

goods
BAKED
—
FRESH
daily

GROUNDSWELL

cafe + bakery
coffee and tea

erving
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	\$4.50	\$5.50
DOUBLE ESPRESSO	\$4.75	—
AMERICANO	\$5.00	\$6.00
CAPPUCCINO	\$6.25	\$7.25
LATTE	\$6.50	\$7.50
MOCHA	\$7.25	\$8.25
CHAI LATTE	\$7.00	\$8.00
MATCHA LATTE	\$7.25	\$8.25
HOT CHOCOLATE	\$6.50	\$7.50
HOT TEA	\$5.50	\$6.50

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	\$6.50	\$7.50
ICED MOCHA	\$7.25	\$8.25
ICED CHAI LATTE	\$7.00	\$8.00
ICED MATCHA LATTE	\$7.25	\$8.25

MARIAGE FRÈRES TEAS

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

breakfast

GLUTEN FREE BREAD AND WRAPS AVAILABLE ON REQUEST FOR ADDITIONAL CHARGE

*HOUSE BREAKFAST SANDWICH - \$15.00

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

*EGG WHITE & VEGETABLE WRAP - \$18.50

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

YOGURT PARFAIT - \$15.50

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

CINNAMON TOAST - \$14.00

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

*SEASONAL BREAKFAST BOWL - \$19.00

rotating seasonal breakfast bowl,
topped with a sunny side egg

QUICHE LORRAINE - \$18.75

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

PAIN PERDU - \$15.00

caramelized house made pain de mie, seasonal fruit,
vanilla whipped cream, maple syrup

LEEK & GRUYERE QUICHE - \$18.75

house made quiche with leeks,
gruyere cheese, side salad

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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salads

ALL SALADS CAN BE MADE VEGAN UPON REQUEST

ROASTED BEET SALAD - \$18.50

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

TUNA NICOISE SALAD - \$21.00

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

SPRING GARDEN SALAD - \$17.50

arugula, green beans, cherry tomatoes,
glazed pearl onions, goat cheese,
aged balsamic vinaigrette (GF)

LITTLE GEM CAESAR - \$18.50

little gem lettuce, applewood smoked bacon,
grated parmesan, house made caesar
dressing, shaved croutons

add to any salad:

CHICKEN - \$6.00 / TUNA (IN OIL) - \$7.00 / CHICKEN SALAD - \$6.00 / HARD BOILED EGG - \$3.50

sandwiches

GLUTEN FREE BREAD AND WRAPS AVAILABLE ON REQUEST FOR ADDITIONAL CHARGE

CHICKEN SALAD - \$18.50

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

TURKEY & PESTO - \$19.00

toasted house made baguette, house roasted turkey
breast, swiss cheese, basil pesto, arugula

WAGYU ROAST BEEF - \$19.50

toasted house made fennel coriander focaccia,
wagyu roast beef, slow roasted plum tomatoes, house made
pickles, roasted garlic horseradish aioli, arugula

*CROQUE MONSIEUR - \$21.00

house made buckwheat bread, french bistro ham,
dijon, herbes de provence mornay sauce
add sunny side up egg - \$3.50

all sandwiches are served with a side salad

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

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

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

the franklin
195 FRANKLIN ST
BRISTOL, RI 02809
401-396-5057

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