Sandwiches

Choose one side: small salad, chips, bacon, brownies, or cottage cheese
Sandwiches come with tomato, lettuce, pickle, onion, mayo on side

1/2 Bb. Burger
1/3 Bb. Turkey Burger (House Made)
The Juicy Burger 1/2 Bb. beef burger, corned beef, sauerkraut, swiss cheese, 2xs, 1000 island dressing
The Bison Burger 1/2 Bb. Bison burger, like beef but with flavor!
Chicken Bacon Club...... triple decker!
Prairie Grove bacon & grilled chicken breast on toast of your choice
BBQ Classic and 1 side..... double decker!
Chicken Breast Sandwich
Hummus Bagel
Yummy hummus with fresh vegetables, salad, fruit
Lox & Cream Cheese Bagel
Cucumber, capers, tomato, onion, salad, fruit
Grilled Cheese and 1 side
Grilled cheese with tomato & pickle
Salmon Burger
Heart Healthy and tasty, great with wasabi mayo.

Salads

Cobb Salad generous organic greens with grilled chicken, Prairie Grove bacon, crumbled bleu cheese, hard boiled egg, tomato and avocado
Southwestern Cobb organic greens with spicy seasoned chicken, Prairie Grove bacon, roasted corn, organic black beans, avocado, red onions, shredded cheddar, with a cilantro lime dressing
Mediterranean Salad generous organic greens, choice of goat or feta cheese, black olives, cucumber, tomato, red onion & green pepper
Steak Salad generous organic greens, grilled skirt steak, tomatoes, cucumber, carrots, red onions, choice of bleu or goat cheese
Tweet Salad generous organic greens, tomato, red onion, bleu cheese, cranberries & toasted walnuts
Spinach Salad large bowl of baby spinach with black olives, cucumbers, tomato, red onions, choose goat, feta or bleu cheese
Walter Salad generous bowl of chopped green leaf lettuce topped with grilled chicken breast, avocado, tomato, cucumber, chive, onion, olive oil and fresh lime juice
Grilled Chicken Breast Salad organic greens and vegetables, grilled chicken breast, choice of bleu, feta or goat cheese

On the Side

Hash Browns, a simple classic 2.50
Uncured Egg 2.00
2 Uncured Eggs 4.00
Organic Black Beans 1.50
Organic Brown Rice 1.50
Fresh Seasonal Fruit cup 3.00, bowl 8.00
Organic Yogurt (strawberry, vanilla, Greek) 3.00
Fruit Compote (seasonal) 3.00
Pure Maple Syrup 1.50
Cottage Cheese 2.25
Cream Cheese 2.00
Vegan Cheese 2.00
Crème Fraiche 1.00
Breads and Toasts: Wheat, White, Red, Raisin 1.50
3 Mini Bagels, English Muffin, Croissant, 2 Biscuits, Bagel 1.75
Bagel and Cream Cheese 4.00

From the Bar

Full selection of beers & cocktails, plus:
Mimosas • Bloody Mary’s • Screwdrivers • Champagne

Beverages

Start your day with a bottomless cup of
Fair Trade Intelligensia Organic Coffee, Regular or Decaf 5.00
(use milk or almond milk served with your coffee upon request)
Hot Tea, by the beautiful pot! 3.00
Iced Tea, (House Brewed) 3.00
Classic iced tea with your own mini carafe
Ginger Peach Tea 3.00
Yummy organic Hot Chocolate with whipped cream 5.00

Juices, Milk, Soda

Large 16oz

Fresly squeezed Orange Juice 4.00 3.00
Fresly squeezed Grapefruit Juice 4.00 3.00
Apple Juice, Cranberry Juice, Tomato Juice, V8 4.00 3.00
Milk, Whole, 2%, Soo-Fat 3.00 2.00
Vanilla Soy Milk, Almond Milk 3.50 3.00
Coke, Diet Coke, Ginger Ale, Lemon Lime 3.00 3.00
(EEEE) Soda 3.50 3.00
Natural sparkling juices, select flavors 5.00
Root Beer 4.00

Desserts

Red Velvet Cake, Carrot Cake, Chocolate Cake 5.00
Milk Shakes 6.00

Ask for our activity basket to keep your baby chicks busy!

