

goods  
BAKED  
—  
FRESH  
daily

# GROUNDSWELL

cafe + bakery  
coffee and tea

serving  
GROUNDS  
—  
WELL  
artisan coffee

PROUDLY SERVING GROUNDS WELL ARTISAN COFFEE AND MARIAGE FRÈRES TEA  
NON-DAIRY MILK OPTIONS AVAILABLE FOR ADDITIONAL CHARGE

## HOT BEVERAGES

	SMALL 12 oz	LARGE 16 oz
COFFEE	\$4.00	\$5.00
DOUBLE ESPRESSO	\$4.25	—
AMERICANO	\$4.50	\$5.50
CAPPUCCINO	\$5.75	\$6.75
LATTE	\$6.00	\$7.00
MOCHA	\$6.75	\$7.75
CHAI LATTE	\$6.75	\$7.75
MATCHA LATTE	\$6.75	\$7.75
HOT CHOCOLATE	\$6.00	\$7.00
HOT TEA	\$5.00	\$6.00

## COLD BEVERAGES

	SMALL 16 oz	LARGE 20 oz
ICED TEA	\$4.50	\$5.50
ICED COFFEE	\$4.50	\$5.50
NITRO COLD BREW	\$7.50	\$8.50
ICED LATTE	\$6.00	\$7.00
ICED MOCHA	\$6.75	\$7.75
ICED CHAI LATTE	\$6.75	\$7.75
ICED MATCHA LATTE	\$6.75	\$7.75

## MARIAGE FRÈRES TEAS

french breakfast • earl grey imperial • chai chandernagor  
marco polo • fuji-yama green • mentha piperita • chamomilla  
dream tea • rouge bourbon

## breakfast

SERVED UNTIL 3PM

GLUTEN FREE BREAD AND WRAPS AVAILABLE ON REQUEST FOR ADDITIONAL CHARGE

### \*HOUSE BREAKFAST SANDWICH - \$13.50

house made whole wheat english muffin,  
scrambled eggs, cheddar cheese, side salad  
add ham, bacon, pork, chicken, or turkey sausage - \$3.50

### \*EGG WHITE & VEGETABLE WRAP - \$17.50

house made lavash, turkey sausage, scrambled egg whites,  
baby spinach, roasted cherry tomatoes, sauteed mushrooms,  
scallions, gruyere cheese, side salad

### \*BUTTERNUT SQUASH & CHICKEN SAUSAGE BOWL - \$18.00

roasted butternut squash, roasted sweet peppers, caramelized  
onions, kale, chicken sausage, pumpkin sage pesto,  
brown sugar pepitas, sunny side up egg

### \*CROQUE MONSIEUR - \$18.50

house made toasted croissant bread, smoked ham, gruyere  
cheese, dijon, house made herb béchamel, side salad  
add sunny side up egg - \$3.50

### CINNAMON TOAST - \$13.00

house made farmhouse white bread toasted with  
butter, cinnamon sugar and seasonal berries

### QUICHE LORRAINE - \$16.00

house made quiche with ham, bacon,  
gruyere cheese, side salad

### LEEK & GRUYERE QUICHE - \$16.00

house made quiche with leeks,  
gruyere cheese, side salad

### YOGURT PARFAIT - \$15.50

greek yogurt, fresh berries, choice of house made plain or  
fruit & nut granola, topped with a drizzle of honey

PLEASE ALERT US OF ANY ALLERGIES. \*ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED;  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR  
RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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BAKED  
—  
FRESH  
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# GROUNDSWELL

cafe + bakery  
salads

SERVED 11AM - 3PM

serving  
GROUNDS  
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WELL  
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## ROASTED BEET SALAD - \$18.00

*arugula, roasted beets, grapefruit,  
shaved fennel, toasted hazelnuts,  
chevre goat cheese, roasted apple vinaigrette (GF)*

## GARDEN SALAD - \$17.00

*spring mix, shredded purple cabbage, shaved radish,  
heirloom cherry tomatoes, persian cucumbers,  
sunflower seeds, feta, white balsamic vinaigrette (GF)*

## TUNA NICOISE SALAD - \$19.50

*spring mix, tuna, nicoise olives,  
green beans, duck fat poached fingerling potatoes,  
red onion, cherry tomatoes, hard boiled egg,  
champagne vinaigrette (GF)*

## KALE & BARLEY SALAD - \$18.00

*kale, roasted acorn squash,  
pomegranate seeds, barley, candied  
pecans, pumpkin vinaigrette*

*add to any salad: CHICKEN - \$6.00 / SHRIMP - \$7.00 / TUNA (IN OIL) - \$7.00*

*all salads can be made vegan upon request*

## sandwiches

SERVED 11AM - 3PM

## CHICKEN SALAD - \$17.50

*house made baguette, pulled chicken salad,  
green leaf lettuce, sliced tomato*

## JAMBON & GRUYERE - \$18.50

*toasted house made baguette, french bistro ham,  
gruyere, cornichon, butter, dijon*

## FRENCH ONION DIP - \$19.00

*house made roasted garlic and rosemary focaccia,  
waqyu roast beef, caramelized onions,  
gruyere cheese, au jus*

## FRENCH GRINDER - \$19.00

*house made baguette, jambon de bayonne prosciutto,  
saucisson salami, comte cheese, pickled sweet pepper  
and pear slaw, herb mayonnaise*

*all sandwiches are served with a side salad and  
can be made on a gluten free bun or wrap upon request*

*garden + home*  
3895 MAIN ROAD  
TIVERTON, RI 02878  
401-816-4311

*cafe + bakery*  
3883 MAIN ROAD  
TIVERTON, RI 02878  
401-816-4256

*table + provisions*  
3879 MAIN ROAD  
TIVERTON, RI 02878  
401-816-4177

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