

## SEASONAL

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SEITAN GYRO (v)	8.00
house made seitan on fresh pita bread with hummus, vegan tzatziki, red onion, cucumber, radish, and micro greens	
MOTLEY CRÜEBEN	8.00
house cured corned beef, sauerkraut, swiss, and russian dressing on rye	
TECHNICOLOR CITRUS SALAD (v)	8.00
naval and cara cara oranges, pomelo, ruby red grapefruit tossed in meyer lemon & mint vinaigrette on a bed of spinach with toasted almonds (add goat cheese +\$1)	
CHILAQUILES	8.00
two eggs, cheddar, crispy corn tortilla strips, cumin onion-jalapeño compote topped w/ salsa verde, sour cream, cilantro	
VEGAN LOX BAGEL	7.50
house cured smoked spring carrots on bagel with tofutti, roma tomato, red onion, and capers	
SIDES: POTATO SALAD, BAKED BEANS, KALE SLAW, ORZO SALAD (all vegan)	2.50

## SOUPS - SALADS - SNACKS

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CHECK FOR DAILY AVAILABILITY OF SEASONAL SOUPS			
add a cup of soup to any meal			
			2.00
add chicken salad, tuna salad, or tofu salad			
			2.00
WHITE CHICKEN CHILI	CUP	4.00	BOWL 6.00
HUMMUS PLATE			6.00
FRUIT PLATE			4.50
SIDE SALAD			5.00
mixed greens, cucumber, tomato, red onion			
THE LAMPLIGHTER SALAD			8.00
mixed greens, seasonal fruit, red onion, walnuts, gorgonzola			
CHEF SALAD			8.00
mixed greens, tomato, onion, cucumber, avocado, ham, turkey, cheddar, and Swiss			
DRESSING: GODDESS, HERBED RANCH, ITALIAN VANILLA BALSAMIC VINAIGRETTE			

\* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness.



26 N MORRIS ST. RICHMOND, VA  
7AM-7PM SEVEN DAYS A WEEK  
LAMPLIGHTERCOFFEE.COM

## BREAKFAST

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GRANOLA with fruit and yogurt or milk	5.50
PARFAIT	4.50
BISCUITS & GRAVY (vegan or pork sausage)	6.50
PANCAKES three pancakes with real maple syrup	8.00
CLASSIC BREAKFAST two eggs, protein, toast	8.00
sub pancakes for toast	2.00
TOAST or BISCUIT with butter and jam	2.50

## EGG SANDWICHES\*

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CHEDDAR and tomato	4.50
GRILLED ASPARAGUS with tomato and havarti	5.50
SOY CHORIZO with havarti, avocado, and tomato	5.75
MAPLE SRIRACHA GLAZED SAUSAGE veggie or pork sausage with tomato and cheddar	5.75
BLACKFOREST HAM with swiss and tomato	5.75
QUILTED BACON with cheddar	5.75
FLAVORWHEEL choice of protein, salsa, avocado, and cheddar	6.00
BRICHTA (v - no egg) soy chorizo, avocado, tomato, and hummus	5.75

## BAGELS

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EVERYTHING, ASIAGO CHEESE, WHEAT, PUMPERNICKEL CINNAMON RAISIN with: cream cheese, tofutti, hummus, or peanut butter	3.50
THE KATIE cream cheese, tofutti, or hummus with avocado, tomato, red onion, and mixed greens	5.25
THE WORKS cream cheese or tofutti with capers, tomato, and red onion	4.50
LOX the works plus smoked salmon*	7.50
SLAMMER (vegan) tofutti with maple sriracha glazed veggie sausage	5.50
SLAYER cream cheese with pork sausage patty	5.50

## SANDWICHES

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served with chips and a pickle, sub side order for 1.50 sub gluten free bread for 2.00	
CHICKEN OR TUNA SALAD with mixed greens, tomato, red onion, mayo	7.00
TUNA MELT with cheddar, tomato, mayo	8.00
THE QUILT woven bacon BLT with red onion, garlic aioli, mixed greens	8.00
MUNA MODULE * The Quilt plus fried egg and avocado	9.00
APPLE BOTTOM turkey, brie, sliced apples, arugula, horseradish honey mustard	9.00
MUFFULETTA salami, capicola ham, provolone, mayo, olive tapenade	8.75
17 1/2 turkey, swiss, balsamic glazed onions, jerk aioli	8.00
BIANCHI blackforest ham, capicola ham, salami, provolone, red onion, pepperoncini, tomato, mixed greens, mayo, italian dressing	9.00
GRILLED CHEESE choose cheddar, provolone, swiss, or havarti	7.00
COMETBUS (v) tofu salad with vegenaize, olive tapenade, basil, onions, tomato, mixed greens	7.00
TLTNA (v) tempeh marinated in BBQ plum sauce with tomato, avocado, vegenaize, mixed greens	7.75
BUFFALO 66 (v option) spicy buffalo tempeh, gorgonzola, mixed greens, red onion, tomato	7.75
GRAY MATTER (v) chipotle tofu sandwich with cashew ricotta, micro-greens, pickled onions, and radish	8.00