**FRENCH PRESS COFFEE**

The perfect way to drink coffee. Our French press coffee is ground per order and infused with purified water. It’s a coffee connoisseurs dream.

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**HAWAIIAN KONA BLEND**

Grown in volcanic soil on an island tropical paradise. Kona is considered one of the best balanced coffees in the world. Demand for this coffee creates minimal availability and exorbitant prices. We have created a perfect blend consisting of 100% Hawaiian Kona coffee with smooth South American beans to produce a cup that renders a light, mild flavor with a hint of sweetness. 8.49 per

**KENYAN AA PURE**

The AA grade denotes the finest Kenyan coffees available. This coffee assures brightness, a stoc solid body and smooth winy flavor. Our Kenyan AA is not a subtle delicate coffee but rather a bold coffee full of power and character. 6.99 per

**TP ORGANIC HOUSE BLEND**

Our exclusive Turning Point organic house blend coffee is 100% Arabica Colombian Supremo beans. Micro roasted and delivered to us weekly. 5.75 per

**JAMAICAN BLUE MOUNTAIN BLEND**

100% Certified Jamaican Blue Mountain Coffee is one of the most sought after and expensive coffees in the world. Papua New Guinea coffee plantations in Indonesia were started using trees transplanted from the Jamaican Blue Mountain Range. The climate and growing conditions of each region are very similar. Our blend of these two wonderful coffees gives you an opportunity to taste an extremely smooth, slightly sweet cup with hints of floral aroma. 8.99 per

**COSTA RICAN PURE**

We offer the Tarrazu variety that renders a wonderful cup of tropical fruits and toasted pistachio. An extremely smooth tasting coffee with a sweet finish. 7.99 per

**FLAVORED COFFEES**

Hazelnut, French Vanilla, Sinful Delight (Caramel, Mocha, Hazelnut Blend). Scented with natural oils that guarantee a quality cup. 6.25 per

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**LOOSE LEAF HOT TEAS**

Mighty Leaf’s reputation for creating handcrafted tea blends and globally sourcing the finest ingredients available will deliver an experience any tea lover will enjoy.

Served in 12 oz. tea pots with no charge refills. 2.59

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**HOT CHOCOLATES**

**TRADITIONAL**

Topped with whipped cream. 2.79

**S’MORES**

Hot chocolate, toasted marshmallow syrup, whipped cream & crushed graham crackers. 3.79

**PEPPERMINT**

Hot chocolate, pure cane peppermint syrup, whipped cream & crushed peppermint candies. 3.79

**PEANUT BUTTER CUP**

Hot chocolate, peanut butter, whipped cream & mini peanut butter cups. 3.99

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**FLAVORED BLACK**

**EARL GREY ORGANIC**

A lush infusion of lemongrass, tropical fruits, & crushed graham crackers. 2.69

**AMARO ORGANIC**

A rich blend of Chinese black tea, orange, vanilla, & jasmine blossoms. 3.79

**MARRAKESH MINT**

Marrakesh mint & Ceylon Gunpowder are blended with refreshing peppermint 3.99

**HERB AND FRUITED**

**CHAMOMILE CITRUS**

A refreshing infusion of soothing Egyptian Chamomile flowers & subtle slices of citrus fruit. 4.49

**ORGANIC AFRICAN NECTAR**

Rich in antioxidants; this blend of tropical African fruits & blossoms promote calm & relaxation with every sip. 4.79

**GINGER TWIST**

A lush infusion of lemongrass; tropical fruits & mint with a touch of ginger & ginseng helps promote calm, focus & good health with a powerful dose of antioxidants. 4.79

**ORGANIC MINT MÉLANGE**

Organic peppermint leaves from the lush Middle Atlas Mountain range in Morocco capture the cool & pure essence of peppermint. Decaffeinated naturally 4.49

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**GREEN TEAS**

**GREEN TEA TROPICAL**

Refreshing blend of smooth green tea leaves blended with sweet tropical fruits. 7.99 per

**ORGANIC SPRING JASMINE**

Smooth China green tea leaves naturally scented by layers of Arabian jasmine buds. 8.99 per

**ORGANIC GREEN DRAGON**

Organic wok-fired green tea has a delicate chestnut like flavor & captivating aroma. 8.99 per

**CHAMOMILE CITRUS**

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**GINGER TWIST**

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CHEF’S SOUP
Inspirations from our chef
Please ask your server
cup 4.00  bowl 4.95