Limited parking available in rear. Minimum check $5.50, cash only. ATM upon request. Gratitude of 18% may be added to tables over 6 people. Split entire charge $1.50. Open 7 days a week.

Call 773-728-5576 to Order For Pickup. 2020, Michelle

www.tweet.biz

The Uptown Café, featuring menu items from artists whose works grace the walls of Big Chicks and Tweet.

tweet
...let’s eat
Our goal at Tweet is to prepare and serve, with love, the freshest, hormone-free, antibiotic-free, organic when possible: eggs, dairy, vegetables and fruits, subject to market availability. Pastured pork and beef also subject to availability.

Mary Lou Zelazny’s Biscuits & Gravy
2 buttermilk biscuits covered in a country style
Syrup placemat with sweetened organic butter. Hebron Farm Amish Country Sash 7.00
Add 1 egg your way, 9.00

Mark Jackson’s
Sunrise Granola
Mark starts his day with a bowl of tasty organic granola topped with fresh fruit, side of yogurt, organic milk. 10.00

Corned Beef Hash & Eggs
House-made corned beef hash with two organic eggs, hash brown, toast or tomato & fruit cup, 12.00

Oatmeal ala Jim Faulkner
A sumptuous bowl of organic oatmeal with dried fruit...yum! Served with half and half, heavy cream or coconut frappe, brown sugar, buttermilk 7.50
ask for your choice of dairy or non-dairy milk

Grilled Pork Chop & Eggs
Hebron Farm Amish pork chop, two farm fresh organic eggs your way, hash browns and toast, fruit cup. 14.00 Country gravy on side, just ask!

Lox Platter
Enjoy a sumptuous platter with smoked salmon, slices of red onion, cucumber and tomato, capers, horseradish, egg, cream cheese, bagel or 3 mini bagels, salad and fresh fruit. (great to share) 20.00

Quiche Platter
Generous wedge of quiche of the day, organic salad, fruit & croissant 15.00

Crab Cake Sandwich Platter
2 delicious house-made lump crab cakes on a croissant; hash browns or salad, fruit 13.00
With Avocado & Bacon 14.00

Croissant Sandwich Platter
2 organic egg way you choose any meat, or vegetable sandwich, choice of cheese, salad, fruit 11.00

Hummus Platter
Delicious homemade hummus with warm pita, lots of vegetables, hash olives (great to share) 12.00

Breakfast Burritos
All Burritos served with: crème fraiche, pico de gallo, red salsa & fruit cup
#1 - Numero One: Flour tortilla stuffed with scrambled organic eggs, ham, cheddar, tomato 11.00
#2 - Numero Due: Sourdough tortilla stuffed with mixed vegetables, organic beans, cheddar, scrambled organic eggs 11.00
#3 - Numero Tres: Tomato-basil tortilla stuffed with chorizo, organic eggs and chilhuahua cheese 11.00
#4 - Numero Cuatro: Flour tortilla stuffed with beans, organic eggs, avocado, choice of cheddar or chilhuahua cheese 11.00
#5 - Numero Cinco: Vegan’s delight, flour tortilla stuffed with organic beans, organic black beans and avocado, pickles, organic tomatillo salsa served with fresh cheese. 12.00
#6 - Numero Seis: Steak Burrito - grilled skirt steak, organic eggs, onions and potatoes, chilhuahua cheese, cilantro with Chipotle mayo...stuffed into a flour tortilla...very delicious! 12.00
#7 - Numero Siete: For the Vegan #7, choose a red or green wrap stuffed with the NW Tofu scramble, organic black beans, organic black beans and avocado served with red and green salsa. For the Vegetarian #7 choose from plain, green or red wrap and add crème fraiche or vegan chipotle mayo 12.00
#8 - Numero Ocho: Doray Man: one for the meat lovers, chorizo, bacon, ham, scrambled eggs, onions and hash browns (yes, inside the burrito), topped with cheddar cheese. Comes with salsa and crème fraiche 15.00

