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

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

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

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

HERB AND FRUITED
Rich in antioxidants this blend of tropical African fruits & blossoms promote calm & relaxation with every sip.

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.

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

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.

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

VANILLA CHAI TEA LATTÉ
Spiced with ginger, honey & vanilla. 4.49

SALTED CARAMEL MOCHA-CHINO
Caramel drizzle, espresso, sea salt, steamed chocolate milk & whipped cream. 4.79

NUTTY IRISHMAN
Espresso, Irish cream & hazelnut syrup, steamed whole milk, topped with whipped cream. 4.79

LATTE OR CAPPUCCINO
Double espresso & steamed whole milk. 4.49

UNLIMITED ORGANIC COFFEE
Turning Point’s own 100% Arabica organic house blend. Includes a complimentary cup to go on request. 2.69

COFFEE BAR

ESPRESSO DRINKS

NUTTY IRISHMAN
Espresso, Irish cream & hazelnut syrup, steamed whole milk, topped with whipped cream. 4.79

LATTE OR CAPPUCCINO
Double espresso & steamed whole milk. 4.49

UNLIMITED ORGANIC COFFEE
Turning Point’s own 100% Arabica organic house blend. Includes a complimentary cup to go on request. 2.69

15 PACK TAKE HOME TEA BOX 8.95

CLASSIC BLACK
Organic Breakfast* A premium blend of black tea leaves from Ceylon, Darjeeling & Assam.

DARJEELING ORGANIC
A rich blend of black tea leaves with a delicate balance of floral aromas.

FLAVORED BLACK

EARL GREY ORGANIC*
High grown Ceylon & China black teas with smoky orange notes of bergamot fruit.

ORANGE BLOSSOM
A rich brew with hints of bergamot, orange, vanilla & jasmine blossoms.

VANILLA BEAN
A deep blend of Ceylon & China black tea leaves with Madagascar vanilla.

WHITE TEA

WHITE ORCHARD
Mouth watering Fruits of melon & peach blended with delicate China white tea.

GREEN TEAS

GREEN TEA TROPICAL
Refreshing blend of smooth green tea leaves blended with sweet tropical fruits.

ORGANIC SPRING JASMINE
Smooth China green tea leaves naturally scented by layers of Arabian jasmine buds.

ORGANIC GREEN DRAGON
Organic well-fired green tea has a delicate chestnut like flavor & captivating aroma.

MARRAKESH MINT
Marrakesh mint & China Gunpowder are blended with refreshing peppermint.

HERBS AND FLOWERS

CHAMOMILE CITRUS*
A refreshing infusion of soothing Egyptian Chamomile flowers & subtle slices of citrus fruit.

ORGANIC AFRICAN NECTAR*
Rich in antioxidants this blend of tropical African fruits & blossoms promote calm & relaxation with every sip.

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.

ORGANIC MINT MÉLANGE*
Organic peppermint leaves from the lush Middle Atlas Mountain range in Morocco capture the cool & pure essence of peppermint.

*Decaffeinated naturally.
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

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

WAFFLES

SALTED CARAMEL WAFFLE
Chopped bacon, whipped vanilla mascarpone, brown sugar walnut crumble, caramel drizzle & coarse sea salt 10.49

TROPICAL CRUNCH
Fresh bananas, strawberries, mango, crunchy granola & side of strawberry reduction 9.75

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

FRENCH TOAST

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

CORN BREAD
Our handmade corn bread topped with vanilla mascarpone, fresh slices of golden delicious apples, honey walnuts & caramel sauce 10.25

GRAND FRENCH
Thick sliced brioche cooked in our own batter of vanilla, whipped eggs, brown sugar, cinnamon & fresh cream 9.49

EGGS-TRA-ORDINARY DISHES

WILBUR SKILLET*
Crushed bacon, potatoes, avocado, diced tomato, melted Monterey jack cheese. 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 .85 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

TRADITIONAL EGGS*
Two farm fresh eggs served your style with country potatoes & a toasted english muffin 6.49
add breakfast meat 3.79

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 BENEDETTO*
Toasted ciabatta topped with plum tomato, fresh baby spinach, roasted peppers, pottobello, 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

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 CHOCOLATEY
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
Power grain pancakes may be substituted for all pancakes. No change

WESTERN
Diced Virginia ham, fresh peppers, red onions & blend of cheddar jack mixed cheeses 9.49

KEY WEST SHRIMP
Sautéed shrimp, fresh avocado, bacon, tomato, cilantro, Monterey jack cheese 10.79

TUSCANY
Roasted red peppers, baby fresh spinach, spiced sausage & fresh sliced mozzarella 10.25

VEGGIE
Fresh seasonal vegetables & blend of cheddar jack mixed cheeses 9.49

BASIC YOUR WAY
Topped with a blend of Monterey jack & cheddar cheeses 8.79
Build your own add .85 per item

OMELETTES
Three egg omelettes served with english muffin & your choice of breakfast potatoes or tossed greens in a light citrus vinaigrette

EGGS, TRA-ORDINARY DISHES

*Items offered undercooked. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodbourn 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

SANTA FE
Spicy chicken breast over mixed greens with red onions, tomato, black beans, sweet corn, mixed cheeses & crushed tortilla chips 10.25

COSMOPOLITAN
Mixed baby greens topped with our cranberry walnut chicken salad, golden delicious apple slices, red seedless grapes, fresh pineapple & roasted walnuts 9.99

CHOP CHOP SALAD
Chopped fresh romaine, crispy cubed chicken tenders, chopped smoked bacon, red onion, plum tomato, cucumber & mixed cheddar jack cheese 10.49

GRILLED CHICKEN FETA
Baby mixed greens, grilled chicken breast, roasted red peppers, sliced cucumbers, red onions, plum tomatoes, portobello mushroom & feta cheese 10.29

bowls of deliciousness

“NO YOLKS” ABOUT IT OMELETTE
Egg white omelette, baby spinach, diced tomato & a hint of cheese. Served with fresh salsa & dry english muffin 9.89

PESTO INFUSION SKILLET
Egg whites lightly infused with basil pesto, filled with tomatoes, avocado, diced onions & oven roasted portobellos. Served with dry english muffin 10.29

GARDEN FRITTATA
Egg whites, roasted red pepper, portobello mushrooms, baby spinach & feta cheese cooked frittata style. Served with toasted wheat pita 10.79

HOT OATMEAL
With brown sugar 4.49
Add fresh cut fruit: strawberries, blueberries, bananas or apples 75 each

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 cheese 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

PAVO 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
Homemade cranberry walnut chicken salad piled high with plum tomato & spring lettuce on toasted multigrain or sourdough bread 9.99

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

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
Temporarily unavailable

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

ATLANTIC TUNA MELT
Temporarily unavailable

CREATE YOUR OWN COMBO
ANY 2 FOR 9.99

1/2 SALAD
- Martha’s Vineyard
- Santa Fe
- Cosmopolitan
- T.P. Salad Sandwich

1/2 SANDWICH
- Chicken Pesto Panini
- Seaside Jersey Club
- Turkey Reuben 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