TURKEY CHILI
Back in 1998, we created this delicious recipe & it has been our customers favorite ever since
cup 4.50  bowl 5.50

AVOCADO ARTISAN TOAST
Toasted thick multigrain, plum tomato, crushed avocado, lemon zest, drizzle of extra virgin olive oil, cracked black pepper & coarse sea salt 6.79
Add 2 Eggs Any Style* - 2.25 extra

FLIGHT OF PANCAKES
Pick any three of our homemade pancakes from below 10.25
It’s a fun sharable starter for the table

LEMON BLUEBERRY DREAM
Fresh blueberry pancakes, finely grated lemon peel 8.75

BERRY CHOCOLATY
Chocolate chip pancakes, fresh strawberries, chocolate drizzle 8.95

CINNAMON ROLL PANCAKES
Cinnamon sweet swirls topped with cream cheese frosting 8.99

BOURBON WALNUT BANANA CAKES
Caramel sugar glaze infused with a hint of bourbon syrup, fresh sliced bananas, roasted walnuts 9.25

POWER GRAIN
Ten healthy grains such as, rolled oats, barley & flaxseed 8.75

I CAN’T BELIEVE THEY’RE VEGAN PANCAKES
Our own homemade vegan pancakes topped with fresh sliced bananas & strawberries 8.59

PLAIN STACK
Always made from scratch with whipped butter & warm syrup 7.49

Eggs your way with english muffin 9.89

POPEYE SKILLET*
Baby spinach, sliced mushrooms, potatoes, melted jack cheese, a dollop of sour cream.
Eggs your way with english muffin 9.49

BASIC SKILLET*
We take a skillet of potatoes, a blend of melted cheeses & eggs your way with english muffin 8.25
Build your own add $5.00 per item

GRANDE HUEVOS RANCHEROS*
Our version of the Mexican classic. Potatoes, chipotle peppers, chicken chorizo sausage, onions, black beans, cilantro & avocado on a wheat tortilla topped with mixed cheeses, salsa & sour cream. Your style of 3 eggs 10.79

CHILI "SOUTHERN CHICKEN & WAFFLES"
Wedges topped with fried chicken tenders, chopped bacon, sweet dried cranberries & our own sausage gravy 13.79

PLAIN BELGIAN
Served with warm syrup & whipped butter 7.99

FLATWARE TOAST
OMG
Thick sliced wheat french toast topped with sweet mascarpone, sugar walnuts, caramel drizzle & chopped smoked bacon!! 10.25

BACON LOLLIPOPS
Crushed bacon, potatoes, avocado, diced tomato, melted Monterey jack cheese. Eggs your way with english muffin 9.89

LOW COUNTRY SHRIMP HASH BOWL*
Cajun seasoned potatoes, sautéed shrimp, chopped bacon, caramelized onions, roasted peppers topped with our sausage gravy & two poached eggs with a side of cornbread 10.79

BIG EASY BENEDICT*
Cornbread topped with avocado, creole seasoned onions, peppers & chicken chorizo. Topped with two poached eggs & creole spiced hollandaise, served with potatoes 11.29

EGGS-BENEDICTO
Toasted ciabatta topped with plum tomato, fresh baby spinach, roasted peppers, portobello, pesto glazed poached eggs & hollandaise & served with potatoes 10.99

CLASSIC BENEDICT*
A toasted english muffin with slices of Virginia ham, plum tomato & two poached eggs, then topped with hollandaise sauce & served with potatoes 10.75

AVOCADO SMASH BENNY*
Toasted ciabatta bread, avocado smash, plum tomato, bacon strips topped with hollandaise & served with potatoes 10.49

*Items offered undercooked. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially with certain medical conditions.
sensational salads

MARTHA’S VINEYARD
Mixed field greens topped with grilled chicken, seasonal berries & mango. Topped with toasted coconut & honey walnuts 10.29

SPICY CHICKEN PORK CHICKEN BEEF
Mixed baby greens topped with our cranberry walnut chicken salad, sliced tomatoes and on a toasted multigrain. 10.29

SAVORY SANDWICHES
Served with Chips & Homemade Salsa

CHICKEN PESTO PANINI
Grilled chicken, thin sliced zucchini, roasted red pepper, melted fresh mozzarella & basil pesto spread on a pressed ciabatta roll 9.59

ROADHOUSE BACON STACK
Triple stack grilled chicken with a smokehouse aioli, jack & cheddar cheeses, thick crispy bacon, caramelized onions, tomato & baby spinach leaves 9.99

