

THE EDUCATED
CHOICE
NYC 1980

Oxford

CAFE

BREAKFAST: SERVED ALL DAY!

SANDWICHES

Your choice of bread (add 2.50 for croissant) & complimentary condiments

2 Egg Sandwich	4.45
Grilled Cheese	5.95

EGG PLATTERS

All platters served with toast & home fries

2 Eggs Any Style	6.95
3 Egg Omelette with 3 Fillings	8.75

SANDWICH & PLATTER ADD-ONS

Any Veggies	0.55
Cheese	1.00
Sub Egg Whites / Extra Egg / Hard Boiled Egg / Hash Brown / Home Fries	1.15
Bacon / Ham / Pork Sausage / Avocado	2.00
Turkey Bacon / Turkey Sausage / Boar's Head Turkey	2.30
Pastrami / Taylor Ham / Grilled Chicken / Chicken Cutlet	2.55
Beef Sausage / Chorizo	2.80

SPECIALTY BREAKFAST WRAPS

American - 2 Eggs, Home Fries & Cheddar	6.55
Mid-West - 2 Eggs, Boar's Head Turkey, Avocado & Swiss	9.10
Greek - 2 Eggs, Spinach, Mushrooms, Home Fries & Feta	7.60
Southern - 2 Eggs, Home Fries & Pepper Jack	6.55
Billy - 2 Eggs, Spinach, Turkey Bacon & Cheddar	8.05
Coach - 2 Eggs, Grilled Chicken & American Cheese	8.85
Rooster - 2 Eggs, Hash Browns, Chicken Cutlet, BBQ Sauce & Pepper Jack	8.85
Supreme - 2 Eggs, Grilled Chicken, Avocado, Grilled Onions, Salsa & Pepper Jack	10.10
Borracho - Carnitas, Hash Brown, Shredded Cheese, Salsa Verde & Homemade Pico de Gallo	10.60
Luchador - Chorizo, Hash Brown, Pepperjack, Avocado & Salsa Verde	10.60

GRIDDLE ORIGINALS

Buttermilk Pancakes or Challah French Toast	8.95
Add Bacon, Ham, Pork Sausage or Avocado	2.00
Add Strawberries or Bananas	1.50

JUMBO BAGELS, ROLLS AND BREADS

Plain, Poppy, Sesame, Cinnamon Raisin, Onion, Everything, Whole Wheat, Roll or Choice of Sliced Bread	2.50
Add Butter or Jelly	0.35
Add Cream Cheese	1.25
Add Flavored Cream Cheese	1.75
Add Lox Cream Cheese	2.25

HEARTY OATMEAL

with your choice of two (2) toppings - Fresh Fruit, Raisins, Banana, Strawberry, Granola, Cinnamon, Brown Sugar
Small **5.50** Large **6.50** Additional toppings **0.50**

HOMEMADE GRANOLA & YOGURT PARFAIT

Crunchy honey granola served with Greek yogurt, fresh fruit & berries	5.50
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IN-HOUSE MENU

OXFORDCAFE.COM

119 E 60TH STREET, NEW YORK, NY 10022
(212) 750-1060

DRINKS

COFFEE & ESPRESSO BAR

	Sm.	Md.	Lg.
HOT			
Oxford Blend or Decaf	2.75	3.25	3.75
Hot Tea	2.50	2.75	3.25
Herbal Tea	2.75	3.25	3.75
Cappuccino or Latte	3.95	4.75	5.50
Mochaccino	4.50	5.25	5.75
Café Au Lait	3.25	3.95	4.75
Chai Tea	3.75	4.75	
Espresso	2.75	3.75	
Hot Chocolate	3.25	3.75	4.25
COLD			
Iced Oxford Blend or Decaf	3.95		4.75
Iced Cappuccino	4.75		5.50
Iced Mochaccino	5.25		5.50
Iced Tea	3.95		4.75
Iced Chai Tea	4.75		5.50
Cup of Ice	1.25		1.50

BEVERAGES

Bottled Water	(Sm.) 2.25	(Lg.) 3.50
Bottled Soda / Hal's Seltzer / Snapple		2.95
Tropicana Juice		3.75
Gatorade		3.00
San Pellegrino		3.75

