

## Beverages

<b>Americano</b>	\$3.50
<b>Cappuccino or Café Latte</b>	\$4.75
<b>Café au Lait</b> <i>Two shots of espresso and steamed milk served in a big bowl</i>	\$4.75
<b>Espresso</b>	\$2.95
<b>Macchiato</b>	\$3.50
<b>Mocha</b> <i>Our homemade hot chocolate with two shots of espresso</i>	\$5.50
<b>Iced Mocha</b>	\$5.75
<b>Regular or Decaf Coffee</b>	\$2.40/\$2.75
<b>Tea</b> <i>Earl Grey, Orange Pekoe, English or Irish Breakfast, Green</i>	\$1.95 / \$2.50
<b>Herbal Tea</b> <i>Peppermint, Chamomile</i>	
<b>Iced Coffee</b> <i>cold brewed</i>	\$3.25
<b>Iced Tea</b> <i>freshly brewed</i>	\$3.00
<b>Homemade Hot Chocolate</b> <i>A delicious blend of artisan chocolates</i>	\$5.25
<b>Bottled Water</b> <i>Still or Sparkling</i>	\$2.25/\$2.95
<b>Fresh Juice</b> <i>Orange, Grapefruit</i>	\$2.50
<b>Coke &amp; Diet Coke</b>	\$2.50
<b>Boylans Soda</b> <i>Black Cherry, Ginger Ale, Orange</i>	\$2.95
<b>Boylans Seltzer</b> <i>Lemon, Raspberry</i>	\$2.95
<b>GUS Soda</b> <i>Blackberry, Cranberry Lime, Grapefruit, Pomegranate</i>	\$2.95
<b>Lorina Sparkling Lemonade</b> <i>Plain, Pink, Coconut Lime, Blood Orange</i>	\$2.95

Prices do not include tax.

Please Visit Our Cafés & Kiosks  
or Call for Delivery!

*Hell's Kitchen*  
672 Ninth Avenue  
Between 46th & 47th Street  
(212) 977-2670

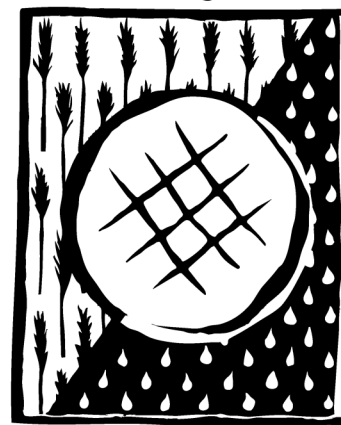
*Chelsea Market*  
75 Ninth Avenue  
Between 15th & 16th Street  
(212) 462-4338

*The Village*  
250 Bleecker Street  
Between 6th & 7th Avenue  
(212) 675-7802

*Amy's Bread at the  
Museum of the City of New York*  
1220 Fifth Avenue  
at 103rd Street

*New York Public Library*  
at Bryant Park  
at Lincoln Center  
(212) 675-7802

## Amy's



## Bread

# Café Menu

Please call or visit the  
Amy's Bread café closest  
to you to place an order.

Or visit our website  
[www.amysbread.com](http://www.amysbread.com)

We deliver!

## Morning Pastries & Other Sweets

<b>Scones</b>	\$3.95-\$4.75
• Oatmeal • Cherry Cream • Mixed Berry Cream • Cinnamon Walnut • Savory	
<b>Muffins of the Day</b>	\$3.50-\$3.95
Filled with seasonal fruit, chocolate or nuts. <i>Selections change daily.</i>	
<b>Breakfast Sweets &amp; Afternoon Treats</b>	\$2.50-\$5.95
• Croissant • Pain au Chocolat • Sticky Bun • Yogurt Granola Parfait • Granola	
• Pistachio Croissant Twist • Almond Brioche Toast • Chocolate Twist	
• Cheese Biscuit • Country Biscuit • Olive Oil Cake • Euro-Style Cheesecake	
• Cinnamon Challah Knot • Almond Croissant • Chocolate Almond Croissant	
• Danish (Strawberry, Walnut Raisin, Apricot & Blueberry) • Triple Chocolate Donut	
• Brownie • Coconut Dream Bar • Butterscotch Cashew Bar • No-Nut Brownie	
<b>Cookies</b>	\$2.95-\$3.95
• Chocolate Chip • Kitchen Sink • Snickerdoodle • Oatmeal Raisin • Peanut Butter	
• Gingersnaps • Biscotti • Black & White • Gluten-Free Crunchy Cranberry	
<b>Cupcakes</b> <i>selections change daily</i>	\$3.75-\$4.25
<b>Old Fashioned Layer Cakes</b> <i>by the slice</i>	\$5.95
• Black & White • Carrot Cake • Coconut Cream • Definitely Devil's Food	
• Luscious Lemon Mouseline • Monkey Cake • Red Velvet Cake	

## Breakfast Specials

<b>Parisian Breakfast with Coffee/with Café au Lait</b>	\$5.25/\$7.25
Half of a crusty French baguette served with butter & jam.	
<b>Country Breakfast with Coffee/with Café au Lait</b>	\$6.25/\$8.25
Two country buttermilk biscuits served with butter & jam.	
<b>Manhattan Breakfast with Coffee/with Café au Lait</b>	\$7.95/\$8.95
Two savory bread twists served with cream cheese & jam.	

