SANDWICHES & WRAPS

with French White, Multigrain, Wrap or Gluten Free Bread (\$3.50 extra)

1.	Turkey Club all-natural freshly roasted turkey, applewood smoked bacon, cheddar, lettuce, tomato with mayo or spicy aioli	16.45
2.	Chicken Caesar Wrap marinated grilled chicken, romaine, seasoned croutons, parmesan with caesar dressing	15.95
3.	Chicken Bruschetta mozzarella, marinated grape tomatoes, basil, onions & balsamic glaze on toasted foccacia	15.45
4.	Spicy Aioli Grilled Chicken mashed avocado, applewood smoked bacon, lettuce, tomato with spicy aioli on toasted foccacia	15.95
5.	Batavia BLT applewood bacon, lettuce, tomato, mayo or spicy aioli	14.45
6.	California Marinated Grilled Chicken avocado, lettuce, tomato, provolone w/ honey balsamic	15.95
7.	Hummus Veggie tomato, cucumbers, red & green peppers, mesclun & shredded carrots with homemade hummus	13.45
8.	Tuna Salad light tongol tuna, lettuce, tomato, cucumber	15.95
9.	Chicken Salad white chicken breast, lettuce, tomato, cucumber	14.45
.,.	WARM PANINIS	

	WARM PANINIS	
witl	h Foccacia/French White, Multigrain or Gluten Free Bread (\$3.50 ext
1.	Chicken with Sundried Tomato Pesto grilled chicken, provolone, mushrooms with our own homemade sundried tomato pesto spread	15.45
2.	Turkey Brie Cranberry Panini all-natural freshly roasted turkey with cranberry mustard & melted brie cheese	15.95
3.	Caprese Melt fresh mozzarella, tomato with homemade basil pesto	13.95
4.	Avocado & Kale Panini mashed avocado, sauteed cherry tomatoes, kale & mushrooms with provolone on french white or multigrain	14.95
5.	Spicy Torta melted fresh mozzarella, sliced ham, avocado, lettuce, tomato with spicy lime salsa & mayo on toasted foccacio	15.95 a
6.	Avocado & Goat Cheese Grilled Cheese spinach, pesto, goat cheese, avocado, mozzarella	15.45

12.45

14.45

7. Batavia Signature Grilled Cheese

four cheeses on french white or multigrain With applewood smoked bacon & tomato

SIGNATURE SALADS

Check our salad special of the day featuring in-season ingredients at www.bataviacafe.com

 Baby Spinach with Goat Cheese & Grilled Chicken* beets, oranges, walnuts w/ balsamic garlic & oregano vinaigrette 	17.95
2. Chicken Caesar romaine lettuce, parmesan, croutons with grilled chicken	16.45
 Mesclun with Strawberries & Grilled Chicken* roasted red onions, feta with honey balsamic vinaigrette 	17.95
4. Spinach with Roasted Sweet Potatoes & Avocado* cashews, quinoa, dried cranberries with honey lime vinaigrette	17.95
5. Mediterranean Salmon* roasted salmon, romaine, cucumbers, grape tomatoes, red onior kalamata olives, feta cheese with mediterranean vinaigrette Without salmon	21.95 ns, 15.45
6. Cobb romaine, avocado, tomatoes, applewood bacon, red onions, hardboiled eggs, blue cheese, grilled chicken with ranch	21.45
 Kale & Baby Spinach with Quinoa & Avocado* sliced apples, carrots, feta with toasted sesame vinaigrette 	17.45
8. Mesclun with Avocado & Grilled Chicken* cucumbers, beets, edamame, goat cheese, toasted almonds with creamy maple vinaigrette	19.45
9. Batavia Farmer's Salad* mixed greens, carrots, broccoli, chickpeas, cucumber, fresh corn dried cranberries gyocado with honey balsamic vinoigrette.	17.45 ,

SOUPS

Daily Selections (check bataviacafe.com for schedule):

Small (8oz) : 7.45 : 9.95 Medium (12oz) Large (16oz) : 11.95 Quart (32oz) : 19.95

Available everyday: vegetarian soup gluten free soup

16.45

add 0.95

COMBOS

Pick TWO of the following:

• Small salad (includes 3 vegetable toppings)

