

CAFÉ ONE EIGHT

LANC. —  — PENN.
18 W. ORANGE

FROM THE FARM

Avocado Toast 10.2 *vg*

Smashed avocado, grape tomatoes, and feta cheese on rosemary bread.
Topped with two over medium eggs and smoked pepper.

Baja Breakfast 11

Eggs topped with bacon, potatoes, avocado, mushrooms, sour cream,
cheddar cheese, and corn & bean salsa. Served with wheat toast.

Shakshuka 10.5 *vg* *GF* (bread is not GF)

Dish of simmered tomatoes, peppers, onions, chickpeas, & spices. Topped
with avocado, feta, cilantro, and poached eggs. Served with toasted bread.

Vegan Power Bowl 10.5 *vg* *GF*

Roasted sweet potatoes, chilled quinoa, black beans, corn, fresh spinach,
sliced avocado, roasted red peppers, pickled red onion, and house-made
Cilantro Lime dressing. Add 2 over medium eggs. \$1

EGG BURRITOS

Served with orange slices.

Lancaster 10

Sausage, bacon, tomatoes, roasted red pepper, potatoes, eggs, and provolone
cheese on white wrap.

Santa Fe 10

Sausage, eggs, salsa, refried beans, cheddar cheese on white wrap.
Try it lite: substitute avocado & spinach for sausage on a wheat wrap.

EGG SANDWICHES

Pesto Breakfast 6

Sausage, basil pesto, feta cheese, eggs, toasted croissant.

CREATE YOUR OWN EGG SANDWICH 6

Choose your bread: Thom's Ciabatta, Croissant, Wheat Bread, Plain Bagel,
Everything Bagel, or Gluten Free Roll* \$1

Choose your meat: Bacon, Sausage, Chicken, Turkey, or Roast Beef

Choose your cheese: Cheddar, Feta, Provolone, or Fresh Mozzarella

Add a veggie: Tomato, Spinach, Salsa, Avocado, Mushrooms, or Roasted
Red Peppers. \$.90 per veggie

*Vegan - VG Vegetarian - VGT Gluten Free - GF**

Substitute GF* bread \$1. Alternative milks are available.

Breakfast served all day.

SWEET BREAKFAST

Best of One-Eight 10.2 *vg*

One piece of Avocado Toast + half sized Fruit & Yogurt Parfait.

Fruit & Yogurt Parfait 6.5 *vg* *GF*

House-made oatmeal, local vanilla yogurt, strawberries or blueberries.

House Made Baked Oatmeal 5.5 *vg* *GF*

Served with whole, skim, or alternative milk \$.90

Add blueberries or strawberries. \$.50

Vegan Maple Granola 5.0 *vg* *GF*

House-made. Served with whole, skim or alternative milk \$.90

Berry Granola Bowl 6.5 *vg* *GF*

Our Vegan Granola, local vanilla yogurt, strawberries & blueberries.

Optional side of milk. **Note: yogurt is not vegan.** Alternative milk \$.90

Cinnamon Swirl French Toast 10 *vg*

Topped with fresh berries & drizzled with honey. Served with local vanilla
yogurt or fresh whipped cream.

Acai Smoothie Bowl 10 *vg* *GF*

Blended acai puree, whole milk, banana. Topped with coconut flakes,
strawberries, blueberries, granola, chia seeds, sliced banana, & natural
peanut butter. Go vegan with alternative milk \$.90

ARTISAN SMOOTHIES 16oz

Tango Mango 6.1

Mango, raspberry, banana, whole milk, orange juice, chia seeds, agave

Green Machine 6.1

Avocado, spinach, pineapple, mango, cilantro, pear, vanilla yogurt, agave

Bare Acai Smoothie 6.1

Acai puree, banana, whole milk

Please order at the counter. Our kitchen grill closes ½ hour before closing.

GF* Café One Eight is not a Gluten Free establishment. While we take steps to minimize the risk of
cross contamination, we cannot guarantee that the products used to make menu items are safe to
consume for guests with gluten, nut, soy, milk, or egg allergies.

