

esselon cafe

all of our eggs are local jumbo cage free. substitute egg whites or tofu scramble on any dish for 1.75
(v) can be prepared vegan upon request. our balsamic vinaigrette contains honey. (g) can be prepared gluten free.
sourdough or multigrain toast available (v).

brekkies

two eggs any style 7.50

two eggs any style, potato cake served with toast and side salad in our balsamic dressing.

bacon benedict (g) 9.50

two poached eggs, Canadian bacon, sautéed spinach, and housemade hollandaise, served on an organic ciabatta roll with a side salad in our balsamic vinaigrette.

smoked salmon benedict (g) 10.50

two poached eggs with smoked salmon, sautéed spinach, and housemade hollandaise, served on an organic ciabatta roll with a side salad in our balsamic vinaigrette.

vegan benedict (v) (g) 9.25

grilled and seasoned tofu, sautéed spinach, and roasted red pepper, topped with our vegan hollandaise, served on an organic ciabatta with a side salad in our balsamic vinaigrette.

three egg omelettes (no substitutions please) 9.25

- mushroom, cheddar, and ham omelette served with toast and a side salad in our balsamic vinaigrette.
- spinach, feta, and roasted red pepper omelette served with toast and a side salad in our balsamic vinaigrette.

tupelo hash 13.75

two crab cakes and two poached eggs, topped with lemon butter sauce, avocado served with toast and a side salad in our balsamic vinaigrette.

big brekkie 9.75

two eggs any style, sausage, bacon, and sautéed mushrooms, with a grilled potato cake and toast.

veggie brekkie 9.75

two eggs any style, sautéed spinach, mushrooms, and a grilled potato cake, served with toast and a side salad in our balsamic vinaigrette.

add veggie sausage +2.50

vegan brekkie (v) (g) 9.75

tofu scramble with sautéed spinach, mushrooms, avocado, and grilled tomato served with toast and a side salad in our balsamic vinaigrette.

add veggie sausage +2.50

challah french toast (please allow extra time for french toast) 9

with local maple syrup and butter.
with strawberry compote and fresh berries.

+2.50

pancakes 7.50

with local maple syrup and butter.
with yogurt, fresh berries, and banana.

+2.75

blueberry pancakes 8.50

with local maple syrup and butter.
with yogurt, fresh berries, and banana.

+2.75

breakfast burrito (g) 9.25

a warm white or wheat tortilla filled with scrambled eggs, guacamole, cheddar cheese, spinach, pico de gallo, and sour cream (or yogurt), served with a grilled potato cake and a side salad in our balsamic vinaigrette.

egg sandwich 7.50

two over medium eggs and cheddar cheese on a grilled organic ciabatta roll. served with a grilled potato cake and a side salad in our balsamic vinaigrette.

+2.50

bagel platter 10.50

smoked salmon with a toasted plain bagel, lettuce, tomato, red onion, avocado, capers, and cream cheese served with a small side salad in our balsamic vinaigrette.

house baked granola with yogurt or milk (v) 4.50

mixed fresh berries and banana

+2.50

lunch available after 11 am

esselon salad (v) (g) 8.75

mixed greens tossed in our balsamic vinaigrette, topped with tomato, cucumber, carrots, pine nuts, and avocado. served with french bread.

add grilled chicken, grilled portabello mushroom, or tuna salad +3

esselon tuna sandwich (g) 8.75

albacore tuna in citrus vinaigrette with lettuce, tomato, and avocado. served on an organic ciabatta roll with a side salad in our balsamic vinaigrette.

grilled chicken sandwich (g) 9.25

seasoned chicken breast with roasted red peppers, lettuce, tomatoes and housemade aioli on an organic ciabatta roll. served with a side salad in our balsamic vinaigrette.

portabello sandwich (v) (g) 8.75

roasted portabello, sauteed spinach, roasted red peppers, housemade aioli, balsamic onion jam, and choice of cheese served on an organic ciabatta roll with a side salad in our balsamic vinaigrette

grilled cheese 6.50

cheddar cheese on grilled sourdough, served with a side salad in our balsamic vinaigrette.

juicy gourmet burger (g) 9.75

all natural black angus burger with caramelized onions, tomato relish, lettuce, and choice of cheese on an organic ciabatta roll. served with a side salad in our balsamic vinaigrette.

add mushrooms or bacon +2.25

side items

bowl of yogurt	2.50	toast-sourdough or multigrain (v) 2	crabcake	4.50
1/2 order of pancakes	4.50	sliced banana	1.50	cheddar, swiss, or feta cheese
1/2 order of blueberry pancakes	5.50	grilled potato cake	1.50	hollandaise
bowl of fresh berries	4.50	extra egg	2	avocado or guacamole
		side salad (v)	3.25	
		sausage, bacon, or ham	2.50	
		veggie sausage	2.50	
		smoked salmon	4.25	

*Before placing your order, please inform your server if a person in your party has a food allergy.

[Note: The Massachusetts Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.]

we are sorry we cannot provide take-out during brunch.

thank you for your continued patronage

brunch

sat. - sun.
8 am - 3 pm

99 russell street
hadley, ma 01035
413-585-1515

esselon.com

your online coffee resource



all of our coffee is
roasted in house

menu items are prepared fresh daily

kids' brekkies

12 years old or under only please

babycakes	4
blueberry babycakes	5
french toast	5
one egg with toast and side salad	5
granola with yogurt or milk	4
kids' grilled cheese served with side salad	5

wines

by the glass

sparkling

Adami Prosecco 8.50/27
(NE Italy) Light, fragrant

whites

Les Aumones Vouvray 8.50/28
(Loire) Off-dry, plush

Petit Bourgeois Sauvignon Blanc 6.50/21
(Loire) Crisp, lemony

St. Peyre Picpoul 6.50/21
(Languedoc) Limey, zippy

Merlin Macon Chardonnay 9/32
(Burgundy) Dry, apple/pear

Colterenzio Pinot Grigio 8.50/28
(NE Italy) Dry, citrusy

reds

Michael Sullberg Merlot 6.50/20
(California) Mocha and blueberry

Marietta Old Vine Red 8.50/28
(California) Boysenberry flavors

Don Ramon 5.50/18
(Spain) Light and mellow

Luc Pirllet Cabernet 6.50/20
(Languedoc) Medium-bodied, smooth

Nugan Shiraz 9/30
(Australia) Fruity, black raspberry

Sherwood Pinot Noir 9.50/38
(New Zealand) Light, cherry flavors

ports

Quinta Infantado Ruby Port 8.50/36
(Portugal)

Quinta Infantado Tawny Port 8.50/36
(Portugal)

hours

mon. 7 am - 5 pm

breakfast 7:30 - 11 am
lunch 11 am - 3 pm
no dinner service

sat. 8 am - 9 pm

brunch 8 am - 3 pm
dinner 5 pm - 9 pm

tues. - fri. 7 am - 9 pm

breakfast 7:30 am - 11 am
lunch 11 am - 5 pm
dinner 5 pm - 9 pm

sun. 8 am - 5 pm

brunch 8 am - 3 pm
no dinner service