

[BITTERSWEET]

a community experience

DAYTIME MENU 9-3

Breakfast Sandwiches

Raven bacon, egg and cheese on croissant	7.50
Wren smoked salmon, egg and cream cheese on toast	9.00
Starling sausage, egg and cheese on English muffin	7.50
Sparrow avocado, egg and cheese on crusty bread	7.50

Baked Eggs (available until 11 am)

Tourist mushrooms, red peppers, spinach and cheddar	10.00
Townie apple, sage, fennel and cheddar	9.50
Full Irish bacon, sausage, tomato, potato and cheddar	10.00

Poachers

Served with choice of white or wheat toast.

One Egg and Toast	5.00
Two Eggs and Toast	6.00

\$2.50 Add bacon or sausage.

Sandwiches

Served with a small salad garnish.
Available on Italian or focaccia bread.

Thor chili beef, roasted red peppers, feta, kimchi mayo	9.00
Athena pesto, baked veggies, 3 cheese blend	9.00
Rookie 3 cheese blend	7.50
Theo bacon, tomato, spicy mayo, cheddar	9.00
Goddess pesto, tomato, cheddar	9.00
Padear pear, fig jam, bacon, cheddar	9.00
Gardener fresh mozzarella, spinach, tomatoes, pesto	9.00

Add a cup of soup for \$2

Quiche

Served with a side salad.

Hipster spinach, shallots and feta	8.50
Indie artichoke, red peppers, cheddar and feta	8.50
Rebel bacon, onions, herbs, cheddar and gouda	8.00

Chia Pudding

Made with rice milk and chia seeds.

The Braden mixed berries (blueberries, strawberries, blackberries, raspberries)	6.50
The Dew Dew grapefruit and orange	6.50
The CJ granola and honey	6.50
The Dolly banana chips, pecans, and honey	6.50

Yogurt

Pauline banana chips and chocolate chips	6.50
Aileen kiwi, orange and mango	6.50
Anne granola and honey	6.50
Dee dried cranberries, walnuts and coconut	6.50

Hot Oatmeal

Orchard stewed apples, cinnamon, brown sugar	6.50
Colosseum spinach, feta, tomatoes, olives	6.50
Zoo banana chips, walnuts, honey	6.50

Drinks

(drinks can be iced)

Espresso	Small 3.25	Double 4.25
Americano espresso and hot water		4.50
Bittersweet espresso poured over ice with simple syrup and milk		5.00
Cappuccino espresso and foamed milk		5.25
Caramel, Mocha & Vanilla Latte espresso and steamed milk with a small amount of foamed milk		5.75
Lavender Latte		5.75
Chai chai tea steamed with milk		6.00
Horchata chai tea steamed with rice milk and vanilla syrup		6.25
Dirty Chai espresso and chai tea steamed with milk		6.25
Dirty Horchata espresso, vanilla syrup and chai tea steamed with rice milk		6.25
Shirley Temple ginger ale and grenadine and cherry garnish		3.50
Sipping Suzi Sprite, grenadine, half of a lime and cherry garnish		3.50
Dark Vader Irish tea topped with steamed milk and caramel syrup		3.50
Choc Milk black tea topped with foamed milk		3.50
Tea all can be served hot or iced.		4.50
Orange Juice, Apple Juice & Lemonade		4.25

Sides

	Cup	Bowl
Fruit Cup seasonal fruit		3.00
Small Garden Salad		3.00
Soup	3.50	5.50
Potato & Leek potatoes, leeks, vegetable broth, herbs		3.00
Roasted Red Pepper roasted peppers, tomatoes, parsley, sage, oregano, salt and pepper		3.00

Find Us

Website: www.bittersweethopkinton.com

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** Eating raw or under cooked poultry or eggs may increase your risk of food borne illness.

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EVENING MENU 5-10

Boards

	For 2
Cheese Board A trio of delicious cheeses from near and far served with trendy crackers, grapes and chutney.	12.00
Veggie Board Seasonal vegetables baked and seared, served with french bread.	12.00
Meat Board A trio of delicious meats, served with Melba toast, Branston Pickle and mustard.	12.00
Spinach Dip Delicious Spinach, Artichoke and Garlic dip, served with Pita Points	10.00
Buffalo Chicken Dip Mouthwatering buffalo chicken dip, served with mini tortillas.	10.00
Pate Maison Home Made Pate, served with fig jam and Melba toast.	12.00

