Scratch kitchen with unique origins

Café ORIGINS

ME&U

Halal, GF, & Vegan Inclusive

BREAKFAST

Origins Breakfast Plate 14
two eggs, bacon, fried-potatoes, house-made sourdough, preserves

Avocado Toast & Poached Egg 15
avocado ganache, lemon zest, salt, pepper, watermelon radish, poached egg

Bacon & Egg Brioche 15
maple-cured bacon, over-medium eggs, aged cheddar cheese, avocado ganache, brioche

Breakfast Rollo 12
scrambled eggs, aged cheddar, avocado ganache, fried potatoes, hand-tossed flatbread
add bacon 4
add steak 6
add falafel 4

Grilled Ham & Egg Croissant 12
ham, scrambled egg, cheddar, butter croissant

Pancakes 12
house-made batter, organic maple syrup, butter
add bacon 4
add fried potatoes 5

SIDES

Fried Potatoes	5
Rice Pilaf	4
French Fries & Ranch	5
Crudite & Hummus (GF, V)	6
Maple-Cured Bacon	5
Toasted Baguette & Preserves	5

MIDDAY BITES

Oven-Roasted Turkey 17
turkey, muenster, mixed greens, tomato, honey mustard, house-made sourdough

Croque Monsieur 17
layered sourdough, gruyere, béchamel, grilled ham, dijon
add egg for croque madame 2

Grilled Tuna Melt 15
albacore tuna salad, aged cheddar, mixed greens, tomato, house-made sourdough

Traditional Bacon, Lettuce & Tomato 14
maple-cured bacon, lettuce, tomato, mayonnaise
add egg 2
add avocado ganache 2

Traditional Grilled Cheese 11
your choice of cheddar, brie, gruyere, american, house-made sourdough

Garden Salad (V) 9
mixed greens, tomato, cucumber, carrots, pea tendrils, sherry vinaigrette

Roasted Beet Salad 11
mixed greens, walnut, roasted beets, goat cheese crumbles, balsamic vinaigrette

Masala Platter (H) 21
chicken masala skewers, rice pilaf, garden salad, house-made hummus, garlic crostini

Lamb Sfeeha Platter (H) 24
lamb, rice pilaf, garden salad, house-made hummus, garlic crostini

Mediterranean Salmon Skewers 24
lemon-peppered salmon skewer, rice pilaf, charred lemon, dilled ranch, garden salad, roasted corn

SOUP

Tomato Basil 7
tomato, seasonal spices, heavy cream, vegetable broth
add grilled cheese 7
add toasted baguette 4

Soup du Jour MP
seasonal rotating soup

ROLLOS

HAND TOSSED FLATBREAD, ALSO AVAILABLE AS A GF RICE OR SALAD BOWL

Lamb Sfeeha (H) 17
seasoned lamb, lettuce, tomato, cucumber, onion, garlic aioli

Chicken Masala (H) 15
masala chicken, lettuce, tomato, pickled radish, dilled-ranch

Grilled Steak (H) 17
coffee infused marinade, beef tenderloin, lettuce, tomato, roasted corn

Falafel (V) 15
fried house-made falafel mix, lettuce, tomato, onion, garlic aioli

Chili-Lime Shrimp 20
pacific shrimp, chili-lime sauce, lettuce, tomato, onion, avocado, chipotle

ORIGINS SNACK SHAWARMA

ALSO AVAILABLE ON BED OF RICE

Chicken Shawarma Snack Fries (H) 16
thinly sliced chicken shawarma, french fries, garlic aioli

Beef Shawarma Snack Fries (H) 16
beef shawarma, french fries, tahini

Thank you for dining with us. We strive to bring you scratch ingredients from every world origin. From our coffee, savory dishes, to our patisserie offerings, we want you to experience unique flavor profiles and a passionate ethos. Thank you for sharing this experience with us.

Dina & Joseph

CATERING AVAILABLE | HOURS: 7:00AM - 10:00PM

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ME&U

House Roasted Coffee & Rishi Teas

TRADITIONALS

Doppio Espresso 4

Espresso con Panna 5

Macchiato 4.5

Macchiato Shakerato 4.5
2:1 espresso, milk shaken over ice

Cortado 4.75

Cortado Shakerato 4.75
equal parts milk & espresso shaken over ice

Italian Cappuccino 5, 5.5

Latte 5, 5.5

Bottomless Drip 3, 4

Americano 4

Cafe au Lait 3.5, 4.5

House Cold Brew 5

Affogato 7
your choice of gelato, double espresso

TEA

Earl Grey 5
yunnan dianhon black tea, italian bergamont

English Breakfast 5
malty, robust black tea

Chinese Jade Cloud 5
green tea, buttery, chestnut, floral

Croatian Chamomile 5
herbal, floral, savory, lemongrass

Japanese Matcha Latte or Tea 7, 7.5
whisked ceremonial japanese matcha, milk or water

Masala Chai Latte 7, 7.5
Indian masala chai house-made concentrate, milk or water

London Fog 6, 6.5
earl grey, vanilla bean, steamed milk

HOUSE-MADE SYRUPS

Madagascar Vanilla Bean

Middle-Eastern Pistachio Cream

Lavender & Local Honey

Miel: Local Honey & Cinnamon

Dark Chocolate Ganache

Salted Caramel

Maple Cinnamon

SMOOTHIES

Tutti Fruiti 9
mango, blueberry, banana, passion-fruit, lime, honey

Basic Bee 9
strawberry, banana, greek yogurt, honey

Green Smoothie 9
spinach, pineapple, mango,lime, mint, honey

SHRUBS

digestive & immunity boosters

Pineapple Ginger 7

Turmeric Plum 7

ORIGIN ORIGINALS

Rhode Island Coffee Milk 6
house-made sweet coffee syrup, cream, shaken over ice
add espresso 2

French Drinking Chocolate 7, 7.5
velvety, thick chocolate warmed with milk

Lemonade 6

Arnold Palmer 7
your choice of tea, lemonade