

# LUNCH

## • SANDWICHES •

All sandwiches can be made with a gluten-free wrap and come with your choice of:

CHIPS • SIDE SALAD • FRENCH FRIES • COTTAGE CHEESE • A CUP OF SOUP

**TURKEY MELT:** Grilled turkey breast, smashed avocado, bacon, caramelized onions, and melted cheddar cheese on toasted sourdough with your choice of side..... \$13.50

**REUBEN:** Grilled corned beef brisket, gruyère cheese, sauerkraut with 1000 island dressing on toasted rye. Served with your choice of side .....\$13.75

**FRENCH PRESS DIP:** Tender Roast Beef stewed in au jus on ciabatta with melted gruyère, spicy giardiniera, and a side of creamy horseradish. Served with your choice of side .....\$13.50

**KICKIN' CHICKEN SAMMY:** Breaded and fried chicken breast tossed in our buffalo sauce with pepper jack cheese, lettuce, tomato, mayo, and pickles on a brioche bun. Served with your choice of side .....\$12.75

**BLAT:** Bacon, shredded lettuce, smashed avocado, and sliced tomato with spicy mayo on toasted wheat bread. Served with your choice of side .....\$13.00

**MUSHROOM PITA:** (VEG) Sautéed mushrooms, spinach, artichoke hearts, and provolone cheese topped with basil pesto and diced tomato in a toasted pita. Served with a choice of side .....\$12.50

**CROQUE MADAMOSAURUS:** Double grilled cheese croque madam style. Ham and brie on one half, bacon and gruyere on the second half with a side of chipotle bernaise on sourdough and one egg on top. Served with your choice of side..... \$15.50

**SMOKED BRISKET SAMMY:** Brioche bun with sliced smoked brisket, sauteed onion, sauteed mushroom, melted pepper jack and smokey honey mustard. Served with your choice of side.....\$13.75

**TURKEY PEAR & BRIE CROISSANT:** Toasted butter croissant filled with sliced turkey, melted brie, red wine pears, and a cranberry fig spread. Served with a choice of side...\$13.25

**VEGGIE REUBEN:** (VEG) Toasted rye with our homemade veggie hash, sauerkraut, gruyère cheese, and 1000 island dressing. Served with your choice of side ....\$12.75

## • SALADS •

**BLACK BEAN QUINOA SALAD:** (GF) (VEG) Spring mix tossed in a cilantro cumin vinaigrette, topped with diced tomatoes, black beans, quinoa, feta cheese, and fresh avocado..... \$12.00

**FIG & BEET SALAD:** (VEG) Manchego cheese, sliced beets, julienned dried fig, toasted pecans, on a bed of mixed greens tossed in cranberry fig vinaigrette, topped with fried pita chips with cranberry fig puree and a pomegranate drizzle.....\$12.00

**HARVEST SALAD:** (VEG) Spring mix tossed in a honey mustard vinaigrette, with sliced pear, dried cranberries, blue cheese crumbs, candied walnuts and a pomegranate drizzle..... \$12.00

**SPINACH GOAT CHEESE SALAD:** (GF) (VEG) Baby spinach tossed in pistachio vinaigrette, topped with sliced strawberries, goat cheese crumbs, crushed pistachio, sliced red onion and fried sweet potato straws and a balsamic reduction ..... \$12.75

**\*LOX SALAD:** (GF) Lox, diced tomato, red onion, capers, sliced hard-boiled egg, chives, and mixed greens tossed in an Old Bay vinaigrette.....\$13.25

**\*BUFFALO CHICKEN SALAD:** Spring mix tossed in our home made ranch topped with tomato, red onion, bacon bits, blue cheese crumbs and avocado. Topped with chopped breaded chicken tenders tossed in our buffalo sauce.....\$13.00

