

BREAKFAST

CÀ PHÊ · *Petit déjeuner*

COFFEE

Proudly serving Mill-King dairy.

Vietnamese Coffee	4	Macchiato	4
Iced Vietnamese Coffee	4	Cappuccino	5
Cup of French Press	4	Latte	5
Café au lait	3	Americano	3
Espresso	3	Mocha	6

COLD

Cold Brew			4
Vietnamese Lemonade			3.5
Iced Jasmine Blueberry Green Tea			3
1/2 Jasmine Blueberry Tea 1/2 Lemonade			3.5
Perrier	4	SanPellegrinoAranciata	3
Panna	4	Coconut Water	3
Topo Chico	3.50	Orange Juice	3
Mexican Coca-Cola	3	Grapefruit Juice	3
Mexican Sprite	3	Housemade Vinegar	
Fanta Naranja	3	Sodas	4.5

TEA

Available in Small or Large Pots

**Denotes Organic*

GREEN & WHITE TEAS

Jasmine Blueberry*	4, 7
Jasmine Pearl*	5, 10
<i>Fujian, China</i>	
Moroccan Green Mint	4, 7
Pomegranate White	4, 7
Dragonwell*	5, 10
<i>Zhejiang, China</i>	

BLACK TEAS

Vietnam OP	4, 7
<i>Yên Bái, Vietnam</i>	
Spiced Fig*	4, 7
Eastside Earl*	4, 7
Madagascar Vanilla*	4, 7

TISANES

Ginger Rooibos	4, 7
Lemongrass Dar-chin	4, 7
House Mint*	4, 7

**Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Over

PASTRIES & BREADS

CROISSANTS

Niman Ranch Ham & Gruyère	7
Chocolate	4
Everything & Cream Cheese	4
Almond	4
Butter	3

HOUSEMADE PRESERVES

Seasonal Jam	1
Lychee & Raspberry Jam	1
Guava & Strawberry Jam	1

SPECIALTIES

French Macaron	3
Nutella Éclair	3
Seasonal Éclair	3
Opera Cake	6
Seasonal Tarts	5
Chocolate Bouchon	3
Financier	3
Kouign Amann	4
Canelé	3
Beignets & Jam	6

BREAKFAST BÁNH MÌ **Housemade Mayo, Sambal, Cilantro, Jalapeño*

Scrambled Farm Eggs, Ginger Pork Sausage	10
Fried Eggs, Crispy Pork Belly, Avocado, Mint	13
Egg Whites, Sautéed Mushrooms with Fresno Chilis	10

SPECIALTIES

BOWL OF BERRIES, BANANA & YOGURT	9
ESC Granola, Ginger & Palm Sugar Syrup	
NUTELLA & BANANA STUFFED FRENCH CRÊPE	12
Whipped Creme Fraiche, Candied Hazelnuts	
HOUSE BAKED BRIOCHE FRENCH TOAST	12
Sweetened Condensed Milk Ice Cream, Blueberry Thai Basil Compote, Brown Butter Syrup	
CHICKEN & RICE SOUP	8
Scallion, Jalapeño, Toasted Baguette	
PORK BELLY STEAMED BUNS & POACHED EGGS*	14
Cucumber, Cilantro, Hoisin, Sriracha	
CRISPY VERMICELLI CAKES*	14
Ginger Pork Sausage or Crispy Pork Belly, Two Farm Eggs, Herb & Radish Salad	
SINGAPORE NOODLES*	15
Roasted Pork, Chiles, Cilantro, Watercress, Fried Eggs	
ROASTED PORK & WOOD EAR MUSHROOM OMELETTE*	14
Mango, Cucumber, Basil, Crispy Shallots	
STICKY RICE WITH GINGER SAUSAGE & POACHED EGGS*	14
Herb Salad, Sriracha, Hoisin	
"SHAKING" STEAK & EGGS*	18
Black Angus Ribeye, Sautéed Spinach, Spicy Caramel, Toast	
BREAKFAST PHỞ*	16
Braised Brisket, Flank, Short Rib, Soft Poached Egg	
BÚN BÒ HUẾ	19
Spicy Beef, Pork, & Lemongrass Soup, Round Rice Noodles, Chili Oil, Cilantro	

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