FRESH FRUIT SMOOTHIES

	Sm	Lg
Berry Blast - Strawberries, Blackberries, Banana & Apple Juice	8.50	9.50
Tropical Breeze - Strawberries, Pineapple, Banana & Orange Juice	8.50	9.50
Hawaiian Vaca - Mango, Pineapple, Banana & Apple Juice	8.50	9.50
Oxford Pleasure - Peanut Butter, Banana, Almond Milk & Chocolate Protein	9.45	10.45
Mango Mama - Mango, Pineapple, Dragon Fruit & Orange	9.25	10.25
Healthy Day - Apple, Kale, Spinach, Banana & Almond Milk	8.50	9.50
PB Light - Strawberries, Blueberries, Peanut Butter, Vanilla Protein & Almond Milk	9.45	10.45
Vitamin Sea - Strawberry, Blueberry, Pineapple & Orange Juice	8.50	9.50
Blue Sky - Almond Butter, Banana, Cinnamon, Blue Spirulina, Dates & Almond Milk	9.75	10.75
Acai, Maca or Protein Powder	2.00	
Flax Seeds & Chia Seeds	2.00	

SNACKS

BAKED GOODS

Muffin - Blueberry, Cranberry, Raisin Bran, Banana Nut, Chocolate Chip, or Corn	3.95
Plain Croissant - Classic Butter	3.95
Flavored Croissant - Almond, Chocolate, Strawberry, or Cherry	4.25
Yogurt Loaf - Plain, Marble, Carrot, Chocolate, or Red Velvet	4.25
Danish - Cheese, Cinnamon Stick, Chocolate Stick, or Cinnamon Swirl	4.68

DESSERTS

Brownie - Double Fudge, Oreo Cookie, Cheesecake Swirl, Reese's, or Peanut Butter	5.78
Bar or Square - Lemon or Pecan	5.78
Giant Homemade Cookie - Chocolate Chip, Black & White, Chocolate Sprinkles, M&Ms, Oatmeal Raisin, or Rainbow Sprinkles	3.75

FRESH FRUIT

Fresh Fruit Salad	5.50
Apple or Orange	1.25
Banana	1.00

BUILD YOUR OWN SANDWICH

🌿 CREATE YOUR OWN SANDWICH AND ENJOY IT COLD OR HOT & CRISPY!

STEP 1: CHOOSE YOUR MAIN MEAT OR FILLING

Pastrami.....	11.25
Grilled Chicken.....	10.75
Cajun Chicken.....	10.75
Crispy Chicken Cutlet.....	10.75
Smoked Turkey.....	10.75
Roast Turkey Breast.....	10.75
Roast Beef.....	11.25
Prosciutto.....	11.25
Salami.....	10.50
Black Forest Ham.....	10.75
Hummus.....	9.75
Tuna Salad.....	10.95
Egg Salad.....	9.95
Chicken Salad.....	10.75
Soppressata.....	11.20
Swiss.....	8.45
Cheddar.....	8.45
American.....	8.45
Fresh Mozzarella.....	9.50
Provolone.....	8.45
Pepper Jack.....	8.45
Brie.....	9.50



STEP 2: CHOOSE A CHEESE

Swiss, American, Mozzarella, Provolone, Cheddar, Pepperjack, Shredded Parmesan, Muenster.....	1.10
Fresh Mozzarella, Brie.....	1.25

STEP 3: CHOOSE A DELICIOUS BREAD

Round Roll, Assorted Sliced Breads, Wraps, and Heros.....	FREE
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STEP 4: CHOOSE YOUR TOPPINGS

Lettuce, Onion.....	FREE
Tomato, Cucumber, Banana Peppers, Pickles, Sprouts, Coleslaw, Pico de Gallo, Arugula.....	0.75 ea.
Roasted Red Peppers, Jalapeño Peppers, Sweet Peppers.....	1.00 ea.
Bacon, Avocado.....	1.95 ea.

