



# BAILEY'S EST. 2022

*cafe & events*

Phone 570.471.4578 | [ConstantinosCatering.com/Baileys](http://ConstantinosCatering.com/Baileys) |   @baileyscafeandevents

## BAKERY & ON THE GO

### FRESHLY BAKED POPOVERS

♦ Butter & Jam	8
♦ Berries & Cream	8
♦ Apple Pie Filling	8
♦ Chicken Salad	14
DAILY QUICHE SELECTION with choice of side	12
OVERNIGHT OATS (NG)	7
PLAIN or EVERYTHING BAGEL with plain cream cheese	6
ASSORTED MUFFINS	4
GRILLED BACON, CHEDDAR & CHIVE SCONE with maple butter	7

## BREAKFAST ALL DAY

<b>BANANA BREAD FRENCH TOAST</b>	15
with banana and vanilla cremes & sliced bananas	
<b>BREAKFAST SANDWICHES</b>	12
Choice of plain or everything bagel, multigrain bread or English muffin	
1. Fried Eggs, Texas Smoked Bacon & Cooper	
2. Fried Eggs, Spinach, Roasted Red Peppers & Cooper	
3. Fried Eggs, Spicy Sausage, Roasted Red Peppers & Cooper	
4. Fried Eggs, Black Forest Ham & Gruyere Cheese	
5. Open Faced Fried Eggs & Choice of Meat	
6. Lox, Cream Cheese, Tomato, Cucumber, Capers & Red Onions	+3
<b>JOHNNY CAKES</b> Corn meal pancake with maple butter & syrup	15
<b>AVOCADO TOAST with FRIED EGGS</b>	15
Add bacon or smoked salmon	3
<b>BENNYS</b>	15
Poached Eggs on English Muffins, Hollandaise Sauce	
Canadian bacon, spinach, smoked salmon or crab cake (+\$3)	
<b>SAUSAGE GRAVY &amp; BISCUITS</b> with fried eggs	15
<b>THE BAILEY BREAKFAST FOR KIDS</b>	10
Scrambled eggs, bacon, toast & fresh fruit with drink	

All breakfast items come with fresh fruit, local greens or sweet potato & bacon hash. Gluten free rolls or wraps available.

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SNAP QR TO  
ORDER  
ONLINE

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## LUNCH

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**SOUP** with Rosemary focaccia 6  
**TOMATO BISQUE ♦ ITALIAN WEDDING**  
**NEW ENGLAND CLAM CHOWDER**

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**HANDHELDS** with choice of soup, local greens or macaroni salad 15

### PANINI

- ♦ Pesto, mozzarella, tomato
- ♦ Turkey, cheddar, apple chutney, bacon
- ♦ Black Forest ham, Gruyere, dijon mustard
- ♦ Sauteed mushrooms, onions, arugula, pesto & goat cheese
- ♦ Steak, Sundried tomato aioli, grilled peppers & onions, cheddar

**CHICKEN SALAD CROISSANT or WRAP** with radish micro greens, bibb, avocado

**GRILLED CHEESE** with Cooper, Muenster, Boursin, sourdough

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**SALADS** with Rosemary focaccia 12

**MIXED GREENS** Dried cherries, glazed walnuts, creamy shallot dressing  
& crumbled bleu cheese

**BIBB** Grapefruit, pomegranate, toasted almonds, goat cheese & citrus vinaigrette

**PROTEIN ADD ON** Grilled chicken or chicken salad 6

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**BAKES** with choice of soup or local greens 18

♦ RIGATONI BOLOGNESE

♦ EGGPLANT ROLLATINI

♦ CHICKEN PARMIGIANA

♦ CHICKEN POT PIE

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## HOURS

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Tues-Sat 8A-3P | Kitchen closes at 2:30PM  
Fri/Sat Evening & Sun Reserved for Private Events

House crafted menu by Executive/Pastry Chef Sisile Maruzzelli

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. NG items contain no gluten. Kitchen uses same equipment for all menu items.