

DRINK

COFFEE

Drip Coffee
organic medium roast

12oz \$3.25 16oz \$4.50

Cafe Au Lait

choice of milk | 12oz \$4 16oz \$5.50

ESPRESSO

Espresso

double shot \$3

Americano

6oz, hot \$3.25 16oz, iced \$3.75

Cortado

choice of milk | 4oz \$4.50

Cappuccino

choice of milk | 6oz \$4.50

Latte

choice of milk | 12oz \$5 16oz \$6.75

Iced Latte

choice of milk | 16oz \$5 20oz \$6.75

Housemade Syrup

vanilla bean, mocha,
caramel, rotating seasonal flavor +\$1

CHOCOLATE

Hot Chocolate

made with soy free artisan chocolate

12oz \$6 16oz \$7.25

TEA

Hot Tea

organic | 12oz \$4 16oz \$4.50

choose from

English breakfast, green,
chaga mushroom chai, flourish herbal blend

Matcha Latte

choice of milk | 12oz \$4.50 16oz \$6

Iced Matcha Latte

choice of milk | 16oz \$4.50 20oz \$6

Spiced Chai Latte

choice of milk | 12oz \$5 16oz \$6.75

Iced Spiced Chai Latte

choice of milk | 16oz \$5 20oz \$6.75

ON TAP

Nitro Cold Brew Coffee

organic served over coffee ice cubes

16oz \$5 20oz \$6.75

Pistachio Baklava Latte

organic served over coffee ice cubes

16oz \$6 20oz \$8

Peach Turmeric Black Tea

organic cold brew tea served over ice cubes

16oz \$5 20oz \$6.75

Lemon Ginger Green Tea

organic cold brew tea served over ice cubes

16oz \$5 20oz \$6.75

GINGER FOX

AN ALTITUDE ELEVATED EXPERIENCE

GINGERFOXBAKERY.COM

EAT

BREAKFAST ALL DAY

SIGNATURE EGG SANDWICH \$12

organic egg* your style, North Country bacon, pastured raw gruyere cheese*, chili jam, dijon aioli, organic arugula, served on house made focaccia, gluten friendly available

EGG & CHEDDAR SANDWICH \$8

organic egg* your style, cheddar cheese, served on house made focaccia, gluten friendly available

SMOKED SALMON TARTINE \$14

cold smoked salmon*, fromage blanc, red onion, capers, dijon aioli, Kayla's Cutting microgreens, fresh dill, served on toasted organic sourdough, gluten friendly available

AVOCADO TARTINE \$9

avocado slices, tomato, radish, olive oil drizzle, Kayla's Cutting microgreens, maldon salt, red pepper flake, served on toasted organic sourdough, gluten friendly available

SANDWICHES

B.L.T.A. \$14

North Country bacon, Little Leaf mixed greens, tomato, avocado, spicy aioli, served on house-made focaccia, gluten-friendly available

CHICKEN CAPRESE \$14

roasted free range chicken*, dijon aioli, mozzarella, basil, sundried tomato pesto, red onion, served on house-made focaccia, gluten-friendly available

CHICKEN SALAD \$12

humanely raised, hormone free roasted chicken, dijon aioli, white onion, celery, parsley, salt, black pepper, served on freshly baked focaccia with lettuce, red onion, and tomato, gluten-friendly available

SALAD

HOUSE SALAD \$14

Little Leaf mixed greens, carrot, grape tomato, radish, fresh herbs, Kayla's Cuttings microgreens, choice of house balsamic vinaigrette

choose from

roasted free range chicken* +\$6
chicken salad* +\$6
North Country bacon* +\$3
avocado half +\$3
cold smoked salmon* +\$5
organic egg* your style +\$2

SOUP

SOUP DU JOUR

rotating flavors, served with organic bread ends

12oz \$6 16oz \$8

ROAST BEEF \$16

house slow roasted grass fed beef, caramelized onion puree, cornichon, organic arugula, pastured raw white cheddar*, horseradish crema, served on house-made focaccia, gluten-friendly available

VEGGIE \$10

mixed greens, carrot, radish, red pepper, red onion, dill, micro greens, and avocado with our fromage blanc, sundried tomato walnut pesto, and balsamic., served on house-made focaccia, gluten-friendly available

Chef's Note: Our food is prepared in a facility that uses dairy, coconut, mushroom, animal products, wheat, and nuts. This means that despite our incredible care and sanitization protocols, we can not certify your food is 100% allergen free.