Tony Fitzpatrick’s Skirt Steak and 2 Eggs
6 oz. skirt steak marinated with seasonings, grilled to your liking. 2 organic eggs your way with toast or tomato; hash brown or organic green salad. Fruit cup. 16.00

Omelettes
3 Encased Eggs, hash browns or organic salad: sliced tomato or toast 12.00 fruit cup
Choose 2 ingredients: mushrooms, spinach, tomatoes, asparagus, onions, shallots, Swiss, cheddar, American, guai guai, feta, ham, sausage, chorizo, serrano, bacon, chicken, sausage, cream cheese, organic tofu, green onion -- each additional ingredient 1.00 add 6.00 100% vegan cheese 2.00 tempeh bacon 2.00

David Sharpe’s Omelette
Asperges et Echolates (asperagus & shallots) Sautéed asparagus folded into our delicious 3 egg omelette with Swiss cheese and shallots, choice of hash browns or organic salad: sliced tomato or toast, fruit cup. 13.00

Specialty Omelettes
Danube Omelette for those cheese lovers! Tasty Mavri cheese and 12.00 sautéed quinoa omelette; ham, cheese or salad; sliced tomato or toast, fruit cup. 13.00
Portland Omelette organic eggs, chopped bacon, cream cheese, tomato and green onions, ham, bacon or salad, sliced toasts or toast, fruit cup. 15.00
Heavenly Harouni Omelette freshly sautéed Grimm Smith apple 12.00 slices and Danish Harouni cheese; hash browns or sliced, sliced tomato or toast, fruit cup. Even better, get it with apple maple chicken breakfast sauce! 15.00
Denver Omelette classic cheddar, ham, onion, green pepper, tomato, choice of hash browns or salad, toast or toast, fruit cup.

Pancakes/French Toast
Served with butter and maple syrup 9.00
3 Large Buttermilk Pancakes with fruit cup 9.00
Pumpkin Pancakes no longer just seasonal, but around the calendar by demand! Regular or Gluten free, topped with whipped cream and cinnamon sugar, fruit cup, maple syrup 9.00
Organic Buckwheat Pancakes with fruit cup 9.00
French Toast sprinkled with powdered sugar 9.00 Comes with fruit cup 8.00
Belgian waffle with fruit cup 9.00
Classic waffle with powdered sugar, whipped cream, fruit 9.00 Add to your Pancakes, Waffle or French Toast: 1 Unaged Organic Egg 10.00 2 Unaged Organic Eggs 12.00 3 Slices of Prairie Grove Bacon 12.00 2 Country Sausage Patties or Links 12.00 2 Tangerine Juice 12.00 Ham Carved Off The Bone 12.00 Add an ingredient to your Pancakes or French Toast: chocolate, bananas, walnuts, whipped cream or butter in season 2.00 Syrups: Pure Maple, Low-Sugar, Blueberry, Raspberry, Honey 6.00 Add their Pancakes with syrup and small fruit cup 6.00 Add whipped cream 1.00

Veggie Eats
See our plant-based menu for more choices...
Vegetarian Biscuits & Gravy: $5.00. Serves 2 with a choice of beans, buttermilk 8.00
Vegetable Country Benedict: fluffy biscuit cut in half, vegetarian breakfast patties on top, two poached eggs, smothered in our great veggie gravy, vegetable hash, brown cup 12.00
Vegetable Burger: all natural, choice of salad, chips, hash brown, brown 9.00
Bbq In Bag: Tacos feature a blend of seasoned organic meat, rice, a layer of sauteed spinach, steamed bean sprouts, kim chi (spicy) & two eggs your way, or choose fried tofu & make it vegan. Fruit cup 10.00
Vegetable RFD: a remix of the classic sandwich with smoky maple 10.00 tempeh strips, thick slices of tomato and lettuce on your choice of bread. Try it with garlic mayo. 9.50
Organic Black Bean Burger: Housemade, Salsa, Vegan & delicious! 9.50
Nut Meals...Veggie Sausage 2 patties 5.50 Tempeh Bacon 4.00 Vegan Cheese 2.00 Tempeh Sausage 3.00 Soybean 3.00
Meat on the Side... 5 Slices of Prairie Grove Bacon 4.00 Canadian Bacon 4.00 2 Sausages or 3 Links 4.00 Corned Beef Hash $5.00, 7.00 2 Chicken Sausage 5.00 Chorizo 5.00 2 Chicken Sausage 6.00 Oi Stir Fry 5.00 Turkey Sausage Patties 4.00 Grilled Pork Chop, Amish 12.00 Country Ham Carved 10.00 Rosette 10.00 Off the Bone 4.50 Grilled Chicken Breast 5.00
**Tweet... without the Wheat!**

