

SEASONAL

KALE EARNHARDT	9.50
Polyface Farms pulled pork, kale slaw, housemade BBQ sauce on challah roll	
MOCKUMENTARY	9.00
Buffalo tempeh, kale slaw, and housemade BBQ sauce on challah roll	
WHIPPOORWILL FARMS SWEET POTATO HASH (v option)	8.50
Cajun seasoned sweet potatoes, black beans, kale, fresh garlic, onion, cilantro, jalapeño, vegan sour cream, and fried egg or avocado	
FRENCH TOAST (v)	8.50
Tofu coconut battered challah	
SOUL BOWL (v option)	8.00
Hippie greens and grits topped with crispy pork or soyrimo, sour cream or vegan sour cream with sriracha drizzle	

SIDES	2.50
WHIPPOORWILL FARMS POTATO SALAD, KALE SLAW, HIPPIE GREENS, CHEDDAR & GOAT CHEESE GRITS	

SOUPS • SALADS • SNACKS

ADD A CUP OF SOUP TO ANY MEAL +2.00 ADD CHICKEN SALAD, TUNA SALAD, OR TOFU SALAD +2.00

SEASONAL SOUPS	CUP 4 / BOWL 6
WHITE CHICKEN CHILI	CUP 4 / BOWL 6
HUMMUS PLATE	7.00
FRUIT PLATE	5.00
SIDE SALAD	5.00
mixed greens, cucumber, tomato, red onion	
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

*These items can be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



LAMPLIGHTER

COFFEE ROASTERS

BREAKFAST

GRANOLA with fruit— choose yogurt or milk	5.50
PARFAIT	5.00
BISCUITS & GRAVY choose vegan or pork sausage	7.50
TOAST with butter and jam	2.50
BISCUIT with butter and jam	3.25

EGG SANDWICHES

PRESSED ON 3 GRAIN BREAD OR BAKED ON A CHALLAH ROLL. SUB BAGEL FOR +\$.50

CHEDDAR and tomato	5.00
GRILLED ASPARAGUS with havarti and tomato	5.50
MAPLE SRIRACHA GLAZED SAUSAGE with tomato and cheddar choose veggie or pork sausage	5.75
SOY CHORIZO with havarti, avocado, and tomato	5.75
BLACKFOREST HAM with swiss and tomato	5.75
BACON with cheddar and egg	5.75
FLAVORWHEEL with cheddar, salsa, avocado, and choice of protein	6.00
BRICHTA (v - no egg) soy chorizo, avocado, tomato, and hummus	5.75

BAGELS

EVERYTHING, ASIAGO CHEESE, WHEAT, PUMPERNICKEL, OR CINNAMON RAISIN

BAGEL with cream cheese, peanut butter, or hummus. Tofutti (+\$.25)	3.50
THE KATIE with avocado, tomato, red onion, and mixed greens choose cream cheese, tofutti, or hummus	5.25
THE WORKS cream cheese or tofutti with capers, tomato, and red onion	4.50
LOX the works plus smoked salmon*	8.00
SLAMMER (V) tofutti with maple sriracha glazed veggie sausage	5.50
SLAYER cream cheese with maple sriracha glazed pork sausage	5.50

SANDWICHES

SERVED WITH CHIPS AND PICKLE, SUB SIDE ORDER +1.50

SUB GLUTEN FREE BREAD +2.00

CHICKEN SALAD with mixed greens, tomato, red onion, mayo on 3 grain bread	7.50
TUNA SALAD with mixed greens, tomato, red onion, mayo on 3 grain bread	7.00
TUNA MELT grilled with cheddar, tomato, mayo on ciabatta	8.00
THE QUILT woven bacon BLT with red onion, garlic aioli, mixed greens on 3 grain bread	8.00
MUNA MODULE* The Quilt plus fried egg and avocado on ciabatta	9.00
APPLE BOTTOM turkey, brie, sliced apples, arugula, horseradish honey mustard on ciabatta	9.00
MUFFULETTA salami, capicola ham, provolone, mayo, olive tapenade on ciabatta	8.75
17 1/2 turkey, swiss, balsamic glazed onions, jerk aioli on ciabatta	8.00
BIANCHI blackforest ham, capicola ham, salami, provolone, red onion, pepperoncini, tomato, baby arugula, mayo, Italian dressing on ciabatta	9.00
GRILLED CHEESE choose cheddar, provolone, swiss, or havarti on 3 grain bread	7.00
COMETBUS (v) tofu salad with vegenaïse, olive tapenade, basil, onions, tomato, mixed greens on 3 grain bread	7.75
TLTNA (v) tempeh marinated in BBQ plum sauce with tomato, avocado, vegenaïse, mixed greens on 3 grain bread	7.75
BUFFALO 66 (v option) spicy buffalo tempeh, gorgonzola, mixed greens, red onion, tomato on ciabatta	7.75
GRAY MATTER (v) agave-chipotle pepper marinated tofu with cashew ricotta, microgreens, pickled onion, and shaved radishes on ciabatta	8.50