Skillet

Garlic Mushrooms Button mushrooms smothered in garlic, with a panko parmesan crumb.	10.00
Vegan Garlic Bread Our delicious Portuguese crispbread, served with garlic herbs and cheese.	10.00
Spiced Prawn Buttered prawns served with a hint of spice on crusty bread.	11.00
Smoked Fish Cakes Mini fish cakes with smoked mackerel.	11.00
Chili Beef Sliders Mouth-watering chili beef sliders.	12.00
Baked Chicken Wings Freshly baked chicken wings, served with your choice of sauce.	10.00

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Plates

	For 2
Lettuce Wraps Our twist on lettuce wraps: chili beef and crunchy noodles in a lettuce wrap.	12.00
Pratai Bristai Taking our beloved Spud to new levels! Broken potatoes baked with butter and oil.	8.00
Korean Veggie Rolls Seasonal veggies seasoned with chili and hand wrapped in our kitchen.	9.00
Wings in Blankets Portuguese chicken sausage wrapped in filo pastry served with honey mustard	10.00

Salads

(Add Chicken or Salmon \$6.00)

House Greens, feta, butternut squash, candied pecans, pear, raisins, and sesame balsamic dressing	10.50
Spinach Spinach, quinoa, garbanzo beans, roasted red peppers, feta, olives, and sesame balsamic dressing	10.50
Seasonal Greens, mozzarella, candied pecans, strawberries, tomatoes, raspberry vinaigrette	11.50
Garden Salad Mixed leaf, grape tomatoes, red onion and balsamic dressing	12.00
Bittersweet Salad Changes daily	12.00
Sprouts Lemon and Pecan Salad Shaved sprouts, kale, pecans, Parmesan, grapes and lemon dressing	12.00

Sangria & Mimosas

	Glass
Whipped Sangria red, white, or rosé	10.00
Handpressed Mimosas pineapple, mango, or blueberry	10.00

Wines

All 750ML

House Wines

	Glass	Bottle
Zonin Pinot Grigio crisp, fresh, sexy	6.00	22.00
CK Mondavi Chardonnay soft, fleshy, tasty	6.00	22.00
CK Mondavi Cabernet Sauvignon round, easy, quaffable	6.00	22.00
CK Mondavi Red Blend supple, aromatic, enjoyable	6.00	22.00

White & Rose Wines

d'Arenberg "Stump Jump" White Blend (McLaren Vale Australia) zippy, dry, unusual		27.00
Haymaker Sauvignon Blanc (New Zealand) classic, grapefruit, lively		28.00
David Ramey "Sidebar" Sauvignon Blanc (Lake County CA) expressive, citrus, flavorsome		36.00
Josh Cellars Reserve Chardonnay (North Coast California) toasty, buttery, yummy		38.00
Terlato Pinot Grigio (Friuli Italy) brilliant, finesse, stylish		39.00
Frisk "Prickly" Riesling (Australia) fruity, innovative, scintillating		27.00
Tourmaline Rose (Provence France) dry, vivid, raspberry		32.00

Ports

Whiskers Blake 10 Year Tawny (Australia)	12.00
Ramos Pinto Ruby	10.00
Ramos Pinto Tawny	10.00

Champagne & Sparkling Wines

	Glass	Bottle
Segura Viudas Brut (Penedes Spain) 187ml dry, vivacious, bubbly	6.00	27.00
Mumm Napa Brut Rose (Napa California) coral, dry, Pinot Noir dominant		46.00
Collet Brut Champagne (Ay, France) textbook, crisp, brioche		60.00
Collet Rose Champagne (Ay, France) charming, delicate, harmonious		75.00
Collet Esprit Couture Champagne (Ay, France) weighty, cellar-aged, debonair		120.00

Red Wines

Fog & Light Pinot Noir (Monterey CA) elegant, subtle, brilliant		35.00
Charles Krug Merlot (Napa CA) full-bodied, complex, deep		40.00
Hess "Shirtail Ranches" Cabernet Sauvignon (Monterey CA) smooth, cassis, cherry		38.00
Peter Lehman "The Barossan" Shiraz (Barossa Australia) spicy, bold, chewy		39.00
Paul Hobbs Felino Malbec (Mendoza Argentina) rich, balanced, powerful		38.00
Coppola "Directors Cut" Zinfandel (Dry Creek CA) brambly, extracted, fascinating		38.00
Marques de Murrieta Rioja Reserva (Rioja Spain) stylish, oak-aged, smooth		48.00
Renato Ratti "Marcenese" Barolo (Piedmont Italy) approachable, tangy, fantasti		60.00
Daou "The Pessimist" Red Blend (Paso Robles CA) big, bold, brash		48.00