBENESQUE **15.00**
Pastrami, gruyere, house ferments, harussian dressing, on sourdough served **with choice of side**
Sub tempeh for veg

CHICKEN SALAD SANDWICH **15.00**
Chicken salad, milk toast **with choice of side**
Make into a melt with gruyere cheese +1.50

SMASHED AVOCADO TOAST **12.00**
Feta, dressed greens on whole grain sourdough

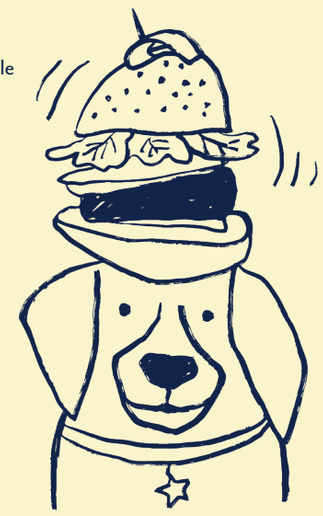
Sides

Tatertods, french fries, salad, or kale

Snacks

LENTIL FRITTERS **7.75**
Honey tahini, pickled onion, feta

FRIED HALLOUMI **9.00**
Fried sheep's cheese, with honey, fruit, and capers



Bowls

Served with warm kale & bamboo rice

THE BUDDHA ** **16.25**
Grilled avocado, poached eggs, fermented vegetables

THUNDERBOWL ** **17.00**
GF fried chicken, harissa aioli, fermented vegetables

BEANS & GRAINS BOWL **15.00**
Toasted seeds, Vegan

STEAK BOWL * **20.00**
Steak, fried cheese, and market veggies with chimichurri

Salads

MONTFORD **10.00**
Lettuces, avocado, gruyère, veggies, with champagne vinaigrette

HEARTY **14.00**
Kale, hearty lettuces, lentil fritters, seeds, fried halloumi, and honey tahini dressing

CHICKEN SALAD **14.00**
Lettuces, toasted seeds with champagne vinaigrette

ADD PROTEIN*
Grilled chicken, fried chicken, steak

A La Carte

TATERTODS	**5.00**
DRESSED SALAD	**5.00**
WARM KALE	**5.00**
FRENCH FRIES	**5.00**
GF GRILLED OR FRIED CHICKEN	**7.25**
STEAK	**12.00**

Kiddos

Only for 12 & under

GRILLED CHEESE & SIDE	**8.85**
LITTLE BURGER & SIDE	**11.00**
LITTLE CHICKEN SANDWICH & SIDE	**11.00**
BEANS, GREENS & RICE	**8.25**

Be aware our Gluten Free bread is produced in the same kitchen as bread with Gluten. Our fryer uses Canola oil and is Gluten Free.
*May be served raw/undercooked. **Contains raw/undercooked egg. Consuming raw/undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.