## • DRESSINGS •

Cilantro Cumin Vinaigrette • Old Bay Vinaigrette • Pistachio Vinaigrette  
Honey Mustard Vinaigrette • Ranch • Cranberry Fig Vinaigrette • 1000 Island



# The French Press

## Cafe and Bakery

## LOCATIONS

### • AURORA •

(303) 369-3111

15290 E. Iliff Ave. Aurora, CO 80014

### • LAKEWOOD •

(303) 984-5447

7323 W. Alaska Dr. Lakewood, CO 80226

### • DENVER •

(303) 284-3062

3504 E. 12th Ave. Denver, CO 80206

### • GREENWOOD •

(303) 770-2244

4668 S. Yosemite St. Greenwood Village, CO 80111

## HOURS

MONDAY - FRIDAY    SATURDAY - SUNDAY

6:30 am - 3:00 pm

7:00 am - 3:00 pm



Use the QR code above to place your order online!

• [www.myfrenchpress.com](http://www.myfrenchpress.com) •

# BREAKFAST

## • BENNIES •

- \***BENNIE**: Toasted English muffin, poached eggs, shaved apple cider glazed ham, avocado, topped with home-made hollandaise, served with potatoes.....\$14.25
- \***VEGGIE BENNIE**: (VEG) Toasted English muffin, poached eggs, goat cheese, roasted tomato, arugula tossed in honey mustard vinaigrette, hollandaise, diced tomato, red onion, avocado, and asparagus..... \$14.75
- \***LOX BENNIE**: Toasted English muffin, poached eggs, smoked salmon, sliced tomato, red onion, capers, and chives topped with home-made hollandaise sauce. Served with a side of breakfast potatoes ..... \$16.00
- \***BRISKET BENNIE**: Toasted English muffin with, poached eggs topped with smoked brisket, collard greens, and a chipotle bearnaise. Served with a side of potatoes.....\$16.50

## • SAVORY •

- \***STERLING'S SWEET BISCUITS/BUTTERMILK BISCUITS AND GRAVY**: Chipotle cheddar biscuits, chorizo gravy, shredded cheddar cheese or buttermilk biscuits with sausage country gravy, served with two eggs any style and potatoes .... \$12.25
- VEGAN BISCUITS**: (VEG) (GF) Scratch made vegan GF biscuits topped with vegan GF country gravy. Served with collard greens, roasted tomato, and potatoes..... \$12.50
- \***LOX BAGEL**: Smoked salmon, sliced tomato, sliced red onion, cream cheese, capers, and chives on a toasted plain bagel..... \$12.00
-  \***CHILAQUILES**: (VEG) (GF) Tortilla chips smothered in cheese and spicy red salsa topped with tomato, red onion, feta and avocado. Served with a side of black beans and two eggs cooked any style ..... \$11.75
- \***THE POWER PUFF**: Unsweetened beignets with a breaded fried chicken breast, two eggs, cheddar cheese, then smothered with sausage country gravy and two pieces of bacon. .... \$16.00
- \***CHICKEN FRIED STEAK**: 8oz breaded and fried steak, sausage country gravy, breakfast potatoes, with two eggs cooked any style. .... \$16.00
- \***SHRIMP & GRITS**: (GF) Creamy cheese grits cooked with bacon, poblano peppers, diced tomato, and shrimp. Served with two eggs any style..... \$16.00
- \***BEIGNETS ETOUFFEE**: Unsweetened beignets smothered in a creamy crawfish and shrimp etouffee with a side of breakfast taters and served with two eggs cooked any style ..... \$16.50
- \***EGGS IN A HOLE ON A SHINGLE**: Two eggs cooked inside a piece of challah Texas toast, topped with country sausage gravy and served with a side of breakfast potatoes..... \$12.00/Make GF for \$13.00
- \***CORNED BEEF HASH**: Home-made Guinness stewed hash served with two eggs cooked any style and your choice of toast ..... \$13.25
- \***VEGGIE HASH**: (VEG) (GF) Hash made of butternut and spaghetti squash, regular and sweet potatoes, collard greens, quinoa and onions. Topped with crispy sweet potato strings, two eggs cooked any style with toast. .... \$12.75

