esselon cafe

all of our eggs are cage free. substitute egg whites or tofu scramble on any dish for 1.50 (**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 7.25
two eggs any style, potato cake served with toast and side salad in our balsamic dressing.

bacon benedict (**g**) 9
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**) 9.50
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 benny (**v**) (**g**) 9
grilled and seasoned tofu, sautéed spinach, and roasted red pepper, topped by our vegan hollandaise, with a side salad in our balsamic vinaigrette.

three egg omelettes (**no substitutions please**) 9
- 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 9.50
two eggs any style, sausage, bacon, and sautéed mushrooms, with a grilled potato cake and toast.

veggie brekkie 9.50
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 +2.25

vegan brekkie (**v**) (**g**) 9.50
tofu scramble with sautéed spinach, mushrooms, avocado, and grilled tomato served with toast and a side salad in our balsamic vinaigrette. add veggie sausage. +2.25

challah french toast (**please allow extra time for french toast**) 8.50
with local maple syrup and butter.
with strawberry compote and fresh berries. +2

pancakes 7
with local maple syrup and butter.
with yogurt, fresh berries, and banana. +2.50

blueberry pancakes 8.50
with local maple syrup and butter.
with yogurt, fresh berries, and banana. +2.50

breakfast burrito (**g**) 9
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 7.25
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.
add bacon, ham, sausage, or tofu veggie sausage to sandwich. +2.25

bagel platter 9.50
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.

granola with yogurt or milk (**v**) 6
mixed fresh berries and banana +2

lunch available after 11 am

esselon salad (**v**) (**g**) 8.25
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 +2.50

esselon tuna sandwich (**g**) 8.50
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**) 8.50
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**) 8.50
roasted portabello, sauteed spincah, 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 5.95
cheddar cheese on grilled sourdough, served with a side salad in our balsamic vinaigrette.

juicy gourmet burger (**g**) 9.75
organic black angus burger with carmelized 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

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

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	5

served with side salad

wines
by the glass

sparkling

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

whites

Les Aumones Vouvray *(Loire) Off-dry, plush*	8.50/28
Petit Bourgeois Sauvignon Blanc *(Loire) Crisp, lemony*	6.50/21
St. Peyre Picpoul *(Languedoc) Limey, zippy*	6.50/21
Merlin Macon Chardonnay *(Burgundy) Dry, apple/ pear*	9/32
Colterenzio Pinot Grigio *(NE Italy) Dry, citrusy*	8.50/28

reds

Michael Sullberg Merlot *(California) Mocha and blueberry*	6.50/20
Marietta Old Vine Red *(California) Boysenberry flavors*	8.50/28
Don Ramon *(Spain) Light and mellow*	5.50/18
Luc Pirlet Cabernet *(Languedoc) Medium-bodied, smooth*	6.50/20
Nugan Shiraz *(Australia) Fruity, black raspberry*	9/30
Sherwood Pinot Noir *(New Zealand) Light, cherry flavors*	9.50/38

ports

Quinta Infantado Ruby Port *(Portugal)*	8.50/36
Quinta Infantado Tawny Port *(Portugal)*	8.50/36

side items

1/2 order of pancakes	4
1/2 order of blueberry pancakes	5
bowl of fresh berries	3.75
bowl of yogurt	2.50
sliced banana	1.50
grilled potato cake	1.50
extra egg	1.50
toast-sourdough or multigrain (**v**)	1.50
side salad (**v**)	2.25
sausage, bacon, or ham	2.25
veggie sausage	2.25
side of smoked salmon	4
crabcake	4
cheddar, swiss, or feta cheese	.95
hollandaise	.75
avocado or guacamole	1.25

{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

hours

mon. 7 am - 5 pm
breakfast 7:30 - 11 am
lunch 11 am - 3 pm
no dinner service

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

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

sun. 8 am - 5 pm
brunch 8 am - 3 pm
no dinner service