Consuming raw or uncooked meats may be hazardous to your health.

Menu prices are subject to change without notice at any time.

SANDWICHES

With chips or fruit. Substitute Gluten Free* bread \$1

Market Fresh 10.2 *vg*

Fresh mozzarella, basil, tomatoes, smashed avocado, Season's Olive Oil & Balsamic Vinegar pressed in rosemary bread.

Roast Beef & Horseradish 10.2

Roast beef, provolone, arugula, horseradish mayo, and pickled red onions on toasted Thom's Ciabatta.

Plymouth 10.2

Turkey, avocado, cheddar cheese, and ranch pressed in Thom's Ciabatta.

Veggie Burger 11 *vg*

House-made veggie burger, sliced tomato, avocado, pickled red onion, romaine, provolone, and house-made spicy mayo on Thom's Ciabatta.

Gotham 10.2

Grilled chicken, provolone cheese, basil pesto, & roasted red peppers pressed in Thom's Ciabatta.

Charcuterie Board 11

Current selection of specialty cheeses & meats with pickled onions, toasted bread, dried cherries, strawberries, nuts with Sweet & Spicy mustard & honey for dipping.

WRAPS

On wheat tortilla. With chips or fruit.

Chicken Waldorf 10.1

Grilled chicken, apples, walnuts, raisins, mixed greens, feta cheese, and balsamic dressing.

Southwest 10.1

Grilled chicken, avocado, roasted red peppers, cheddar cheese, mixed greens, and black bean & corn salsa.

Sweet Potato & Aioli 10.1

Marinated chicken, sweet potatoes, avocado, cucumbers, romaine, and house-made Lemon Garlic Aioli. *vg* Substitute black beans for chicken.

FOR THE KIDS

With chips or fruit.

Grilled Cheese 6 *vg*

Cheddar and provolone on wheat bread. Add avocado \$1. Add bacon \$1

FROM THE GARDEN

Dressing on the side.

Cobb Salad 10.5 *gf*

Romaine lettuce, bacon, eggs, avocado, tomatoes, cucumbers, olives, feta, balsamic vinaigrette.

Grecian Salad 10.5 *gf*

Mixed greens, marinated chicken, grape tomatoes, cucumbers, toasted chick peas, feta, Kalamata olives, house-made Creamy Greek Dressing.

Chicken Caesar 10.5

Romaine lettuce, marinated chicken, Parmigiano Reggiano cheese, house-made croutons, house-made Honey Caesar Dressing.

Pear Balsamic Salad 10 *vg gf*

Spinach, pears, balsamic & maple toasted pecans, feta cheese, dried cherries, house-made Balsamic Vinaigrette. Add chicken \$1.5

Maple Tahini Bowl 10.5 *vg gf*

Arugula, spinach, toasted chick peas, roasted sweet potatoes, avocado, pickled red onion, chilled quinoa, house-made Maple Tahini dressing. Add chicken \$1.5

Dressings: (all gluten free) HM Honey Caesar, HM Greek, HM Cilantro Lime, HM Maple Tahini, Ranch, Balsamic Vinaigrette, & Season's EV Olive Oil & Balsamic Vinegar

HOUSE-MADE SOUPS

Ask for current offerings.

Served with a slice of Thom's rosemary bread.

Cup 4.9

Bowl 6.9

MIX IT UP

Soup + Salad 10

Choose any half salad + cup of soup

Caprese Bread *vg* + Cup of Soup 9.3

Fresh mozzarella, basil, tomatoes, on rosemary bread, drizzled with balsamic vinegar, EV Olive Oil + cup of soup.

Grilled Cheese *vg* + Cup of Soup 9.2

Cheddar and provolone on wheat bread + cup of soup. Add avocado \$1

Current local purveyors

Square One Coffee
Hometowne Provisions
Tara's Treats
Counterpart Kombucha
Humankind Beverages

Kauffman's Fruit Farm
Bird in Hand Bake Shop
Amaranth Bakery
Thom's Breads
The Stroopie Company