

## Bread

Baguette  
Sourdough Batard  
Seven Grain Batard  
Brioche (6 Count)  
Flat Bread  
Toast, Butter & Jam

## Cookies & Biscuits

Salted Chocolate Chip Cookie  
Pistachio Cookie  
Hazelnut Shortbread  
GF Lemon Krinkle  
Biscotti

## Other Pastries

Blueberry Buckle  
Banana Muffin  
Danish  
Assorted Flavors  
Chocolate Fruit Tart  
Pecan Sticky Bun  
Cinnamon Roll  
Cream Cheese Twisted Bread  
Plain Croissant  
Add Butter & Jam  
Pain au Chocolat Croissant

## Gelati & Sorbetti

Single - Double - Triple

Affogato  
Vanilla Gelato, Espresso

## Cafe Classics

Cold Brew  
House Drip  
Cafe Au Lait  
Espresso  
Americano  
Macchiato  
Cortado  
Cappuccino  
Latte  
Mocha  
Hot Tea  
Chai Latte  
London Fog  
Add Flavor  
Add Chocolate  
Sub Oat Milk  
Additional 2oz Espresso

## Speciality Drinks

Drinking Chocolate  
Rhode Island Coffee Milk  
Coffee Cabinet  
Chocolate Egg Cream  
Orange Cream Dream  
Shrubs  
Apple  
Turmeric Plum  
Honey Lavender  
Fresh Juice  
OG Orange  
Orange ++  
Green  
Smoothie  
Tutti Frutti  
Green  
Basic Bee

## More about us...

Here at Cafe Origins, we give great attention to where our foods come from, people, and the memories they invoke.

Terroir indicates much of what foods taste like. The finest cacao, muscovado sugars, and nuts comprise some of the thoughtfully selected ingredients we use to create all of our foods.

We squeeze fresh juices to order and we bake our baguettes in the tradition of being eaten early in the day.

From our sandwiches to kabobs, our selection of hand pies from around the world, and various traditional classic American pastries our creation of comfort foods relies upon many traditions and origins.



[www.originsbirmingham.com](http://www.originsbirmingham.com)



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248.742.4040  
163 W. Maple Rd.  
Birmingham, MI 48009

## Soups

Add Grilled Cheese

### Black Lentil Bisque

Zhug Salsa

### Tomato Basil

San Marzano Tomato,  
Basil, Cream

### New England Clam Chowder

Smoked Whitefish, Potato,  
Celery, Cream

## Salads

### Garden

Baby Greens, Tomato,  
Cucumber, Carrot, Pea Tendrils  
Choice of Dressing

### Roasted Fall Vegetable

7 Grains, Vinaigrette

### Roasted Eggplant

Baba Ghanoush,  
Curried Yogurt, Almonds

### Asparagus

Parmesan, Sherry Vinaigrette

### Hearts of Palm

Baby Greens, Chili, Lime,  
Toasted Coconut, Coconut Oil

### Roasted Beet

Pea Tendrils, Gribiche,  
Turmeric Emulsion

## Add-Ons

Lamb Shawarma Halal

Prime Beef Tender\* Halal

Chicken Masala Halal

Loch Duart Salmon Seasm - Soy

Chili-Lime Shrimp Smoked Guajillo

Falafel Fresh Ground Chick Pea

## Rollos

Available as a Bowl with Rice Pilaf OR Garden Salad

### Lamb Shawarma

Lettuce, Tomato, Cucumber,  
Onion, Fresno Chili, Garlic Sauce

### Chicken Masala

Lettuce, Tomato, Pickled Radish, Raita

### Loch Duart Salmon

Cucumber, Lettuce, Onion Fermented Black  
Bean Aioli

### Chili-Lime Shrimp

Lettuce, Tomato, Avocado, Chipotle

### Prime Beef Tender\*

Lettuce, Tomato, Avocado,  
Roasted Corn, Peppers

### Falafel

Lettuce, Tomato, Onion, Pickled Chili,  
Garlic Sauce

### Wild Mushroom

Tomato, Parsley,  
Dijon Aioli

### Grilled Vegetable

Lettuce, Tomato, Sweet Soy Aioli

## Hand Pies

Served With Marmite Gravy

### Jamaican Chicken

Allspice, Fresh Herbs

### Curried Potato Samosa

Fresno Chili

### Lamb Sfeeha

Pine Nuts, Ras el Hanout

### Cornish Beef Pasty

Onion, Celery, Carrot

### Chicken Pot Pie

Potato, Mushroom, Carrot, Pea

### Chicken Sausage Calzone

Provolone, Pomodoro

## Sandwiches

### Prosciutto

2 Year Aged Parmesan,  
Arugula, EVOO, Baguette

### Roast Beef

Brie, Cornichon, Onion, Dijon,  
Baguette

### Smoked Turkey

Muenster, Greens, Tomato, Honey Mustard,  
Sour Dough

### Curried Chicken

Baby Greens, Tomato, Brioche

### Croque Monsuer

Black Forest Ham, Gruyere  
Dijon Aioli, Sour Dough

*Make it a Madame! Add Fried Egg +1.5*

### Avocado Toast \*

Kimchi, Sprouts, Soft Egg,  
Seven Grain

### Grilled Tuna

Cheddar, Sour Dough

## Quiche

### Applewood Bacon

Caramelized Onion, Gruyere

### Prosciutto & Asparagus

Parmesan

### Greek

Spinach, Feta, Olive, Tomato

### Broccoli & Cheddar

Extra Aged Cheddar

### Roasted Mushroom

Gruyere

## Breakfast Sandwiches

Available Daily 7a - 11a

### Ham & Egg Croissant

Scrambled Egg, Ham, Gruyere

### Avocado & Poached Egg

Sprouted Wheat Bread

### BLT & E

Egg of Choice, Thick Bacon, Lettuce, Tomato,  
Mayonnaise, Sprouted Wheat Bread

### Prosciutto & Egg

Arugula, Parmesan, Poached Egg, Sourdough

### Bacon & Egg

Egg of Choice, Thick Bacon,  
American Cheese, Broiche

### Breakfast Rollo

Scrambled Egg, Thick Bacon,  
Avocado, Cheddar

## Sides

Roasted Asparagus

Roasted Beets

Roasted Carrots

Hearts of Palm

Couscous

Wheatberry



\* Please inform our team of any allergies before ordering. While we take steps to minimize cross-contamination, we cannot guarantee that any of our dishes are completely free of allergens.

\* Please ask your server about menu items that are served raw or cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.