## • SWEET •

- All meals come with two eggs cooked any style & your choice of sausage, bacon or ham •
- \***FRENCH TOAST**: Three slices of battered brioche bread served with graham cracker syrup and honey butter. .... Meal \$12.00/Stack of Five \$10.50
- \***ALMOND TRES LECHES FRENCH TOAST**: Our French toast drenched in a rich syrup made of three different types of milk and crushed almonds..... Meal \$13.00/Stack of Five \$11.50
- \***SEASONAL FRENCH TOAST**: Rotating variations of our French toast breakfast. Please inquire with server ..... Meal \$13.00/Stack of Five \$11.50
- \***PANCAKES**: Four silver dollar pancakes ..... Meal \$12.00/Stack of Six \$9.00  
Macadamia White Chocolate • Zucchini Pistachio • Raspberry Oatmeal (GF) • Buttermilk (GF)  
• ADD FRUIT COMPOTE TO YOUR PANCAKES FOR \$1.75 •  
Blueberry Compote | Raspberry Compote | Strawberry Compote

## • BUILD YOUR OWN •

- \***BUILD YOUR OWN OMELET**: Three egg omelet, shredded cheddar cheese served with a side of potatoes and your choice of toast.....\$8.75  
ADDITIONAL TOPPINGS: Veggies .75¢ | Meat, Artichoke, Arugula, Goat Cheese or Avocado \$1.00
- \***ALL AMERICAN**: Your choice of bacon, ham or sausage, two eggs cooked any style, served with potatoes and your choice of toast.....\$9.75
- \***HUEVOS RANCHEROS**: Black beans, potatoes, two eggs any style, shredded cheddar cheese, avocado jalapeño salsa with your choice of pork green chili or gluten free veggie chili and your choice of tortilla: Crunchy (crispy corn tortilla points) or Old School (two soft corn tortillas under everything).....\$9.75
- BREAKFAST BURRITO**: OLD SCHOOL STYLE: Potatoes, caramelized onions, peppers, eggs, shredded cheddar cheese, black beans and pork green chili with your choice of meat or extra veggies. MACHACA STYLE: Chorizo cooked with egg, jalapeno, tomato, potatoes, pork green chili and cheese.....\$9.25  
GF veggie chili and GF tortillas available upon request.
- BREAKFAST SAMMY**: Fried hard egg with ham, bacon, provolone, and cheddar cheese on Ciabatta .....\$8.00  
Additional Toppings: Veggies .75¢ | Meat, Artichoke, Arugula, Goat Cheese or Avocado \$1.00
- \***BUILD YOUR OWN CREPE**: 10" Home-made gluten free crepe with two .50 cent toppings.....\$4.75  
Additional Toppings: Veggies .75¢ | Meat, Artichoke, Arugula, Goat Cheese or Avocado \$1.00

## • ADDITIONAL TOPPINGS •

- .75¢ Each | Meats, Artichoke, Arugula, Goat Cheese & Avocado \$1.00 Each •

### • SAVORY •

Ham, Bacon, Turkey, Sausage, Chorizo, Chicken, Gruyère, Cheddar, Goat Cheese, Pork Green Chili, Veggie Chili, Egg, Pesto, Tomato, Red Onion, Caramelized Onion, Avocado, Roasted Red Peppers, Mushrooms, Spinach, Fresh Jalapeno Strips, Artichoke Hearts, Fresh Arugula

### • SWEET •

Banana, Nutella, Walnuts, Almonds, Peanut Butter, Cream Cheese, Strawberry Compote, Blueberry Compote, Raspberry Compote

- (GF) GLUTEN FREE • (VEG) VEGETARIAN •

*\*These items may be served undercooked or raw. Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.*