

LUNCH

▪ SANDWICHES ▪

All sandwiches can be made with a gluten-free wrap & come with your choice of:
CHIPS ▪ SIDE SALAD ▪ FRENCH FRIES ▪ COTTAGE CHEESE ▪ A CUP OF SOUP

TURKEY MELT: Grilled turkey breast, sliced avocado, bacon, caramelized onions and melted cheddar cheese on toasted sourdough with your choice of side.....\$10.50

REUBEN: Grilled corned beef brisket, gruyère cheese, sauerkraut with 1000 island dressing on toasted rye. Served with your choice of side.....\$10.50

BLAT/POKE CLUB: Bacon, romaine lettuce, sliced avocado and sliced tomato with spicy mayo on toasted wheat bread. Served with your choice of side.....\$10.50
Add poke salad for an additional \$1.50\$12.00

WALDORF CHICKEN SANDWICH/SALAD: Chicken with grapes, walnuts, onions, in a creamy poppy seed dressing on toasted rye with baby spinach tossed in a pistachio vinaigrette and tomato. Sandwich served with your choice of side or make into a large salad on a bed of spinach with pistachio vinaigrette and pomegranate drizzle.....\$10.50

BANH MI: Toasted hoagie filled with Asian style pulled pork, pickled jicama and carrots, cilantro and jalapeno and Asian barbeque sauce. Served with your choice of side.....\$10.50

CREMINI PITA: (VEG) Sautéed creminis, spinach, artichoke hearts, and fresh mozzarella topped with basil pesto and diced tomato in a toasted pita. Served with your choice of side.....\$10.25

CUBANO: Hoagie pressed with ham, dijon mustard, carnitas, gruyere, and sliced pickles. Served with your choice of side.....\$10.50

***CROQUE MADAME:** Toasted sourdough with a generous portion of shaved ham and creamy brie cheese, topped with an egg cooked any style and a side of hollandaise. Served with your choice of side.....\$10.50

▪ SALADS ▪

BLACK BEAN QUINOA SALAD: (GF) (VEG) Spring mix tossed in a cilantro cumin vinaigrette, topped with diced tomatoes, black beans, quinoa, feta cheese and fresh avocado.....\$10.00
Add carnitas for an additional \$2.00\$12.00

CHICKEN GOAT CHEESE SALAD: (GF) Spring mix tossed in a raspberry vinaigrette, topped with dried cranberries, candied walnuts, goat cheese crumbs, red onion and baked chicken breast.....\$11.25

HUMMUS AND PITA SALAD: (VEG) Spring mix tossed in a honey mustard vinaigrette, topped with fried pita chips smeared with hummus, red pepper basil relish, feta cheese and a pomegranate drizzle.....\$10.00

MAMA SALAD: (GF) (VEG) Mandarin oranges, almonds, manchego cheese & sliced apple over spring mix tossed in a honey mustard vinaigrette topped with a pomegranate drizzle.....\$10.00

***LOX SALAD:** (GF) Lox, diced tomato, red onion, capers, sliced hard-boiled egg, chives & mixed greens tossed in an Old Bay vinaigrette\$11.00

CHICKEN/CRAB COBB: (GF) (VEG) Spring mix tossed in our old bay vinaigrette topped with tomato, red onion, bacon bits, blue cheese crumbs, a hard-boiled egg, baked chicken breast and avocado.....\$11.75
Substitute fresh crab meat for chicken.....\$13.25

***POKE SALAD:** Spring mix tossed in sesame soy vinaigrette topped with crispy chow mein noodles, tangy poke salad, jalapeno strips, pickled jicama and carrots, and avocado...\$12.00

▪ DRESSINGS ▪

Cilantro Cumin Vinaigrette ▪ Old Bay Vinaigrette ▪ Pistachio Vinaigrette ▪ Ranch Honey Mustard Vinaigrette ▪ Raspberry Vinaigrette ▪ 1000 Island ▪ Sesame Soy



The French Press

Cafe and Bakery

LOCATIONS

▪ AURORA ▪

(303) 369-3111

15290 E. Iliff Ave. Aurora, CO 80014

▪ LAKEWOOD ▪

(303) 984-5447

7323 W. Alaska Dr. Lakewood, CO 80226

▪ DENVER ▪

(303) 284-3062

3504 E. 12th Ave. Denver, CO 80206

▪ GREENWOOD ▪

(303) 770-2244

4668 S. Yosemite St. Greenwood Village, CO 80111

HOURS

MONDAY - FRIDAY

6:30 am - 3:00 pm

SATURDAY - SUNDAY

7:00 am - 3:00 pm

▪ www.myfrenchpress.com ▪

BREAKFAST

▪ BENNIES ▪

***BENNIE:** Toasted English muffin, poached eggs, shaved apple cider glazed ham, avocado, topped with home-made hollandaise, served with potatoes.....\$12.25

***VEGGIE BENNIE:** (VEG) Toasted English muffin, poached eggs, goat cheese, roasted tomato, spring mix tossed in a honey mustard vinaigrette topped with home-made hollandaise, red onion, avocado and asparagus.....\$13.00

***LOX BENNIE:** Toasted English muffin, poached eggs, smoked salmon, sliced tomato, red onion, capers and chives topped with home-made hollandaise sauce. Served with potatoes.....\$13.25

