

NEWSBAR CAFE

newsbarny.com

(212) 353-1246

107 University Pl, New York, NY 10003

EGG-CELLENT BREAKFAST DISHES

our eggs are antibiotic and cage free

Chicken Sausage Wrap \$12
with 2 eggs, feta cheese, sautéed spinach, red peppers

Goat Cheese, Spinach and 3 Eggs on Wrap \$11
-add avocado \$3

Mexican Egg Wrap \$12
with black beans, roasted tomatoes & onions, sharp yellow cheddar & avocado

Chicken Sausage Hash Wrap \$11
with 2 eggs, jack cheese -add avocado \$3

BLT Egg Sandwich \$11
with 2 eggs, gruyere cheese, chipotle aioli spread on brioche bread

English Muffin Sandwich \$10
with 2 fried eggs, sautéed spinach, roasted tomatoes, avocado, arugula -add bacon or chicken sausage... \$3

Creamy Scrambled Eggs \$12
with smoked salmon, harvarti dill cheese on your choice of bagel

Kitchen Sandwich \$11
with 2 eggs over easy, potato hash brown, sharp cheddar, avocado & garlic aioli

Croissant with 2 Fried Eggs and Sharp Cheddar \$9
-add bacon... \$3 add avocado... \$3

Sautéed Kale \$12
with 2 eggs over easy, avocado, basil sesame oil & seeded toast

2 Eggs Any Style \$10
with home fries and toast
-add pork or chicken sausage... \$3 add bacon... \$3
-add avocado \$3

Make Your Own Omelette \$14
3 eggs, homefries, choice of toast & 3 toppings
- additional toppings extra

**Sides: Home Fries/Bacon/Chicken or Pork Sausage/
Ham/Seitan Meat, Vegan Sausage \$5**

HOT OLD FASHIONED OATMEAL \$5

Extra Toppings:

*Cranberries /Raisins/Chopped Dates, Flax Seeds/Chia Seeds/
Mini Chocolate Chips /Walnuts/Almonds/Peanut Butter/
Almond Butter/Yogurt/Organic Maple Syrup/Crunchy
Granola, Toasted Coconut Flakes /Sliced Banana/Sliced
Apples/Dulce-Leche Sauce/Pumpkin Puree \$2
Fresh Berries \$3*

**House Baked Pastries, Muffins, Belgian Waffles
Served With Hot Nutella**

AVOCADO TOASTS

(Choice of multigrain bread or vegan gluten free sourdough bread)

Lucy \$8
w/egg over easy, pistachio pesto & sliced tomato
-add bacon or ham... \$3

Sophia \$9
w/feta cheese, pumpkin seeds & chile honey

Alice \$9
w/ hemp hearts, everything bagel spice & basil oil
-add egg...\$2

Gordon \$10
w/goat cheese, sliced cucumber, and microgreens

Maya \$10
w/roasted beets hummus, pickled red onion sprouts

Olga \$13
w/smoked salmon, pickled red onion & over easy egg

BOWLS

Honey Chipotle Chicken Bowl \$17
with lime, quinoa, avocado, green onions over mixed greens

Roasted Cauliflower & Broccoli Bowl \$15
with fresh spinach, avocado, pepitas, sesame and hemp seeds
& lemon dressing -add chicken \$3

Brussels Sprouts and Quinoa Bowl \$15
with roasted squash, pomegranate seeds, feta & hazelnuts
-add chicken \$3 -add avocado \$3

Quinoa Bowl \$15
with sweet potato, roasted peppers, sautéed onions,
mushrooms & bacon chips w/2 eggs over easy

Farro Bowl \$15
with mushrooms, kale, avocado, 2 eggs over easy, pecorino
romano & basil oil

Brown Rice Bowl \$15
with sautéed spinach, crispy chickpeas, black beans, avocado,
za'atar & romesco sauce topped w/2 eggs over easy
-add vegan seitan rosemary meat \$5
-add chicken sausage pattie \$5

SMOOTHIE

Berry Blast Smoothie \$13
berries, banana, mango, fresh oj, low fat yogurt

Garden Breakfast Smoothie \$13
spinach, pineapple, lemonade, banana, flex seeds

Protein Smoothie \$13
peanut butter, protein powder, dates, banana, almond milk,
ground cinnamon

Heart Beet Smoothie \$13
beets, pineapple, mango, ginger syrup, fresh oj

Vegan Smoothie \$14
green spirulina, spinach, green apple, banana, pineapple,
coconut milk & hemp seeds

Golden Turmeric Smoothie \$14
mango, turmeric powder, coconut water, banana,
pineapple & ginger

