

Sparrow

DISTINCTIVE CUISINE ABOVE THE CLOUDS

orders@sparrowcuisine.com

www.sparrowcuisine.com



BREAKFAST MENU

IN-HOUSE BAKERY

BAGELS with cream cheese or butter
• plain • sesame • everything • cinnamon raisin

PASTRIES with jam & butter
• butter croissant • pain au chocolate • Danish

MUFFINS • blueberry • chocolate chip
• lemon poppyseed • cinnamon swirl

SCONES with jam & butter

EGG

FRITTATA (GF) gruyere & leek, chorizo & kale, or curried squash

EGGS YOUR WAY (3) scrambled, poached, fried, over easy, hard boiled... with home fries

BREAKFAST SANDWICH home fries

- bread: bagel, English muffin, kaiser roll
- cheese: American, cheddar, Swiss
- meats: bacon, sausage, pork roll
- scrambled egg

OMELETTE (GF) home fries, choice of fillings

- American, cheddar, Swiss
- ham, chorizo, sausage
- mushrooms, onions, peppers

COLD

EUROPEAN BREAKFAST sliced cheeses and deli cold cuts, fresh fruit salad, yogurt, pastries, butter and jam

SMOKED SALMON plain bagel, cream cheese & classic fixings

YOGURT BOWL (GF) whole milk Greek yogurt, with a side of fresh fruit, homemade granola, honey

HOT

BUTTERMILK PANCAKES macerated berries, butter, sweetened ricotta

STUFFED FRENCH TOAST cream cheese, blueberry compote, PA maple syrup

"CHORIZO" TACOS (VG) Just Egg, bell pepper, pico de gallo, avocado crema

ACCOMPANIMENTS

CLASSIC MEATS bacon, turkey bacon, sausage, pork roll

FRUIT SALAD sliced fresh

WHOLE FRUIT apple, banana, orange, pear

HOMEFRIES russets, onion, bell pepper

SPREADS & PRESERVES

- cream cheese
- Irish butter
- raspberry jam
- cashew chocolate butter

LUNCH MENU

COLD SANDWICHES

AMERICAN CLUB WRAP turkey, bacon, tomato, romaine, cheddar, mayo, flour tortilla

CHICKEN CAPRESE thin sliced chicken, mozzarella, tomato, arugula, pesto, ciabatta

GRILLED HALLOUMI roasted red pepper, cucumber, zucchini, red onion, kalamata spread, ciabatta

HAM AND SWISS ham, Swiss cheese, mayo, Dijon, multigrain

ITALIAN MARKET trio of cured meats, provolone, lettuce, tomato, onion, oil & vinegar, oregano, hoagie spread, baguette

TURKEY PRESERVE turkey, grilled pear, brie, arugula, lemon aioli, ciabatta

BUILD YOUR OWN

- breads: baguette, ciabatta, rye, white whole grain, GF tortilla wrap
- cheeses: cheddar, provolone, Swiss
- meats: ham, turkey, roast beef

SIDES

- FRESH **FRUIT CUP** **POTATO CHIPS**
- SIDE GARDEN **SALAD**

SALADS

ASIAN romaine, red cabbage, lo-mein noodles, scallion, carrot, cucumber, edamame, mandarin orange, crispy wonton strips, sesame dressing

BRUSSEL & KALE shaved sprouts, kale, almond, parmesan, bacon, tahini-maple dressing

CAESAR little gem, parmesan, cherry tomato, croutons, Caesar dressing

GARDEN romaine, tomato, cucumber, carrots, onion, radish, balsamic vinaigrette

GREEK mixed greens, cherry tomatoes, cucumber, pickled red onion, bell pepper, kalamata, feta, red wine vinaigrette

NICOISE fingerlings, green beans, egg, olives, Dijon dressing

SALAD ADD ONS

GRILLED **CHICKEN BREAST**

POACHED **SHRIMP**

POACHED **LOBSTER**

GRILLED **SALMON**

GRILLED **FLAT IRON STEAK**

ENTREE MENU

SEAFOOD

CRAB CAKES pan seared, roasted corn & tomato salsa, asparagus, remoulade

SALMON roast fingerlings, green beans, dill-yogurt sauce

SEA BASS from Australia, with lemon cream sauce, millet and squash succotash

LAMB

HERB CRUSTED RACK OF LAMB membrillo aioli, grilled asparagus, rustic roast potatoes

VEG & VEGAN

CASSOULET white beans, portobello, bouquet garni, toasted rice panko

CAULIFLOWER STEAK za'atar seasoned steak, chickpeas and kale, lemon tahini sauce, crushed pistachio, mint

BLACK BEAN CAKE served with sauté of three greens, three citrus salsa

PASTA

RICOTTA CAVATELLI white wine cream sauce, sundried tomato, wilted spinach

TORTELLINI IN VODKA vodka sauce, parmesan, basil

CHICKEN

CALVADOS CHICKEN seared breast, calvados cream sauce, green beans, potato wedges

CORIANDER CHICKEN airline breast with parsnip puree, mushroom escabeche

YUZU GLAZED served with miso togarashi sauce, brown rice, garlic-sesame green beans

BEEF

BULGOGI marinated grilled beef, served over steamed white rice, with carrot, cucumber, kimchi

CLASSIC FILET bordelaise, parmesan polenta, glazed carrots

SHORT RIBS Guinness-braised, smoked gouda grits, sauté of three greens

SIDE DISHES

- CREAMED SPINACH
- MIXED GRILLED VEGGIES
- ROASTED CARROTS
- SAGE CRUSHED POTATOES
- WILD RICE PILAF

STARTERS

COLD

SCALLOPS GAZPACHO seared and served with gazpacho Madrileño

SHRIMP COCKTAIL poached jumbo shrimp, cocktail sauce, lemon wedges, tabasco

ASSORTED COLD CANAPES chef's selection

HOT

DUKKAH ROASTED CARROTS brown butter beet puree, pistachio dukkah, parsley, mint, fennel fronds

MARYLAND CRABCAKE with Cajun remoulade

MOROCCAN CHICKEN SKEWERS citrus dipping sauce

ASSORTED HOT CANAPES chef's selection

SHARING TRAYS

ARTISAN CHEESE local & imported cheeses, nuts, grapes, crackers and spreads.

BRIE EN CROUTE 8oz wheel encased in puff pastry, cranberry apple compote, grapes, Carr's crackers

CAVIAR blinis, chopped eggs, lemon crema, cucumber sticks, minced shallots. *Variety of imported and domestic caviar available*

CHARCUTERIE cured meats, assorted cheeses, olives, cornichons, grapes, preserves, crackers

FRESH FRUIT ripe, sweet, and freshly sliced

FRUIT AND CHEESE fresh fruit, assorted cheeses, preserves, cracker assortment

MARKET CRUDITE assorted seasonal vegetables, hummus, green goddess

MEZZE tahini hummus, baba ghanoush, tabbouleh, Dolmas, marinated feta, olives, crudité vegetables, pita

TEA SANWICHES chef's selection

CHILDRENS MENU

CHICKEN TENDERS fries, ketchup, honey mustard

MACARONI & CHEESE garlic breadcrumbs

TURKEY & CHEESE SANDWICH potato chips, side condiments

DESSERT MENU

TARTS

- berries & custard
- double chocolate

INDIVIDUAL POTS

- lemon thyme posset
- pistachio raspberry parfait

MORE!

- slice of cheesecake
- seasonal fruit galette

PETIT FOURS lemon squares, brownie bites, cheesecake bites, pecan diamonds, etc.

