THE REEDS BISTRO

SEASONAL DRINKS

- **Apple Pie Latte** — **7.50+**
  House made spiced apple syrup with milk of choice and topped with cinnamon. Hot or iced. If ordered iced, it will be topped with an apple cold foam (dairy)

- **Iced Chocolate Pistachio Latte** — **7.50+**
  House made vegan chocolate syrup with pistachio milk topped with a pistachio cold foam

BAKERY

- **Butter Croissant** — **4.25**
- **Twice Baked Pistachio Croissant** — **5.25**
- **Pain au Chocolat** — **4.50**
- **Cinnamon Roll Cruffin** — **5.25**
- **French Onion Cruffin** — **5.25**
- **Snickerdoodle Cookie** — **2.50**
- **Brown Butter Chocolate Chip Cookie** — **3.50**
- **Brown Sugar Apple Muffin** — **2.50**
- **Banana Bread Slice** — **2.50**
- **Brownie with Coco Nibs** — **4.50**
- **Pumpkin Tea Cake** — **5.25**
- **Apple Butter** — **0.75**

COFFEE

- **Drip Coffee** (12oz or 16oz) — **4 | 4.50**
- **Nitro Cold Brew** (12oz) — **6**
- **Cappuccino** (10oz) — **5**
  Hot, milk of choice
- **Latte** (12oz) — **6.50**
  Hot or iced, milk of choice

TEA

- **Cold Brew Tea** — **3.50**
  12oz or 16oz — **4.50**
  Black, unsweetened, iced

SYRUPS

- **Organic Vanilla** — **+.50**
- **Organic Vegan Chocolate** — **+.75**
- **Local Honey Lavender** — **+.75**
- **Salted Caramel** — **+.75**
- **Spiced Apple** — **+.75**

MILK OPTIONS

- **Whole** — **FREE**
- **Oat** — **+.50**
- **Soy** — **+1**
- **Pistachio** — **+1**

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US!

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

THE REEDS BISTRO

GARDEN MORNINGS

Yogurt and Granola 7.50
Plain yogurt, agave syrup, house made granola, seasonal fruit

Smoked Salmon Croissant 16
House cured salmon, everything cream, sliced cucumbers, pickled onions

Daily Frittata vg 10
Daily Frittata, Greenswell salad, grilled lemon vinaigrette, Toasted sourdough

SHARABLES

The Tots vg ,gf 14
Tater tots, Espellette pepper, grana Padano, chives, Black Garlic Aioli

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VG=vegetarian V=vegan GF=gluten

GARDEN PLATES

Hummus vg 12
house made hummus, pickled seasonal vegetables, sumac, chili crisp, herb oil, microgreens, fresh cooked flatbread

Greenswell Salad gf,vg 9.50
greenswell greens, roasted tomatoes, grana padano, grilled lemon vinaigrette

Kale Caesar vg 9.50
kale, grana padano, sourdough croutons, caesar dressing

Ham and Pimento 15
roasted carving ham, pimento cheese, sourdough with greens or tots

Chicken Salad Croissant 15
pulled Roasted Chicken, Dried Cranberries, Toasted Pecans, Onions,Celery, Mayo, yogurt, with greens, tots

Mushroom Burger vg 18
mushroom and amaranth patty, smoked gouda, caramelized onion,Greenswell Greens, Black Garlic Aioli, Sesame brioche
with greens, tots

Smash Burger 18
double Smashed Beef Patties, Caramelized Onion, Pimento Cheese, handcut bacon, Reeds Burger Sauce, Sesame brioche
with greens, tots

norfolk botanical garden