Brunch has never been so tastyly gluten-free.

*Please note that while Tweet tries its very best to accommodate alternative diets, these foods are prepared in close proximity to items that are not gluten-free.*

*Sub in gluten-free bun, bread (white, wheat, cinnamon raisin), English muffin, or bagel (white, wheat, or seeded) on any sandwich, platter or dish on our regular menu... just add $1.50* (subject to availability)

Yes, our hash browns are gluten free and delicious!

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**Chilaquiles**
Made with El Milagro’s gluten-free corn tortilla strips, smothered in house made roasted tomatillo sauce, black beans, topped with avocado, scrambled organic eggs, cheese, peppers, crème fraiche. 13.00

With chorizo or GF soy chorizo 15.00

**GF Santa Fe Special**
Two house made GF organic black bean patties topped with organic eggs, poached (or your way) topped with choice of house made salsa (green, red or roasted), choice of tomatoes or hash browns or side salad; fruit cup 12.50

Want it vegan? substitute tofu for eggs

**NEW Holy Tamale**
2 crisp, lightly Cajun seasoned polenta cakes nestled on a bed of sautéed spinach and shallots topped with avocado ensalada, vegan chipotle mayo dressing, garnish green onion, side of black beans, side fresh jalapeno; fruit cup 11

add two eggs your way (not vegan) 14

dead vegan/ soy chorizo on side 14

**Vegan Southwest Tofu Scramble**
Tofu scrambled in olive oil with spices, fresh diced red peppers, jalapeno, cilantro, tomato, red onion and side of salsa verde; choose organic brown rice or hash browns (not vegan), side black beans, fruit cup, corn tortillas 12

**Corn Arepas**
Three fresh corn arepas (savory pancakes), 2 organic eggs your way, guajillo sauce, crème fraiche, avocado, cilantro; organic black beans; fruit cup 12.00

With chorizo or vegan soy-rizo... 14.00

**Avocado Toast**
Healthy avocado tossed with olive oil, cracked pepper, nestled on sliced tomatoes, choice of GF toast, side of pico toast as a side 6.50

**Platter** with side salad, fruit 11.50
(Monday thru Friday, tots and sweet potato fries available)

**Vegan Chorizo Tacos**
Tasty vegan chorizo sautéed with onions and peppers, nestled in double corn tortillas, topped with diced avocado, fresh tomato, lettuce, sliced lime, choose roasted, red or green house made salsa, side organic black bean and brown rice 10.00

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**Served with fresh fruit cup and organic maple syrup!**

**GF Pancakes and Waffles**
Delicious stack of three organic gluten-free pancakes 10.00

Add chocolate chips, bananas, walnuts, whipped cream 1.00 each

Add extra fruit 2.00 Extra organic syrup 1.50

**GF Pumpkin Pancakes**
Our GF pancakes with a twist... made with pure pumpkin, topped with whipped cream and cinnamon sugar 10.00

**GF Belgian Waffle**
Classic waffle with powdered sugar, a smattering of berries, and whipped cream 10.00

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**Benedicts!**
Try our benedicts served on Food Life’s gluten-free English muffins... yum! Comes with a fresh fruit cup and choice of hash browns, salad or sliced tomato.