STEP 5: CHOOSE YOUR COMPLIMENTARY DRESSING OR SPREAD

Caesar
Ranch
Russian
Mayo
Chipotle Mayo
Horseradish Mayo
Balsamic Glaze
Balsamic Vinaigrette
Red Wine Vinegar
Balsamic Vinegar
Evoo
Spicy Brown Mustard
Hot Pepper Spread
Russian
Sesame Ginger
Homemade Pesto
Frank's Red Hot Sriracha
Honey Mustard
Spicy Soy Ginger
Sweet Baby Ray's BBQ Sauce
Homemade Avocado Spread +1.25



HALL OF FAME SANDWICHES

🌿 OUR HAND-CRAFTED MENU OF ALL-TIME CUSTOMER FAVORITE SANDWICHES.

Texas Marshall - Chicken Cutlet, Bacon, Pepper Jack Cheese & Bbq Sauce.....	13.25
El Guapo - Chicken Cutlet, Bacon, Shredded Parmesan With Caesar Dressing.....	13.25
NHB - Chicken Cutlet, Fresh Mozzarella, Roasted Red Peppers With Russian Dressing.....	12.25
CI - Grilled Chicken, Cheddar Cheese, Avocado With Ranch Dressing.....	13.25
Chik Tok - Chicken Cutlet, Fresh Mozzarella, Roasted Peppers Arugula & Balsamic Glaze.....	12.95
718 - Chicken Cutlet, Pepper Jack Cheese, Jalapeno, Pico De Gallo & Chipotle Mayo.....	12.95
The Hawk - Grilled Chicken, Bacon, Cheddar Cheese & Chipotle Mayo.....	13.25
GK 1 - Grilled Chicken, Avocado, Red Onion, Fresh Mozzarella & Homemade Spicy Soy Ginger Sauce.....	13.25
Moore Moore - Grilled Chicken, Havarti, Arugula & Homemade Avocado Spread.....	13.25
Not A Big Deal - Grilled Chicken, Pesto, Soppressata & Fresh Mozzarella.....	13.25
Shakespeare - Boar's Head Turkey Breast, Swiss Cheese, Cole Slaw, Pickles & Spicy Mustard.....	12.50
Park Ave - Roast Beef, Cheddar, With Horseradish Mayo.....	11.95
The Italian - Ham, Prosciutto, Soppressata, Fresh Mozzarella, Oregano, Evoo & Red Wine Vinegar.....	13.25
The 212 - Roasted Turkey, Havarti, Bacon, Avocado With Spicy Brown Mustard.....	13.95
Club Med - Hummus, Muenster Cheese, Sprouts, Tomatoes, Carrot, Cucumber & Avocado.....	12.75
Tuna Delight - Tuna Salad, Cucumber, Muenster Cheese & Tomatoes.....	11.95
Matteo - Fresh Mozzarella Cheese, Arugula, Tomatoes & Balsamic Vinegar.....	10.75
Grilled Chicken, Bacon & Ranch	12.75
Roast Turkey, Avocado & Swiss	13.75

🌿 **HAL'S POTATO CHIPS** 2.25

AVOCADO TOAST

Dancado - Avocado Smash, Lemon, Roasted Cherry Tomatoes, Salt, EVOO served on sourdough bread.....	10.25
NYCADO - Avocado Smash, Tahini, Sliced Cucumber, Lemon Juice, Salt, EVOO served on sourdough bread.....	10.25
The Avila - Avocado Smash, Pesto, Feta, Salt, EVOO served on sourdough bread.....	10.25

🌿 HEARTY SOUPS

We offer up to 6 fresh-made soups daily.
Small 7.25 Large 8.25

Daily Classics:

Chicken Noodle - Chicken Gumbo - Cream of Tomato
Vegetarian Split Pea - Vegetarian Lentil

BUILD YOUR OWN SALAD

🌿 **ENJOY YOUR SALAD TOSSED OR CHOPPED. 14.56** each

STEP 1: SELECT YOUR FAVORITE GREENS

Organic Mixed Baby Greens	Organic Spinach Crisp Romaine	Crisp Iceberg Healthy Kale
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STEP 2: CHOOSE ONE (1) MAIN INGREDIENT

Grilled Tofu	Falafel	Crispy Chicken
Albacore Tuna	Spicy Grilled Shrimp	Cajun Chicken
Tuna Salad	Smoked Turkey	
Portobello Mushrooms	Herb Grilled Chicken	

Add **2.00** for each additional portion.