WEEKEND BRUNCH

Fat & Fluffy French Toast \$17
w/berries, bananas & NY state maple syrup

French Toast Sandwich \$17
w/bacon, over easy eggs, cheddar cheese & maple syrup

French Toast Sandwich \$15
w/Nutella & strawberries

Croque Monsieur w/ Salad \$15
or
Croque Madame w/ Salad \$17
w/sunny side up egg

Angus Hanger Steak & Eggs \$18
w/home fries

Belgium Waffle \$17
w/smoked salmon, avocado, crème fraiche and egg over easy

Jalapeno Cheddar Biscuits \$15
w/2 scrambled eggs and choice of bacon, ham or avocado

SALADS

Marinated Beets Salad \$15

quinoa, goat cheese, red onion, croutons, walnuts, arugula & house dressing
- add chicken... \$3

Classic Caesar Salad \$13

romaine, croutons, parmesan cheese & ceasar dressing
- add chicken... \$3

Pear & Walnut Salad \$15

blue cheese, mixed greens, pomegranate seeds & balsamic vinaigrette
- add chicken... \$3

Roasted Cauliflower & Sweet Potato Salad \$15

black lentils, red onion, walnuts, pomegranate seeds over arugula & house dressing

Every Day Salad \$15

green leaf, grilled chicken, cucumber, fresh corn, avocado and feta with lemon dressing

Mediterranean Quinoa Salad \$14

greens, artichokes, feta, olives, tomatoes, cucumber, lemon and hummus and lemon dressing
- add grilled chicken... \$3

Kale Salad \$15

feta, avocado, egg, grape tomato, chickpeas, sumac spiced sunflower seeds and balsamic vinaigrette - add chicken... \$3

California Salad \$15

fresh goat cheese, avocado, almonds and strawberries over mixed greens served with lemon poppy vinaigrette
- add chicken... \$3

Newsbar's Cobb Salad \$17

grilled chicken, avocado, tomato, red onion, smoked bacon, egg and buttermilk dressing

Roasted Salmon Salad \$19

avocado, roasted beets, edamame, black sesame seeds over filed greens, mint and tahini dressing

Zesty Chopped Salad \$15

green leaf, roasted peppers, corn, black beans, tomato, avocado, crumbled feta, poblano dressing - add chicken... \$3

Healthy Salad \$15

farro quinoa, kale, carrots, roasted pumpkin seeds grilled haloumi cheese, ramesco sauce and lemon dressing
- add chicken... \$3

COFFEE & SEASONAL WARMERS

Coffee (*La Colombe*) \$3.50

Latte \$5

Teas \$4

Cold Brew \$5.50

Chai Latte \$5

Matcha (*Organic*) Latte \$6

Pumpkin Spice Latte \$5.50

Gingerbread Latte \$5.50

Toasted Marshmallow Latte \$5.50

White Peppermint Mocha \$6

Nutella Hot Chocolate \$5

Apple Cider \$5

HOT SANDWICHES

w/north fork chips or salad

chicken meat & turkey meat is antibiotic & hormone free

Prosciutto Di Parma & Goat Cheese Panini \$18

with fig jam & arugula

Angus Hanger Steak Sandwich \$17

with roasted peppers and onions, gruyere cheese, arugula & creamy anchovy aioli on ciabatta bread

Corned Beef Reuben \$16

with riesling braised sauerkraut, swiss cheese and whole grain aioli on sourdough bread

Grilled Chicken Panini \$16

with caramelized onion, spinach, pepper jack cheese, whole grain aioli & tomato on ciabatta

Grilled Chicken Wrap \$16

with black beans, avocado, sharp cheddar, served house made tomatillo salsa and sour cream on the side

Roasted Turkey Panini \$17

sharp cheddar, double smoked bacon, sliced tomato, green leaf and chipotle aioli on ciabatta

Pork Belly Sandwich \$16

with pickled onion, arugula & chipotle aioli on brioche

Grilled Salmon & Roasted Beets \$18

with avocado, pickled red onion, arugula, lemon aioli on multigrain toast

Goat Cheese & Beets \$16 (Vegetarian)

with avocado, pistachio pesto and arugula on walnut raisin bread

Vegan Wrap \$17 (Vegan)

with seitan meet or vegan sausage, refried vegie beans, sautéed kale, quinoa & avocado, side of green salsa

HOT SOUPS (*Daily Selection*)

GRILLED CHEESES & MELTS

served w/bread & butter pickles

Classic \$12

with mozzarella, sharp cheddar on brioche

Grilled Ham & Gouda Cheese \$14

with caramelized onion, dijon mustard on sourdough bread

The Hog \$14

with pulled pork, pepper jack cheese, caramelized onion, grain mustard aioli on sourdough bread

Turkey & Brie Cheese \$14

with honey mustard on seeded bread

Tuna Melt \$13

with cheddar on sourdough

Vegan Melt \$15

with seitan rosemary meat, cheddar(V) & mozzarella(V) on vegan wheat bread

OPTIONAL SIDE

Cup Of Tomato Bisque Soup \$4

Small Field Salad \$4

Local Potato Chips \$2