* Consuming raw or undercooked eggs, dairy, or meat may increase your risk of food-borne illnesses, particularly if you have certain medical conditions.

BAKERY MENU

APRIL / MAY

Please note: We're a micro bakery doing big things. DAILY SELECTIONS WILL CHANGE.

MORNING BAKED GOODS & PASTRY

BUTTER CROISSANT \$5

our traditional 3-day laminated dough made with 83% fat grass fed butter from France and organic King Arthur Flour

PAIN AU CHOCOLAT \$6

our traditional butter croissant filled with Valrhona 48% chocolate (soy-free but may contain nuts)

CHOCOLATE CHIP COOKIE CROISSANT \$6

our traditional butter croissant filled and baked with our chocolate chip cookie dough, topped with dark chocolate and maldon salt

ALMOND CROISSANT \$6

available only occassionally, or upon special order. our traditional butter croissant twice baked with sweet frangipane topped with almond slices and dusted with sugar

BLUEBERRY STREUSEL MUFFIN \$4

now **gluten friendly!** our classic made with wild Maine blueberries topped with crunchy oat streusel

MAPLE BACON CHEDDAR SCONE \$4

gluten friendly, savory and delicate, North Country bacon and cheddar cheese sweetened only with VT maple syrup

CHERRY LEMON PECAN SCONE \$4

gluten friendly, plumped dried cherries, lemon zest and juice with toasted pecans

ITALIAN CREAM BUN \$5

brioche bun filled with lightly sweetened whipped ricotta, fresh orange juice and zest, topped with soy-free chocolate chips, powdered sugar, maldon salt

VANILLA CUSTARD BERRY CRUFFIN \$6

flaky croissant filled with berry compote and vanilla bean pastry cream dusted with sugar

FOXY BREAD \$4

available occassionally. pull apart croissant dough dusted in sugar and pearls

Chef's Note:

We're committed to organic flours and sugars when possible, non-GMO, soy free, local whenever possible, no fake colors, no canola or vegetable oils, grass fed and pastured meat and dairy, no fillers or stabilizers. It tastes different because it is.

Our food is prepared in a kitchen that uses dairy, coconut, mushroom, animal products, wheat, and nuts.

SAVORY PASTRY

PEA BACON TARRAGON

QUICHE \$5, \$48 whole

classic deep dish quiche made with flaky pie crust, savory organic free range egg custard, herbed goat cheese, spring peas, North Country bacon, fresh tarragon

MUSHROOM CRUSTLESS QUICHE \$6

gluten friendly, savory organic free range egg custard, mushroom and cheddar

THAI CHICKEN HANDPIE \$9

British savory pastry filled with humanely raised, hormone free chicken thighs, sweet potato, bell pepper, coconut milk, lemongrass, chili paste and spices

CUPCAKES & DESSERTS

BLUEBERRY PISTACHIO FINANCIER \$3.50

gluten friendly, French almond cake, house made blueberry jam, icing with yuzu juice, fresh lemon zest

GLUTEN-FRIENDLY CUPCAKES \$3.50-4.00

also available as special order cakes, seasonal flavors include

coconut strawberry with strawberry buttercream and fresh strawberry carrot with cream cheese frosting

chocolate espresso praline cupcake with toasted hazelnuts and maldon salt

COOKIES, BARS & BROWNIES

GINGER MOLASSES COOKIE \$4

soft and chewy, sweet with a hint of ginger spice

CHOCOLATE CHIP COOKIE \$4

our classic cookie with soy-free artisan chocolate

PEANUT BUTTER COOKIE \$4.50

gluten friendly, dairy free, and egg free, soft and not too sweet

DOUBLE CHOCOLATE BROWNIE \$4

fudgy confection with chocolate chunks and rich Dutch cocoa powder

LEMON MERINGUE BARS \$4

light, buttery pastry filled with creamy tart lemon curd and topped with toasted meringue and lime zest