

Menu

BREAKFAST

Parfait \$6.00
Yogurt topped with our house-made mixed berry compote & honey maple granola

Toasted Bagel \$2.50
Cheddar, everything or plain

Classic Breakfast Sandwich \$6.50
Egg, cheddar cheese & bacon on a toasted english muffin or your choice of bagel (plain, everything or cheddar)

Veggie Breakfast Sandwich \$7.50
Egg, mozzarella cheese, tomato, mixed greens & basil pesto on house-made focaccia bun

Tin Roof Breakfast Sandwich \$8.25
Egg, mozzarella cheese, bacon, mixed greens & chipotle mayo on house-made focaccia bun

Becky's Breaky Wrap \$11.25
Smoked salmon, goat cheese, cucumber, avocado & mixed greens on a spinach tortilla

GRILLED CHEESE

Classic \$6.00
Cheddar cheese grilled on thick slice multigrain

Grown Up \$8.75
Cheddar cheese, mozzarella cheese, bacon & caramelized onions grilled on thick slice multigrain

Caprese \$8.00
Mozzarella cheese, tomato & basil pesto grilled on thick slice multigrain

Avocado Pesto \$8.75
Goat cheese, mozzarella cheese, avocado & basil pesto grilled on thick slice multigrain

Apple Cheddar \$8.75
Cheddar cheese, bacon, sliced granny smith apple & house-made fig jam grilled on thick slice multigrain

Grilled Cheese & Soup Combo
Classic grilled cheese with soup \$12.00
Specialty grilled cheese with soup \$14.50

ADD ONS

Cheese	Protein	Vegetables	Condiments
Cream Cheese \$1.50	Smoked Salmon \$5	Avocado \$2.50	Regular Mayo \$1.00
Cheddar \$1.50	Sliced Turkey \$2.75	Cucumber \$1.50	Chipotle Mayo \$1.00
Mozzarella \$1.50	Sliced Roast Beef \$3.00	Spring Mix \$1.50	Honey Dijon Mustard \$1.00
Goat Cheese \$2.00	Sliced Hot Salami \$3.00	Tomato \$1.50	Basil Pesto \$1.50
Gluten-free	Bacon \$3.50	Roasted Red Peppers \$1.50	Housemade Fig Jam \$1.50
GF Sandwich Bun \$2.00	Egg \$1.50		

Allergy Disclaimer We are not a gluten-free facility. All sandwiches are prepared on the same surfaces, toasters and heated on the same grill. If you are celiac please notify your server before placing an order.*

Tin Roof Cafe

Menu

SANDWICHES

Smoked Salmon \$9.50

Smoked salmon, cream cheese and cucumber on toasted bagel of your choice (plain, everything or cheddar)

Smashed Chickpea (V) \$9.00

House-made chickpea salad (chickpea, white bean, celery, green onion, dill pickles, bell pepper, vegan mayo) & mixed greens on house-made focaccia bun

Classic B.L.T \$9.00

Bacon, mixed greens, tomato & mayo on thick slice multigrain toast or your choice of bagel (plain, everything or cheddar)

Tin Roof B.L.T \$11.00

Bacon, sliced turkey, avocado, mixed greens, tomato & chipotle mayo on thick slice multigrain toast or your choice of bagel (plain, everything or cheddar)

Roast Beef Panini \$11.00

Sliced roast beef, mozzarella cheese, caramelized onion & honey dijon mayonnaise on a Portuguese roll

Hot Salami Panini \$11.00

Hot salami, roasted red peppers, mozzarella & basil pesto on a Portuguese roll

Turkey Apple Panini \$11.00

Sliced turkey, granny smith apple, cheddar cheese & honey dijon mayonnaise on a Portuguese roll

California Club \$11.00

Sliced turkey, bacon, avocado, goat cheese, house-made fig jam & mixed greens on multigrain toast

California Wrap \$11.25

Sliced turkey, avocado, goat cheese, house-made fig jam & mixed greens on spinach tortilla

SOUP & SALAD

Soup \$7.00

Add a toasted house-made focaccia bun for \$2.75

Chopped Salad \$12.00

Greens, tomato, egg, chickpeas, mozzarella cheese, cheddar cheese, green onion, cucumber & house made green goddess dressing

Note: Please see pastry case and fridge for our rotating selection of house baked goods. We make all our baked goods from scratch and prepare many of our menu items in house. Other items are sourced locally including bread & bagels from Buns Master Bakery (Guelph) & sliced meats from Wellington Country Marketplace (Guelph)

Allergy disclaimer: Our kitchen uses wheat, gluten, dairy & nuts. All products and baked goods may have come into contact / contain traces of these allergens. We are not a gluten-free facility. All sandwiches are prepared on the same surfaces, toasters and heated on the same grill. If you are celiac please notify your server before placing an order.

Tin Roof Cafe

Menu

DRINKS

Coffee & Espresso

Drip coffee 2.40 / 2.85
Espresso 3.60
Espresso macchiato 3.85
Cortado 4.15
Americano 3.40 / 4.25
Americano misto 4.25 / 5.25
Flat white 4.80 (10oz)
Latte 4.50 / 5.15
Cappuccino 4.80 / 5.15

Flavoured Lattes

Vanilla latte 4.95 / 5.60
Caramel latte 4.95 / 5.60
Salted caramel latte 4.95 / 5.60
Chai charger 5.25 / 5.80
Nutellaccino 4.95 / 5.60
Mochaccino 4.95 / 5.60
Lavender latte 4.95 / 5.60
Lavender white mocha 4.95 / 5.60

Tea & Non Espresso

Loose Leaf Tea (16oz) \$3.00

Genuine Tea Assam breakfast / Earl grey / Moringa mint / Elderberry hibiscus / White blueberry / Lavender sencha / Imperial jasmine / Vanilla almond rooibos

Lake & Oak Ashwaganda & chill / Gut love / Spiced coconut chai

Chai latte 4.75 / 5.50
Earl grey latte 5.10 / 5.60
White blueberry latte 5.10 / 5.60
Golden latte 5.10 / 5.60
Matcha latte 5.10 / 5.60
Chaiwala latte 5.35 / 5.85
Hot chocolate 4.40 / 5.10
White hot chocolate 4.40 / 5.10

EXTRAS

House made nut milk 1.25
Oat milk 1.25
Coconut milk 1.25
Extra espresso 1.50
Extra syrup 1.00
Decaf 0.00

Coffee is roasted by Las Chicas Del Cafe (St. Thomas) & Zombie Queen Coffee (Guelph). Tea sourced from Genuine Tea (Toronto) & Lake and Oak (Toronto)

We make the following syrups and sauces in house: chocolate, caramel & vanilla. Some seasonal syrups are also made from scratch in house. All other syrups used are Monin Gourmet. Ask about our seasonal drinks and syrups at cash.

Non dairy milk alternatives include: Minor Figures oat milk, Silk coconut milk, house made almond-cashew milk.

Tin Roof Cafe