**GF Eggs Benedict**
2 organic eggs with Canadian bacon; hollandaise 13.00

**GF Eggs Florentine**
2 organic eggs with spinach; hollandaise 13.00

Add lox 3.50

**GF Portobello Benedict**
choose with or without GF English Muffin
Two grilled mushroom caps topped with spinach, poached eggs, hollandaise 12.50

**GF California Benedict**
2 organic eggs with avocado, grilled tomato; hollandaise 13.00

**GF Low Carb Benedict**
2 organic poached eggs on grilled skirt steak, sautéed spinach and grilled tomato; hollandaise, fruit cup 16.00

Make it extra delicious, add Canadian bacon, Prairie Grove bacon, sliced turkey, patties or chicken sausage to any of above. 3.00

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**Platters!**

**GF Quiche Platter**
Our every popular quiche platter is now available Gluten free! Selections may vary. Platter includes generous slice of quiche, fruit, choice of salad, hash browns, chips or tomatoes, GF bread 16.50

**GF Lox Platter**
It’s a biggun’! Smoked salmon rose, slices of red onion, cucumber, tomato, capers, hard-boiled egg, cream cheese, salad, fresh fruit, and choice of GF bagel! 21.50 Great to share!

**Hollywood Beach Protein Platter**
2 eggs your way, choose one: grilled chicken breast, ½# burger, grilled organic tofu, plus grilled seasonal vegetables, salsa; choice of salad, cottage cheese, hash browns or sliced tomatoes! 14.00,

(sub ½# Bison Burger (add $2), 6 oz. Skirt Steak (add $6),

**GF Hummus Bagel** 11.50

**GF Lox Bagel** 15.50 All the fixins, salad, fruit. GF bagel

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Tweet is cash only. Atm available in middle room.
### Eggs!
The goodness of uncaged eggs from happy Amish chicks...
Served with fruit cup; side of hash browns or sliced tomato; GF toast.

- 2 eggs any way you like them 9.50
- Lox Scramble 13.50
- Lox and Cream Cheese Scramble 13.50
- Tofu Egg Scramble 10.5
- Egg Beaters, Egg Whites add 1.00

2 eggs served with...
Sausage Patties, Links, Prairie Grove Bacon, Ham off the Bone, Chicken Sausage or Turkey Sausage 12.50

### Omelettes
All omelettes come with a fruit cup; choice of hash browns, salad, or sliced tomatoes; GF toast. 13.50

**Build your own! Choose 2 ingredients:**
mushrooms, spinach, tomatoes, onions, broccolli, asparagus, shallots, green onions, mixed peppers, jalapeños, cream cheese, feta, goat, Swiss, cheddar, American, Havarti, pepper jack, smoked Gouda, Brie, chorioz, soy chorizo, ham, bacon, chicken sausage  Each additional ingredient 1.00 add lox 4.00

**GF Specialty Omelettes**
The Caprese: fresh basil, tomato, mozzarella 14.00
Danske: sautéed spinach and Maytag bleu cheese. Jal 13.50
Dave Sharpe’s: sautéed asparagus, Swiss, shallots 14.50
Heavenly Havarti: Granny Smith slices, Dais Havarti 13.50
(Try it with apple maple chicken sausage, mmml add 1.50)
Portland: bacon, cream cheese, tomato, green onion 14.50
Denver: cheddar, ham, onion, green pepper, tomato 14.50

### Cobb Salad
Generous organic greens, grilled chicken, Prairie Grove bacon, crumbled bleu cheese, hardboiled egg, tomato, avocado 14.00

**Mediterranean Salad**
Generous organic greens, tomato, red onion, Kalamata olives, cucumber, green pepper, choice of goat or feta cheese 12.00

### Steak Salad
Generous organic greens, grilled skirt steak, tomato, cucumber, carrots, red onions, choice of bleu, feta, or goat cheese 16.00

### Tweet Salad
Generous organic greens, tomato, red onion, dried cranberries, toasted walnuts, crumbled bleu cheese 9.00

### Spinach Salad
Large bowl of baby spinach, Kalamata olives, cucumbers, tomato, red onions, choose bleu, feta or goat cheese 10.00

### Walter Salad
Generous bowl of chopped green leaf lettuce tossed with grilled chicken breast, avocado, tomato, cucumber cilantro, onions, olive oil and fresh lime juice 12.00

### Southwestern Cobb
A tasty twist; organic greens with spicy seasoned chicken, Prairie Grove bacon, roasted organic corn, organic black beans, avocado, red onions, shredded cheddar, with a cilantro lime dressing 14.00

### Chicken Breast Salad
Organic greens, grilled chicken, tomatoes, cucumbers, carrots, choice of bleu, feta, goat cheese 13.00

*Add a grilled chicken breast to any salad add $5.00*
(You may sub in a spicy seasoned chicken breast or a grilled chopped salmon burger also.)