SEASIDE JERSEY CLUB
Roasted turkey breast, crisp bacon, plum tomatoes, onions, romaine & domestic Swiss on toasted thick sliced multigrain.
Shore to please 9.59

PATO CUBANO
Our version of the popular Cuban sandwich. Made with ham, roasted turkey breast, Swiss cheese, tomato, pickles & honey mustard pressed on the grill. Served with a side of creamy sweet coleslaw 9.59

T.P. SALAD SANDWICH
Your choice of our homemade cranberry walnut chicken salad or tuna salad piled high with plum tomato & spring lettuce on toasted multigrain or sourdough bread 8.99

CLASSIC PORK ROLL SAMMY
Toasted plain bagel, loaded with grilled Taylor pork roll, 2 over hard eggs & melted american cheese. Served with a side of breakfast potatoes or citrus vinaigrette tossed greens 7.29

bowl of deliciousness

Served with baby greens & citrus vinaigrette

EL FRESCO QUINOA BOWL
A protein packed mixture of the super grain quinoa, avocado, sauteed vegetables, black beans, a hint of chipotle all topped with our fresh salsa & cilantro 9.89

*Add all natural grilled chicken breast 3.79

CILANTRO LIME SHRIMP BOWL
Sautéed cilantro lime shrimp, black beans, pineapple mango salsa, nutrient packed brown rice 10.29

PESTO ZUCCHINI BOWL
Sautéed julienned zucchini, roasted portobellos, roasted red peppers, fresh basil pesto & Italian parmesan cheese 10.25

*Add all natural grilled chicken breast 3.79

HONEY SRIRACHA CHICKEN BOWL
Sautéed fresh kale, black beans, corn, peppers, fresh avocado, brown rice & honey sriracha glazed chicken breast. 9.88

Wraps & Melts
Served with Chips & Homemade Salsa

CRANBERRY WALNUT CHICKEN SALAD WRAP
Roasted chicken breast, chopped walnuts, dried cranberries tossed lightly with mayonnaise. With fresh baby spinach in a soft wheat wrap 9.59

MAHALO VEGGIE WRAP
Cilantro lime marinated kale, julienned veggies, pineapple mango salsa, coconut, quinoa & honey sriracha spread 8.99

TURKEY REUBEN MELT
Toasted sourdough with turkey breast, homemade julienned coleslaw, melted Swiss & sweet honey dijon spread 9.99

ATLANTIC TUNA MELT
Homemade chunk lite tuna salad piled high on a grilled Ciabatta roll with plum tomato & melted domestic Swiss cheese 9.59

CREATE YOUR OWN COMBO
ANY 2 FOR 9.99

1/2 SALAD
• Martha’s Vineyard
• Santa Fe
• Cosmopolitan
• Chop Chop

1/2 SANDWICH
• Chicken Pesto Panini
• Seaside Jersey Club
• T.P. Salad Sandwich
• Turkey Reuben Melt
• Atlantic Tuna Melt

CUP OF SOUP
• Chef Soup
• Turkey Chili

THE MEATS
Pork sausage, chicken sausage, thick sliced bacon, smoked ham, Taylor pork roll, all natural chicken breast 3.79

Udi’s gluten free bread available We are not a gluten free kitchen and cannot guarantee cross contamination will not occur
A WARM WELCOME

Thank you for visiting the Turning Point. We’re glad you’re here.

We have created a unique daytime restaurant that serves creative breakfast and lunch meals using the freshest local ingredients available. We strive to provide service to our guests that exceeds their expectation’s and maintain an atmosphere that is clean, comfortable and relaxing. The best compliment we receive is a guest who says, “We’ll be back.”

Thank you for supporting our family owned business for over 20 years. We look forward to providing you with an uncompromising experience in the future.

- Pam & Kirk Ruoff

THANK YOU

Thank you to our valued guests for selecting us to receive the following awards.

We are humbled every day by your patronage and loyalty.

NJ MONTHLY MAGAZINE
Best Breakfast ~ Lunch / 10+ consecutive years

ASBURY PARK PRESS
Best Brunch Award

MONMOUTH HEALTH & LIFE
Readers’ Choice Best Breakfast

PHILLY MAGAZINE
Readers’ Choice Best Breakfast

MAIN LINE MAGAZINE
Readers’ Pick Best Breakfast Bites

NJ RESTAURANT HOSPITALITY ASSOCIATION
Gold Plate Award Winner