




cure

ALL DAY MENU

 vegetarian  gluten-free  vegan

CAFE FAVORITES

 **AVOCADO TOAST | \$8**


avocado mash, salt, pepper, sesame seeds, toasted wheat
ADD tomato, goat cheese, or greens | + \$½
ADD bacon or two fried eggs | + \$2 ½
ADD lox | +\$3 ¼

LOX & CREAM | \$11 ¼

smoked salmon, cream cheese, red onion, capers, lemon, dill,
everything bagel

 **BAGEL | \$3 ½**

toasted plain or everything bagel with your choice of topping:
tomato +\$ ½ | butter +\$½ | house jam +\$½ | cream cheese + \$½
bacon +\$2 ½ | lox +\$3 ¼

 *gluten-free bagel +\$1*



 **BBQ TACOS | \$10**


bbq jackfruit, red cabbage slaw, bbq sauce, pickled red onion,
soft flour tortillas

  **GRANOLA PARFAIT | \$7**

greek yogurt, house granola, seasonal fresh fruit, honey

SIDES

 **ROUTE 11 CHIPS | \$2**
 lightly salted (only)

 **BANANA OR ORANGE | \$1 ¼**

BREAKFAST SANDWICHES

MORNING CURE \$8 ¼

hard-fried egg, crispy bacon, cheddar, toasted plain bagel

HANGOVER HELPER \$9 ¼

hard-fried egg, house-smoked pastrami, swiss, russian dressing,
toasted everything bagel

SOUTHWEST BREAKFAST SANDWICH \$9 ¼

hard-fried egg, bacon, chipotle aioli, red onion, avocado mash,
cilantro, plain bagel

LUNCH

➡ make any sandwich a salad ←

 **CLASSIC CHEF SALAD | \$11**

crispy bacon, ham, boiled egg, avocado, roma tomato, cucumbers,
mixed greens, house balsamic vinaigrette

SMOKED ROSEMARY CLUB \$11 ¼

ham, turkey, bacon, red onion, provolone, mixed greens, rosemary
aioli, rosemary ciabatta

PIMENTO B.L.T. \$10 ½

crispy bacon, house pimento cheese, greens, roma tomato,
garlic-basil aioli, toasted baguette

PASTRAMI REUBEN \$12

house-smoked pastrami, swiss, pickled red cabbage, russian
dressing, toasted marbled rye

TURKEY AND FIG \$10 ¼

roasted turkey, avocado, house fig jam, greens, honey dijon
vinaigrette, goat cheese, toasted wheat

SANDWICHES

 substitute any bread option for **gluten-free bagel +\$1**

Please be advised that while we do our best to accommodate allergies and dietary restrictions, we are not a nut-free nor gluten-free kitchen—there is always a chance of cross-contamination. Eggs are cooked to customer specifications. Consuming raw or undercooked animal products may increase your risk of foodborne illness. All items are prepared-to-order with love and care in our petite kitchen. If there is a problem with your order, we will be happy to correct it.