### Sandwiches
**(Sandwiches come with:** lettuce, tomato, onion, pickle; choose one side: hash browns, salad, sliced tomatoes or chips; choose one mayo: plain, wasabi, chipotle, basil garlic, sundried tomato, vegan chipotle)

- **GF Turkey Burgers**
  - GF 1/3lb. housemade with lots of fresh vegetables 10.50
- **GF Portobello Burger**
  - Marinated portobello cap on a GF bun 12.00 V
- **GF ½ lb. Beef Burger**
  - Delicious all-grain fed patty on GF bun 11.00
- **GF ½ lb. Bison Burger**
  - Leaner but just as tasty... on GF bun 14.50
- **Classic Grilled Cheese**
  - Generous cheddar (or your choice of cheese) on Glutino’s GF bread 9.50
- **GF Black Bean Burger**
  - house made, salsas 11.00
  - Beyond Meat Burger a tasty and Vegan newcomer! 10.50

*All fries available Monday thru Fridays only.*

### Gluten Free a la Carte!
- Pork chorizo 3.00 Ham off the bone 4.50
- Soy Chorizo 3.00 2 Apple chicken sausage 3.50
- Sautéed Tofu 3.00 3 Turkey patties 4.00
- Cottage cheese 2.00 2 Sausage patties 4.00
- 3 Sausage links 4.00 Yogurt (Greek, strawberry, vanilla) 3.00
- Bacon 3 slices 4.00 Grilled chicken breast 5.00
- Grilled regular or southwest style chicken breast 5.00
- GF English Muffin, GF Bagel 2.50
- all GF toast 1.50

### Corned Beef Hash
House-made corned beef hash with two organic eggs, hash browns, fruit cup; GF toast 14.00

**Tony Fitzpatrick’s Steak and Eggs**
6 oz. seasoned skirt steak grilled to your liking, 2 eggs your way, choice of salad, hash browns or tomatoes, fruit cup; GF toast 17.50

### GF Organic Oatmeal
A hearty bowl of GF stone-cut oatmeal with dried fruit. Served with milk or crème fraiche, brown sugar, butter 9.00

### GF Bib Im Bop
Tweet’s version features a bowl of steamed organic brown rice, sautéed spinach, broccoli, steamed bean sprouts, spicy kim chee and two eggs made your way (or make it vegan with fried tofu); fruit cup. Sub in Bragg’s Liquid Aminos for soy sauce! 12.00

**Mt Vegan**
The bowl you’ve been waiting for! GF Abundant bowl of lightly sautéed seasonal greens, carrots, mixed peppers, scallions, jalapeno on a bed of organic brown rice, corn tortillas, choose tahini or sesame dressing. 13.00 add black beans 14.50 add grilled tofu or two eggs your way 15.50 add grilled chicken breast or customize it to your imagination!
Tweet Plant Based Signatures

Enjoy all the savory goodness of Tweet cooking with the knowledge it’s all plant based.

**Vegan Southwest Tofu Scramble** organic tofu scrambled in olive oil with spices, fresh diced red peppers, jalapeno, cilantro, tomato, red onion, side of salsa verde; choose organic brown rice or hash browns (not vegan), side of organic black beans, fruit cup, corn tortillas 12  

**Mt Vegan** the bowl you’ve been waiting for! GF Abundant bowl of lightly sautéed seasonal greens, carrots, mixed peppers, scallions, jalapeno on a bed of organic brown rice, corn tortillas with choice of tahini or sesame dressing 13  
add organic black beans 14.5  
add grilled tofu or two eggs (not vegan) your way 15.5  
ad grilled chicken breast (not vegan) or customize it to your imagination!  