***CRAB BENNIE:** Toasted English muffin, poached eggs, fresh lump crab meat, diced tomato, avocado, asparagus and chives. Topped with hollandaise.....\$14.00

▪ SAVORY ▪

***CHICKEN FRIED STEAK:** (GF) 5oz flank steak, breaded and fried served with breakfast potatoes, two eggs and gluten free chipped beef gravy.....\$14.25

***LOX BAGEL:** Smoked salmon, sliced tomato, sliced red onion, cream cheese, capers and chives on a toasted plain bagel.....\$8.25

***VEGAN BISCUITS:** (VEG) (GF) Scratch made vegan biscuits topped with vegan country gravy. Served with potatoes, roasted tomato and collard greens.....\$10.25

***EGGS IN A HOLE ON A SHINGLE:** Two eggs cooked inside a piece of challah Texas toast, topped with creamy chipped beef gravy and served with breakfast potatoes.....\$9.75/Make GF for \$10.75

***CORNED BEEF HASH:** Home-made Guinness stewed hash served with two eggs cooked any style and your choice of toast.....\$10.00

***HUEVOS RANCHEROS:** Black beans, potatoes, two eggs any style, shredded cheddar cheese, avocado jalapeño salsa with your choice of pork green chili or gluten free veggie chili, and your choice of tortilla: Crunchy (crispy corn tortilla points) or Old School (two soft corn tortillas under everything).....\$8.00

OLD SCHOOL BREAKFAST BURRITO: Potatoes, caramelized onions, peppers, eggs, cheddar cheese, black beans, your choice of chili & your choice of meat or extra veggies. GF tortilla available upon request.....\$7.75

MACHACA STYLE BREAKFAST BURRITO: Chorizo cooked with eggs, jalapeño, tomato, potatoes, chili & cheese. GF veggie chili and tortillas available.....\$7.75

***AVOCADO TOAST:** (VEG) Wheat toast smeared with hummus, spring mix tossed in a honey mustard vinaigrette, one poached egg, red pepper relish, avocado and fresh sliced mozzarella.....\$8.75

***STERLING'S SWEET BISCUITS:** Chipotle cheddar biscuits, chorizo gravy, shredded cheddar cheese, served with two eggs any style and potatoes.....\$9.75

***SHRIMP & GRITS:** (GF) Creamy cheese grits cooked with bacon, poblano peppers, diced tomato and shrimp. Served with two eggs and style.....\$13.25

***ALL AMERICAN:** Your choice of bacon, ham or sausage, two eggs cooked any style, served with potatoes and your choice of toast.....\$8.25

▪ SWEET ▪

▪ All meals come with two eggs cooked any style & your choice of sausage, bacon or ham ▪

***FRENCH TOAST:** Three slices of battered brioche bread served with graham cracker syrup and honey butter..... Meal \$9.25/Stack of Five \$7.00

***ALMOND TRES LECHES FRENCH TOAST:** Our French toast drenched in a rich syrup made of three different types of milk and crushed almonds..... Meal \$10.25/Stack of Five \$8.50

***SEASONAL FRENCH TOAST:** Rotating variations of our French toast breakfast. Please inquire with server..... Meal \$TBD/Stack of Five \$TBD

***PANCAKES:** Four silver dollar pancakes..... Meal \$9.50/Stack of Six \$7.50

Banana ▪ (GF) Raspberry Oatmeal ▪ Zucchini Pistachio ▪ (GF) Buttermilk

▪ ADD FRUIT COMPOTE TO YOUR PANCAKES FOR \$1.50 ▪
Blueberry Compote | Raspberry Compote | Strawberry Compote

▪ BUILD YOUR OWN ▪

BREAKFAST SUPER SAMMY: Fried hard egg with ham, bacon, provolone & cheddar cheese on toasted 1" challah bread.....\$6.75

ADDITIONAL TOPPINGS: Veggies .50¢ | Meat, Artichoke or Avocado .75¢

***BUILD YOUR OWN OMELET:** Three eggs, shredded cheddar cheese served with a side of potatoes and your choice of toast.....\$7.50

ADDITIONAL TOPPINGS: Veggies .50¢ | Meat, Artichoke or Avocado .75¢

***BUILD YOUR OWN CREPE:** 10" Home-made gluten free crepe with two .50 cent toppings.....\$4.25

ADDITIONAL TOPPINGS: Veggies .50¢ | Meat, Artichoke or Avocado .75¢

▪ ADDITIONAL TOPPINGS ▪

▪ .50 Cents Each | Meats, Artichoke & Avocado .75 Cents Each ▪

▪ SAVORY ▪

Ham, Bacon, Turkey, Sausage, Chicken, Chorizo, Gruyère, Cheddar, Pork Green Chili, Veggie Chili, Egg, Pesto, Tomato, Red Onion, Caramelized Onion, Avocado, Roasted Red Peppers, Mushrooms, Spinach, Asparagus, Artichoke Hearts, Fresh Jalapeño Strips

▪ SWEET ▪

Banana, Nutella, Walnuts, Almonds, Peanut Butter, Cream Cheese, Strawberry Compote, Blueberry Compote, Raspberry Compote

▪ (GF) GLUTEN FREE ▪ (VEG) VEGETARIAN ▪

**Consuming raw or under cooked meat, poultry, seafood, shellfish or egg may increase your risk of food borne illness*