• Small soup (8oz)

add 1.95 to upsize to medium size soup

• Half sandwich/panini for any sandwich/panini with original price over \$14

CUSTOM SALAD BAR

1. Choose your greens: 13.45

baby spinach kale

mesclun/mixed greens romaine lettuce

2. Add 3 vegetable toppings (\$1 for extra):

beets edamame broccoli grape tomatoes carrots kalamata olives chickpeas mushrooms

red & green peppers corn

croutons red onions

cucumber roasted red peppers

dried cranberries

3. Optional add on (all gluten-free):

Proteins:

avo	cado	3.75
app	olewood smoked bacon	2.45
har	dboiled eggs	2.45
chi	cken salad	6.95
ma	rinated grilled chicken	6.95
roa	sted salmon	10.95
all-r	natural roasted turkey	8.45
tun	a salad	7.95
roa	sted sweet potatoes	2.95
sea	sonal fresh fruits	3.95

Cheese:

blue, cheddar, feta, goat, mozzarella, or parmesan 2.45

Grains, Seeds & Nuts:

sliced almonds, cashews, or walnuts 2.45 chia seeds, flax seeds, quinoa, pumpkin or sunflower seeds 2.45

4. Choose a dressing:

Signature dressings: Classic dressings: balsamic w/garlic & oregano* balsamic*

cilantro lime* honey mustard w/garlic*

creamy maple* caesar*

honey balsamic* lemon mustard* honey lime* oil & vinegar* mediterranean* ranch

toasted sesame* red wine vinaigrette*

* indicates Gluten Free Our kitchen uses milk, eggs, soy, wheat, nuts ingredients

BREAKFAST

Available all-day

1.	Breakfast Sandwich applewood smoked bacon or smoked ham, chedda & organic egg on multigrain or french white bread	13.95 r
2.	Breakfast Wrap filled with organic omelet, red & green peppers, onio Add: bacon or ham Add: extra organic egg	10.95 ns 2.45 1.45
3.	Multigrain Pancakes stack of three with pure maple syrup & fresh fruit salar	14.95 d
4.	Greek Omelet organic eggs with spinach, feta, tomatoes, red & gre peppers, onions, and kalamata olives with a slice of t	
5.	Pick 2 Omelet organic eggs served with a slice of toast Choose 2: carrots, tomatoes, onions, red & green peppers, jalapeno peppers, baby spinach, or mushrooms Add: - applewood smoked bacon or ham - cheddar, feta, goat, mozzarella, or parmesan	13.45 2.45 2.45
6.	Huevos ala Mexicana scrambled organic eggs with tomatoes, onions and green peppers, served with avocado, applewood smoked bacon & a slice of toast	17.45
7.	Fresh Fruit Salad*	sm 10.95 lg 12.45

Create Your Own Oatmeal Bowl

12.95

Choose 2 toppings (+\$1 for extra topping):

almonds flax seeds almond butter granola blueberry preserves raisins

chia seeds peanut butter chocolate chips strawberry preserves coconut flakes sunflower seeds

dried cranberries walnuts

Add 1 type of fruit: (\$1 for extra fruit)

apples bananas strawberries seasonal fruits

TOASTS

on French White, Multigrain or Gluten Free Bread (\$3.25 extra)

Avocado Toast mashed avocado with flax seeds, chia seeds, scallions, red pepper flakes with hint of lemon on 2 multigrain toasts	12.95
Add: 2 organic eggs	4.95
 Mushrooms Burrata Tartine sauteed fresh mushrooms, burrata, EVOO, balsamic glaze served with side salad 	14.95
3. Roasted Veggie Tartine roasted eggplant, roasted red peppers, roasted red onions, crumbled feta, homemade hummus served with side salad	14.95
 Green Power Toast mashed avocado, kale, grape tomatoes, sesame seeds, black garlic, EVOO, crumbled feta 	12.95
5. Banana Berry Toast banana, strawberries, blueberries, hemp seeds, coconut flake: with nutella or chocolate drizzled peanut butter spread	12.95 s

FOR THE KIDS

1.	Kid's Grilled Cheese cheddar on french white or multigrain	9.95
2.	Mac 'N Cheese	13.45

We offer complete catering menu that includes assortment of sandwiches, soups and salads as well as hot appetizers, hot entrees and desserts.

We also offer our space for private parties after 3 pm. Whether it's a birthday, graduation, holiday or corporate event, we will work with you to create a wonderful event

> Go to bataviacafe.com and see our catering options



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