**NEW Vegan Soyrizo Tacos** tasty vegan soyrizo sautéed with onions and peppers, nestled in double corn tortillas, topped with avocado, tomato, pico on side, sliced lime; choose roasted, red or green salsa, side organic black beans and brown rice, side jalapeno 10  

**NEW Avocado Toast**  
As a side...healthy avocado drizzled with olive oil, cracked pepper, choose your toasted bread, side of pico de gallo 5  
as a platter, add a side salad and fruit cup 10  

**Buckwheat Pancakes** our delicious pancakes have transitioned! Using agave instead of honey they are now vegan, fruit cup. All the goodness can be yours. 9  

**NEW Holy Tamale** 2 crisp, lightly Cajun seasoned polenta cakes, nestled on a bed of sautéed spinach and shallots topped with avocado ensalada, vegan chipotle mayo dressing, garnish green onion, side of organic black beans, side fresh jalapeno; fruit cup 11  
add two eggs your way (not vegan) 14  
add vegan soy chorizo on side 14  

**NEW Beyond Meat Burger** delicious, savory, easy on the eyes, enjoy this burger with your choice of salad or sliced tomatoes or hash browns (not vegan), all the fixins 9  
add vegan sliced Daiya cheddar or provolone cheese 10.5 (I like mine with avocado also)  

**NEW Vegan Grilled Cheese** one of my favorites, slice each of Daiya cheddar and provolone, grilled with slice of lighted sautéed tomato, onion, jalapeno inside (you can opt out of any of the inserts), choice of side salad, fruit or sliced tomatoes 10  

**NEW! Amazing Kale Burger** brimming with kale and vegetables this burger has it all. Choice of salad or sliced tomatoes or hash browns (not vegan). 8  
add vegan sliced Daiya cheddar or provolone cheese 9.5  

**Portobello Burger** marinated grilled caps topped with organic mixed greens on a toasted sundried tomato foccacia bun, choice of salad, fruit or sliced tomatoes 9  
add sliced Daiya cheddar or provolone 10.5  

**#5 Burrito** Flour tortilla with organic beans, brown rice, avocado, pico de gallo, tofu scrambled in olive oil, red and green salsa, vegan chipotle mayo; fruit cup 11  

**#7 Burrito** choose red or green tortilla, SW tofu scramble, brown rice, black beans, sliced avocado, served with red and green salsa and vegan chipotle mayo; fruit cup 12  

Of course you can always have hash browns instead of salads, not vegan.  

**NEW** We now carry vegan cream cheese 2.5 (great on a bagel!) 4  
peanut butter 1.5  
vegan plain yogurt 3.25  
vegan butter .50  
vegan mayo .50  
chipotle vegan mayo .50  

You have all enjoyed the following items on our regular menu vegan style for years……  
**Veggie Blt**, our Housemade Organic Black Bean Burger, Oatmeal, Hummus Platter, and so much more……  
Monday thru Friday our delicious fries, tots and sweet potato fries available  
All sandwiches come with lettuce, tomato, pickle and onion  
Don’t be shy, ask us for something you would love to see on the menu!  
We want to feed you!  

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Tweet Signatures

**Corn Arepas** three fresh corn arepas (savory pancakes), 2 organic eggs your way, quajillo sauce, crème fraîche, avocado, cilantro; organic black beans; fruit cup... 12
With chorizo or soyrizo... 13.5  GF

**Chilaquiles!** corn tortilla strips smothered in roasted homemade tomatillo sauce with black beans, topped with avocado, scrambled organic eggs, cheese, crème fraîche, onions and peppers. Comes with a fresh fruit cup! 13
With chorizo or soyrizo... 15  GF

**The Santa Fe Special** two yummy house made organic black bean patties topped with organic eggs (poached or your way) topped with choice of house made salsa (green, red or roasted); hash browns or side salad; fruit cup.
make it vegan? Sub scrambled tofu for eggs... 11  V  GF

