

Breakfast



Curt's Café
Cultivating Unique Restaurant Training

All served with side of fruit

FRESH BERRY PARFAIT (V,GF) 7.00

Layers of vanilla Greek yogurt and our house made crunchy granola topped with seasonal fresh berries

FRENCH TOAST (V) 10.00

topped with powdered sugar and side of maple syrup

Optional Sides: Berries and whipped cream, fried egg, turkey sausage, bacon (\$2ea)

CURT'S CLASSIC BREAKFAST SANDWICH (V,GF) 9.00

Served on Texas toast or croissant with two fried eggs, crispy smoked bacon and cheddar cheese with a smattering of mayo

Option: Sub turkey sausage

BREAKFAST BURRITO (V) 10.00

Scrambled eggs, turkey sausage, sweet corn, cilantro, tomatoes, black beans, mixed with Chihuahua cheese, and salsa verde

Options: Veggie

SWEET POTATO & QUINOA BREAKFAST BOWL (V, VE,GF) 11.50

With wilted kale, fried egg, and balsamic glaze drizzle

OMELETTE OF THE WEEK (GF) varies

Served with toast and fruit

Options: Scrambled style, add turkey sausage \$2

AVOCADO TOAST BAR (V,GF)

On Rustic Sliced Sourdough, choose your style:

-Original: topped with micro greens, drizzled with olive oil \$7

Options: fried egg \$2, tomato \$1, bacon or turkey sausage \$2

-Mexican: topped w/Chef Byron's corn salsa, crema drizzle & paprika \$11

-Caprese: topped with mozzarella, tomato, basil and drizzle of balsamic \$11

Evanston 847-868-8385
Highland Park 847-748-8086



Kids Menu

All kids meals include juice box, chips or fruit \$7.00

PEANUT BUTTER AND JELLY SANDWICH

CHICKEN TENDERS

GRILLED CHEESE PANINI

Bakery, Smoothies & Coffee

CURT'S HOMEMADE PASTRIES

Scones, cookies, bars, and other specialty items made daily

SMOOTHIES & FRAPPES

A Variety of delights including our famous Green Drink & delicious Oreo Frappe

COFFEE, ESPRESSO & TEA

Uncommon Coffee Roasters, Todd & Holland Tea - we serve all your favorite hot & cold beverages

Lunch

All served with choice of chips & pickle, fruit, or soup \$2	
SMOKED TURKEY (GF)	10.00
With basil mayo, cheddar cheese, lettuce, tomato, on multigrain bread	
TUNA SALAD (GF)	10.00
White albacore tuna mixed with onion, mayo, capers, and celery, with lettuce and tomato on wheat roll	
CLASSIC BLT (GF)	10.00
Crisp bacon, lettuce, tomato and a touch of basil mayo on toasted wheat bread	
PESTO CLUB (GF)	12.00
Sliced ham and swiss, with crispy bacon, avocado, pesto on French bread	
CHICKEN CAPRESE (GF)	12.00
Marinated chicken breast topped with warmed fresh mozzarella, spinach, pesto, tomato, sliced red onions, balsamic drizzle on French bread	
VEGETARIAN CAPRESE (V,GF)	10.00
Fresh mozzarella topped with pesto, tomato, red onion, balsamic glaze on French bread	
BUFFALO CHICKEN WRAP	10.00
Roasted chicken with bleu cheese dressing, buffalo sauce, lettuce and tomato on wheat wrap	
HUMMUS KALE WRAP (V,VE)	11.00
With avocado, mixed greens, sliced cucumber, marinated roasted red pepper, feta cheese, and pickled red onion with side of Greek dressing on spinach wrap	
SWEET POTATO WRAP (V, VE)	11.00
With black bean, corn salsa, avocado, purple cabbage, and pickled red onion with honey chipotle vinaigrette on spinach wrap	
KALE CHICKEN CAESAR WRAP	10.00
Our popular salad, all wrapped up, mix of romaine and kale served with roasted chicken, shaved Parmesan, sliced red onion and creamy Caesar dressing on wheat wrap	

Salads/Soups

SOUTHWEST CHICKEN SALAD (V,VE,GF)	12.00
Mixed baby greens, black beans, corn, tomato, cilantro, avocado topped with crushed tortilla chips, and a side of house made creamy cilantro dressing	
KALE CHICKEN CAESAR SALAD (V,GF)	12.00
Mix of romaine and kale served with roasted chicken, shaved Parmesan, sliced red onion, house made croutons and tossed with creamy Caesar dressing	
CAPRESE AVOCADO BOWL (V,GF)	12.00
Romaine lettuce, fresh mozzarella, avocado, cherry tomatoes, roasted peppers, and basil, with balsamic glaze	
Options: Add chicken \$2	
SIGNATURE QUINOA BOWL (V,VE,GF)	13.00
Black beans, corn salsa, roasted sweet potato, avocado, purple cabbage, pickled red onion, with honey chipotle vinaigrette	
Options: Add chicken \$2	
HUMMUS BOWL (V, VE,GF)	13.00
Bed of romaine lettuce, cucumber, cherry tomato, crumbled feta, pickled red onions, quinoa, garbanzo beans, with Greek dressing	
SOUP OF THE WEEK	
Cup \$4.00 Bowl \$6.00	

Can be made V=Vegetarian VE=Vegan GF=Gluten Free