## Salads *served with a roll of your choice*

<b>Roasted Natural Chicken Breast over Baby Kale</b>	\$9.50+tax
Roasted chicken breast with apple, cucumber & grated carrots with rosemary focaccia croutons. Served with our buttermilk parsley dressing.	
<b>Tuna* Salad over Greens</b>	\$10.25+tax
Our homemade tuna salad on a bed of mesclun greens with carrot sticks, tomato & kalamata olives. Served with lemon & olive oil dressing on the side.	
<b>Chickpea, Roasted Beet &amp; Quinoa Salad</b>	\$9.25+tax
Chickpeas with spinach, roasted beets, walnuts & parsley, quinoa with chives & carrot on a bed of mesclun greens. Served with lemon & olive oil dressing on the side.	
<b>Curried Cauliflower &amp; Sweet Potato Salad with Cannellini Beans</b> (seasonal)	\$9.25+tax
Cauliflower roasted with curry, toasted pumpkin seeds over romaine lettuce & mesclun greens. Served with orange and toasted sesame vinaigrette.	

\*We use American Tuna. Packed by hand in Oregon, the cans are BPA Free and manufactured in America. This is certified pole & line-caught Albacore Tuna, making it naturally low in mercury.

## Savories

<b>Freshly Baked Pizza</b> — <i>Selections change daily</i>	\$3.25+tax
<b>Quiche</b> – Ham & Swiss   Spinach & Mushroom	\$6.25+tax
<b>Soup</b> -served with a rustic roll.	\$6.95+tax
<i>Selections change daily. Not available in Chelsea Market</i>	
<b>Grilled Ham and Cheddar Biscuit</b>	\$5.95+tax
Ham & Cheddar with a touch of butter served on a Cheese Biscuit.	
<b>Mini Ham &amp; Swiss on Potato Onion Dill roll</b>	\$4.75+tax
Ham, Swiss cheese & Dijon mustard served on a Potato Onion Dill roll.	
<b>Ham &amp; Swiss on Croissant</b>	\$8.50+tax
Ham, Swiss cheese & Dijon mustard & a bit of mayo.	
<b>Peanut Butter and Jelly</b>	\$4.95+tax
On Whole Wheat with all-natural, unsweetened peanut butter & strawberry preserves.	
<b>Smoked Salmon on Pumpnickel</b>	\$7.50+tax
Local smoked salmon with cream cheese, tomato, red onion, capers & chives.	
<b>Bacon, Egg &amp; Cheese on Soft Roll</b>	\$6.25+tax
Made with NY State cheddar & local bacon on a soft challah roll.	
<b>Spinach &amp; Asiago Frittata</b>	\$5.75+tax
on Whole Wheat Challah with diced tomato & onion.	

## Sandwiches

<b>Chicken Salad with Bacon on Marble Rye</b>	\$9.25+tax
Oven-roasted chicken with applewood-smoked bacon, toasted walnuts, currants & mayonnaise.	
<b>Turkey &amp; Avocado</b>	\$9.75+tax
On Organic Country White with lettuce, tomato & mayonnaise.	
<b>French Ham &amp; Butter</b>	\$9.25+tax
French Madrange ham & Plugra butter with cornichons on a crusty French baguette.	
<b>Grilled Ham &amp; Swiss on Ciabatta</b>	\$8.50+tax
Filled with ham, Swiss cheese & a dab of mayonnaise & mustard. Best grilled.	
<b>Tuna* Salad on Seeded Wheat</b>	\$6.75+tax
Tuna salad with mayonnaise, lemon, celery & chives.	
<b>Mini Tomato, Pesto &amp; Mozzarella on French Rustic</b>	\$5.25+tax
With sliced tomato, basil pesto & a drizzle of olive oil & red wine vinegar.	
<b>Crunchy Veggie Hummus on NY State Miche</b>	\$8.95+tax
Hummus (chickpeas, roasted garlic, lemon & spices), carrot, cucumber, red pepper & red onion.	
<b>White Bean &amp; Avocado</b>	\$8.50+tax
On Whole Wheat Five Grain with lettuce, tomato & drizzle of lemon oil.	
<b>Imported Brie &amp; Apple</b>	\$7.50+tax
On Walnut Raisin with watercress. Best grilled.	
<b>Grilled N.Y. State Cheddar Cheese</b>	\$8.50+tax
With spicy chipotle pepper puree, red onions, tomato & fresh cilantro. Best grilled.	
<b>Lunch Boxes</b> include a sandwich, bag of chips, fruit, cookie & beverage	\$15.95+tax

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