**Vegan Southwest Tofu Scramble** organic tofu scrambled in olive oil with cumin, garlic, spices, fresh diced red peppers, jalapeno, cilantro, tomato, red onion, salsa verde; choose organic brown rice or hash browns (not vegan), side of organic black beans; fruit cup, corn tortillas 12  V  GF

**Hollywood Beach Protein Platter** 2 eggs your way, choose one: grilled chicken breast, ½# burger, grilled organic tofu, plus grilled season vegetables, salsa side; choice of salad, cottage cheese, hash browns or sliced tomatoes 14
Sub ½# bison burger (add$2), 6 oz. Skirt steak (add $6),

**Mt Vegan** the bowl you’ve been waiting for! GF Abundant bowl of lightly sautéed seasonal greens, carrots, mixed peppers, scallions, jalapeno on a bed of organic brown rice, 3 corn tortillas with choice of tahini or sesame dressing 13  add black beans 14.5
add grilled tofu or two eggs your way 15.5  V  GF
add grilled chicken breast or customize it to your imagination!

**Egg Foo “Feel Young” Omelette**, choose organic eggs, egg whites or Egg Beaters stuffed with sautéed vegetables, fresh beans sprouts; hoisin sauce; side of organic brown rice, hash browns or salad; sliced tomato or toast; fruit cup 13

**Caprese Omelette** fresh basil, tomato, mozzarella, hash browns or salad, tomato or toast, fruit cup 12.5

**Eds’ Omelette** egg whites with chicken sausage, onions, mushrooms, hash browns or salad, tomato or toast, fruit cup 13

**Portobello Burger** marinated and grilled caps topped with organic mixed greens on a toasted sundried tomato focaccia bun 10.5

**Aebleskiver** the rough Danish equivalent of donuts, these spheres of fried dough are handmade for you in my grandmother’s vintage Danish aebleskiver pan, served with powdered sugar, maple syrup or honey. Jal 8 per order... 7

We have many cheeses to add to your dish, cheddar, swiss, american, pepper jack, smoked gouda, bleu, goat, mozzarella, brie, feta, havarti and our vegan cheeses
Tweet Beverages
Non-alcoholic/Other

**Bottomless Coffee**
Custom Tweet blend from Intelligentsia. Organic, fair trade, & bottomless! 3

**Mighty Leaf Hot Teas**
By the beautiful pot and served in one of Tweet’s vintage tea cups! Organic honey sticks available also. 3 (per bag)

**Iced Coffee**
Our famous Tweet coffee chilled, served with your own carafe!
Add simple syrup, choice of creamers, or add both. 3

**House Brewed Classic Iced Teas**
Served with your very own carafe!
Choose traditional black or ginger peach, both unsweetened. 3
Lemon upon request.

**Chai Tea Latte** sweetened, choose cold or hot, and your choice of milk. 5
Almond or Soy 6

**Hot Chocolate** Delicious, creamy and organic! With whipped cream and the fixins; choose your milk. 5
Almond or soy 6

**San Pellegrino** 16 oz. 5

**Milk Selections**
Whole, Skim, 2%,
Large 3 Medium 2
Organic vanilla soymilk, organic almond milk
Large 3.5 Medium 3

**Juices**
Fresh squeezed OJ, fresh squeezed grapefruit, cranberry juice
Large 4 Regular 3
Pineapple juice 3.25
Carafe of OJ or grapefruit juice 15

**Lemonade**
Freshly squeezed, with small carafe 4

**Virgin Lavender Drop** Lemonade and lavender simple syrup 5

**Arnold Palmer** lemonade and ice tea 4

**Coke, Diet Coke, Ginger Ale** 3

**IZZE soda** (Selections vary, may include Pomegranate, Blackberry, Blueberry, Clementine) 3.5

**Root Beer** Locally made 4

**Ginger Beer** 4

**Root Beer Float** with vanilla ice cream! 6

**Milkshake** A diner’s must have. Strawberry, chocolate, vanilla, topped with whipped cream (is there any other way??) 6

Tweet custom mugs are available for $8
Great for gifts!