STEP 3: PICK THREE (3) ITEMS

Asparagus	Sun-Dried Tomatoes	Low-Fat Jack Cheese
Avocado	Kalamata Olives	Feta
Crispy Bacon	Hard Boiled Egg	Blue Cheese
Candied Walnuts	Shaved Romano	Sweet Potatoes
Egg White	Baby Mozzarella	Brussels Sprouts
Artichoke Hearts	Shredded Cheddar	

Add additional items above _____ **1.00** each

STEP 4: PICK FIVE (5) TOPPINGS

Red Onions	Quinoa	Roasted Peppers
Broccoli Florets	Cherry Tomatoes	Mixed Peppers
Roasted Corn	Sliced Beets	Sliced Almonds
Chickpeas	Scallions	Mandarin Oranges
Jalapeño Peppers	Sliced Cucumber	Dried Cranberries
Penne Pasta	Sliced Mushrooms	Sunflower Seeds
Alfalfa Sprouts	Shredded Carrots	Golden Raisins
Celery	Sweet Peas	
Croutons	Kidney Beans	

Add additional toppings above _____ **0.50** each

STEP 5: PICK ONE (1) DRESSING

Ranch	Lime Chipotle Vinaigrette
Sesame Ginger	Creamy Corn & Poblano
Russian	Low-Fat House Italian
Caesar	Fat-Free Lemon Herb
Classic French	Balsamic Vinaigrette
Blue Cheese	Asian Peanut Dressing
Honey Dijon	Balsamic Vinegar
Creamy Sriracha	Fat-Free Raspberry
Extra Virgin Olive Oil	Red Wine Vinegar
Lemon Tahini Vinaigrette	Sweet Basil Vinaigrette

CHEF-DESIGNED SALADS

🌿 **DELICIOUS MADE-TO-ORDER SALADS DESIGNED BY OUR IN-HOUSE TEAM 14.56**

Greek - Romaine, Grilled Chicken, Chickpeas, Feta, Kalamata Olives, Cucumbers with Extra Virgin Olive Oil & Balsamic Vinegar

Harvest Cobb Salad - Grilled Chicken, Bacon, Egg, Avocado, Walnuts with Cream Corn & Poblano Dressing

Oxford Salad - Kale, Quinoa, Tofu, Beets, Sunflower Seeds, Tomato, Red Onion, Dried Cranberries with Balsamic Vinaigrette

Cali - Kale, Grilled Chicken, Apples, Sweet Potatoes, Almonds, Goat Cheese with Balsamic Vinaigrette

Grilled Chicken Caesar - Romaine, Grilled Chicken, Shaved Parmesan with Caesar Dressing

Santorini Salad - Spinach & Kale Mix, Falafel, Chickpeas, Roasted Red Pepper, Cucumber, Red Onion with Lemon Tahini Vinaigrette

Avocado Dreaming - Mixed Baby Greens, Avocado, Grilled Chicken, Onions, Tomatoes, Tortilla Chip with Lime Chipotle Vinaigrette

Buffalo Salad - Romaine, Cajun Chicken, Carrots, Tomatoes, Red Onion, Celery with Blue Cheese Dressing

Rio Grande - Romaine, Breaded Chicken Cutlet, Cherry Tomatoes, Corn, Avocado, Tortilla Chips, Cheddar Cheese with Ranch Dressing

Milldorf - Spinach, Grilled Chicken, Apples, sliced Grapes, Walnuts, Dried Cranberries, crumbled Blue Cheese with Balsamic Vinaigrette

Jack of the River - Chipotle Chicken, Purple Cabbage, Kale, Avocado, Tortilla Strips, Mixed Cheese, Corn, Black Beans & Lime Chipotle Vinaigrette

CDMX - Mixed Greens, Chipotle Chicken, Avocado, Jalapenos, Roasted Corn, Mixed Jack Cheese, Tortilla Strips, Brown Rice & Avocado Goddess Dressing

Gotta Be Your Bull - Grilled Steak, Romaine, Purple Cabbage, Blue Cheese, Quinoa, Mushrooms, Red Onions & Chimichurri Dressing..... **15.50**



THE
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WE CATER!

Let us cater your next breakfast or lunch meeting, or an upcoming special event!

Call or visit for a catering quote today!

View our full catering menu at www.oxfordcafe.com/catering