

Breakfast

Marty's

≡ MERCANTILE ≡

EST. 2017

LUMBERJACK

Two fried eggs over bacon, sliced avocado, red onion smothered in havarti cheese with roasted red pepper hummus on lightly toasted marble rye. \$10

ROAD WARRIOR

Two scrambled eggs, your choice of (bacon, sausage or Taylor ham) with American cheese on a toasted kaiser roll. \$5

DEVILED EGG

Five pieces of Taylor Ham covered in melted Havarti cheese, topped with Marty's signature chili sauce, two eggs over medium, a sprinkle of paprika on toasted english muffin bread. \$8

MEXICALI BLUES (VEGETARIAN)

Scrambled eggs, sautéed potato, onion with house-made chimichurri sauce and melted havarti cheese wrapped in a toasted flour tortilla. \$8

OATY (VEGAN)

Steel cut oats steeped in almond milk and cinnamon with brown sugar and raisins on the side. \$7

FLAP JACKS

Stack of four large Shaver-Hill pancakes with butter and Marty's Maple Syrup made in the Catskills. \$9

Lunch

BOB'S CHICKEN

Spiced, breaded Coleman All Natural chicken breast, topped with melted Havarti, house made aioli, red onion, lettuce, tomato on a kaiser roll. \$10

BLAT

Bacon, Lettuce, Avocado and Tomato with mayo on toasted marble rye. \$9

MILE HIGH CLUB

Turkey, avocado, bacon, lettuce, tomato, red onion and house made aioli on lightly toasted english muffin bread. \$13

FLOWER CHILD (VEGAN)

Tempeh marinated and sautéed in Marty's ginger barbecue sauce with lettuce and tomato on toasted marble rye. \$10

CALI BURGER

Certified Angus patty topped with melted cheese (your choice of cheddar, havarti, american, swiss) mashed avocado and red onion, lettuce, tomato on a toasted kaiser roll. \$10

SATRIALE'S

1lb of New York Pastrami, melted Cabot cheddar, Bebert's Casablanca Chutney and spicy brown mustard on toasted marble rye. \$18

ALL PRICES INCLUDE NEW YORK SALES TAX