salads

seasonal local greens grab & go only

all our dressings are made in-house from scratch

Field Fritters 11.49

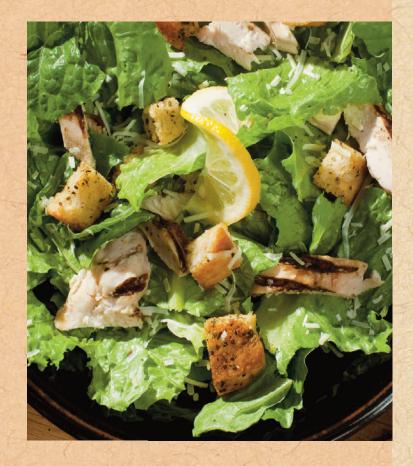
organic pea fritters, baby spinach, hummus, cucumber, tomatoes, carrots, kalamata olives, chickpeas, lemon vinaigrette, Cajun sesame seasoning

Vermont Cobb 11.99

all-natural chicken, naturally-cured Cajun rubbed bacon, avocado, hardboiled egg, Vermont goat cheese, tomato, on mesclun with avocado ranch dressing

The Feta Greek 9.99

feta cheese, garbanzo beans, kalamata olives, tomato, roasted red onion on mesclun with Greek dressing





our promise to vou



fresh, handmade smoothies

with Stonyfield® organic yogurt and real fruits & veggies 12 oz. 5.79 24 oz. 7.99

The Classic

strawberry, banana, orange juice

Honey Bear

banana, non-fat vanilla organic yogurt, honey, wheat germ

Berry-Licious

wild Maine blueberry, raspberry, non-fat vanilla organic yogurt, apple juice

Tropical Sunrise mango, pineapple, banana, orange juice

Carrot Mango carrot, mango, banana, orange juice

Kale Krush baby kale, pineapple, banana, apple juice

Green Machine spinach, almonds, banana, honey, wheat germ, almond milk

Smoothie Boosters +1.99 add-ins for protein (organic), energy (organic), wheat germ, or immunity

> Price, weight and availability subject to change. Before placing your order, please inform us of any food allergies.



Our eggs come from Nellies chicks at Pete & Gerry's family farms in Monroe, New Hampshire and are Certified Free Range by the nonprofit organization Humane Farm Animal Care.

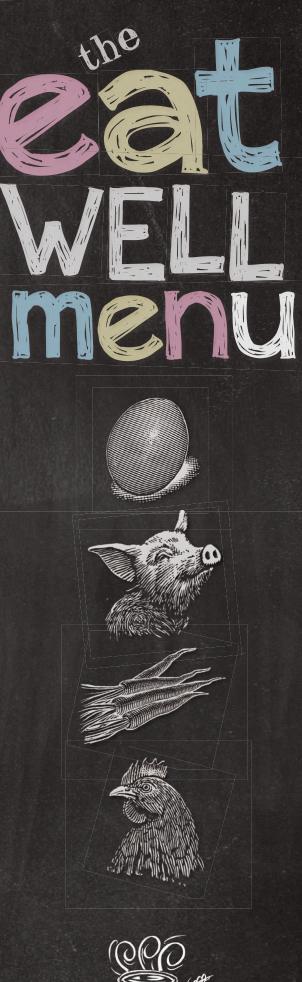
we promise to:

- serve delicious, healthy foods, locally sourced whenever possible;
- source humanely-raised meats from family farmers no antibiotics or added hormones;
- source naturally-cured bacon, ham and sausage with no added nitrates or nitrites;
- serve local eggs from cage-free chickens;
- make traditional bagels—boiled and baked in small batches throughout the day;
- hearth-bake artisan breads using only unbleached, unbromated flour.



DHMC 7.2024







breakfast all day

egg sandwiches



on a bagel, artisan bread or wrap from Nellie's cage-free chicks at Pete & Gerry's family farms, Monroe, NH

Scrambled Local Cage-free Eggs 5.49

Scrambled Eggs + Vermont Cheddar or Provolone 5.99

Eggs + Naturally-cured Bacon, Ham or Sausage + Cheese 6.99

Eggs, Spinach & Cheese 6.49

Western on a GMO-free wrap 7.99 eggs + naturally-cured, ham, Vermont cheddar, tomato, roast red pepper, roast onion

Veggie Burrito on a GMO-free wrap 8.99 eggs + baby spincach, roast artichoke, feta, red onion, tomato, pesto

Sunrise Burrito on a GMO-free wrap 9.99 eggs + bacon, quinoa, avocado, sweet potato, Vt cheddar, pico de gallo

Southwest Chicken Burrito on a GMO-free wrap 9.99 eggs + all natural roast chicken, herb cream cheese, sweet potato, avocado, sriracha

more veggies + 79¢ each housemade pico de gallo + 79¢

GE gluten-free options available for sandwiches and muffins

fruit & yogurt

Fresh Fruit Cup 4.99

hand-cut and made daily with cantaloupe, honeydew melon, pineapple, grapes

Stonvfield® Yogurt Parfait 4.99

organic Stonyfield vanilla yogurt, raspberries, wild Maine blueberries, house-made granola

House-made Granola 4.49

with milk, almond or oat milk or organic Stonyfield vanilla yogurt

ancient grain power bowls



Smoked Salmon organic guinoa with avocado, hadboiled egg, spinach, seasoned tomato, pesto, lemon vinaigrette 12.99

Bacon Avocado organic quinoa with spinach, seasoned tomato, sriracha sweet chili cream sauce 10.99

traditional NY bagels

boiled and baked with unbleached, unbromated flour

Sliced Cold-Smoked Salmon on a Traditional Bagel 9.99 thinly-sliced, fresh, smoked salmon, tomato, red onion, capers, veggie cream cheese

Vermont cream cheese

hormone-free from Enosburg Falls family farms

Schmear on a Traditional Bagel 3.99

Moc

24-h

Iced

Brai

Who

Oreg

Hot

plain cream cheese or our daily hand-blended flavors: veggie, herb, scallion, bacon scallion, maple raisin walnut + seasonal flavors

Schmear o' Tofutti[®] on a Traditional Bagel 4.49 dairy-free plain or veggie

estate-grown coffee, sachet tea

	12 02	10 02	20.02	
La Minita's Hacienda Rio Negro	2.99	3.29	3.49	
single estate, rainforest alliance ce	rtified coffe	е		
	single	double	triple	
Espresso	2.49	2.99	3.99	
Cappuccino or Latté	4.19	4.79	5.29	

cha Latté	4.49	4.99	5.69
our Cold Brew			4.79 2
I Rio Negro Coffee or Iced Brewed Tea			3.79 2
in Freeze Frozen Coffee Shake (seasonal)			5.99 2
ole Leaf Sachet Tea		2.99	
gon Chai® (iced Chai 24 oz only)	3.79	4.29	4.79
Chocolate	3.29	3.79	4.29

sandwiches, bowls, soups

house-made mac & cheese

Mac & Vermont Cheddar 5.49

artisan sandwiches

all-natural hand-formed hearth-baked breads, GMO-free wraps

Turkey Avocado Bacon 9.99 roast turkey, Cajun rubbed bacon, kale, tomato, mayo on sourdough

Sliced Smoked Salmon 9.99 thinly-sliced, fresh cold-smoked salmon, tomato, red onion, capers. veggie cream cheese on a traditional bagel

Dagwood 10.49 Double Dag 13.49 twice the meat roast turkey, ham and bacon, provolone, tomato, roasted onions, mayo on sourdough

Hearty Hummus (VEGAN) 9.49 house-made hummus, tomato, baby spinach, roast red pepper, cukes, carrots, sprouts on a GMO-free wrap

BLT 9.79 naturally-cured crisp bacon, lettuce, tomato, mayo on sourdough

Cape Cod Chicken Salad 9.79 house-made chicken salad, sweet potato, carrot, craisins, almonds

Farmer's Veggie & Cheese 9.49 Vermont cheddar, tomato, onion, carrot, cuke, mayo, honey mustard, mayo on multigrain

Field Fritters 9.79

organic pea fritters, carrots, red onion, tomatoes, cucumbers, spinach, feta, sriracha sweet chili cream sauce, red pepper mayo on a GMO-free wrap

2X THE MEAT! on any sandwich +2.99

melts

Super Chicken 9.99

grilled all-natural chicken, Vermont cheddar, tomato, roasted onion, baby spinach, red pepper aioli on sourdough

Barbecue Chicken 9.99

grilled all-natural chicken, Cajun rubbed bacon, house-made barbecue sauce, Vermont cheddar, baby spinach, pico de gallo on sourdough

Ham Cheddar Apple 9.99

naturally-cured ham, Vermont cheddar, granny smith apple, toasted almonds, honey mustard on multigrain

Roasted Artichoke 9.79

roasted artichoke hearts, provolone, baby spinach, tomato, pesto

Albacore Tuna Melt 9.79

house-made dolphin-free albacore tuna salad, Vermont cheddar, tomatoes on sourdough

Fresh Mozzarella 9.79 + All-Natural Chicken 2.99 mozzarella, roasted red pepper, spinach, pesto on French batard



4 oz

4 oz

4 oz

gluten-free whole grain bread +99¢ + avocado 1.50



organic-quinoa bowls

gluten-free blend of four organic ancient grains

Bacon Avocado 10.99

hardboiled egg, Cajun rubbed bacon, baby spinach, seasoned tomato, sriracha sweet chili cream sauce

Smoked Salmon 12.99

thinly-sliced, fresh cold-smoked salmon, avocado, hardboiled egg, tomato, pesto, spinach, lemon vinaigrette

Autumn Harvest (VEGAN) 10.99

roast sweet potato, garbanzo beans, roast red onion, baby spinach, toasted almonds, balsamic vinaigrette

hearty soups

made from scratch, no MSG

Soups du Jour 4.99 could be lentil, tomato basil, broccoli cheddar, chicken rice, roasted vegetable, beefy barley & more

Chilis & Chowders 5.49 buttery clam chowder or warm-you-from-the-inside veggie chili

two's a meal

Choose Two 11.99 sliced smoked salmon not included

- half sandwich or melt on fresh artisan bread
- bowl of soup, chili or chowder
- small mac & cheese

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