



Grateful



Bakery • Café • Restaurant





Thanks for Joining Us!

Unplug, take a minute, and enjoy your time here...

Peruse the menu, read about our mission - savor our quality!



What We Do:

We've developed a successful support system to achieve 100% employment for the differently-abled who age out

- We provide **100% of the emotional, social, cognitive, conceptual and behavioral support** for the differently-abled to thrive
 - **We support parents and families** in recognition that the entire environment of a differently-abled person must be supported for meaningful and sustained change
- We **interact with over 200 differently-abled individuals annually** in various ways to promote inclusion
- **We do not limit an individual's potential** by having one-size fits all program

100% of All Proceeds Benefit the Differently-Abled
Voted 2017 Edible Jersey Local Hero

Our Commitment to Quality...

Our team is **world class trained** and **quality focused**. We're continuously striving to better our ever-changing menu with **innovative techniques and ingredients**. We are influenced by our **local farms, worldly dishes**, and the changing of the seasons. Our steadfast philosophy renders a beautiful waltz of both **classic and modern, basic and embellished** with a variety of gluten free, vegetarian, and even vegan dishes in the mix.

We are **organic, from scratch** and use **local farms** as much as possible. But the main ingredient that makes our food so special is: **Love.**

**P.S. Don't forget DESSERT!
& BYOB too!**

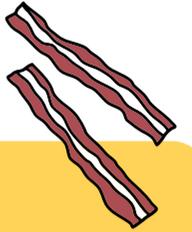


Breakfast



Gluten Free Available!

Please alert our staff of any allergies and they will be happy to assist you!



Omelettes

Southwestern Omelette

house-smoked sausage, black beans, melted cheddar, ripe avocado and pico de gallo

Tuscan Omelette

grilled artichoke hearts, roasted red peppers, ripe avocado, melted monterey jack

Ham & Brie Omelette

our house-smoked ham, melted brie, house-made cran-apple chutney

Lorraine Omelette

our house-smoked bacon, sautéed spinach, melted gruyère

All our Omelettes
start with
3

Free Range Eggs!

Big Treat

two eggs, two pancakes, your choice of meat, & your choice of hashbrowns or home-fries



Grandma's Pancakes - or Waffles

three fluffy house made pancakes or waffles, powdered sugar, organic maple syrup

Add Blueberries or Chocolate Chips for \$1.00 extra
Add Fresh Seasonal Fruit on Top for \$2.50

Stuffed French Toast

house cinnamon raisin bread, cran-apple chutney, cream cheese, powdered sugar, and a fruit cup

Decadent Croissant

two eggs, house sausage, house bacon, melted cheddar, melted monterey jack on our house made croissant

Corned Beef Hash

house-made corned beef hash, two slices of toast, two eggs

Grateful Beginnings

Monster Scramble

three eggs, hashbrowns or home-fries & your choice of

2 - Cheeses: Asiago- Gruyère Monterey-Cheddar- Brie- Provolone- Mozzarella Feta- Herbed Goat- Bleu Cheese

1 - Meats: Bacon- Sausage- Ham-

2 - Veggies: Mushrooms- Spinach- Tomato- Onion- Roasted Red Peppers- Artichokes- Avocado

Asiago & Jack Hashbrown Frittata

three eggs, sautéed spinach, onions, tomatoes, crispy hashbrown base, asiago and monterey jack cheese

Pain Grillé

Shakshuka

roasted tomatoes, eggplant, caramelized onions & garlic - two eggs your way, grilled pita



Avocado Pain Grillé

flavorful avocado spread, grilled vegetables, two eggs your way, your choice of toast

Bacon Pain Grillé

house bacon, herbed cream cheese, caramelized onions, two eggs your way, your choice of toast

Guess What?!
We cure and
smoke our own meats
in house!
#delicious

Breakfast & Lunch



Create What You Want
and
Be What You Want



Meats:

- Bacon
- Ham
- Pastrami
- Turkey
- Sausage
- Grilled Chicken

Cheeses:

- Cheddar
- Provolone
- Mozzarella
- Gruyere
- Monterey Jack
- Asiago
- Brie
- Herbed Goat Cheese

Breads:

- Sourdough
- Rye
- 7-grain
- Raisin Bread
- Hawaiian Roll
- House Croissant
- Tomato Wrap
- Spinach Wrap
- GF Wrap
- GF Sourdough

Vegetables:

- Mushrooms
- Spinach
- Grilled Vegetables
- Tomato
- Roasted Red Peppers
- Onions
- Artichokes
- Avocado

Eggs:

- Your way!



- Omelette -
- Breakfast Sandwich -
- Lunch Sandwich -
- Burger -
- Salad -

Hashbrowns
Home-fries
Two Eggs
Croissant
Bacon
Sausage
Ham

Seasonal Fruit Cup
Toast
Sourdough
Rye
7-Grain
Raisin

Gluten-Free Toast
French Fries
Sweet Potato Fries
Side Salad



Sides

Everything is organic, from scratch!
We also source local as much as possible!
#delicious

Sandwiches



HC Croissant

house-smoked ham, gruyere cheese, lettuce, tomato, house honey mustard, croissant

Grown-Up Grilled Cheese

melted three cheese blend, farm fresh tomatoes, house applewood smoked bacon

Reuben

rye bread, melted gruyere, sauerkraut, house thousand island, your choice of house pastrami or house turkey

Roasted Turkey Croissant

house-roasted turkey, brie, cran-apple chutney, fresh apples, croissant

Turkey BLT

house-roasted turkey, herb mayo, house applewood smoked bacon, lettuce, tomato, sourdough

Smoked Italian Sub

house-smoked ham, house smoked pastrami, provolone, pickled onions, lettuce, tomato, oregano, oil & vinegar

Old Fashioned BLT

lettuce, tomato, house-smoked applewood bacon, herb mayo, croissant bread

Beverages



Caffeine:

Self-Serve Coffee Bar
Iced Coffee (Seasonal)
Espresso
Cappuccino
Latte - Seasonal Flavors

Seasonal Bottled Drinks
House Iced Tea
Infused Waters
Seasonal Lemonade
Smoothies
Fresh Squeezed OJ

Soups

Seasonal Scratch Hot Soups

September - May

Seasonal Scratch Cold Soups

May - August

Check the with our staff for
Frozen Take Home Soups!



Lunch

No pre-fab burgers here!
Our secret blend of spices gently massaged into grass-fed ground beef and short rib - smoked and cooked to order!

Burgers



Classic Cheeseburger

house-smoked burger, melted cheddar, lettuce, tomato, onion, hawaiian roll

Southwestern Cowboy Burger

house-smoked burger, melted monterey jack, house smoked bacon, house BBQ sauce, lettuce, tomato, onion, hawaiian roll

Black Bean Burger

black bean burger, lettuce, tomatoes, onions, roasted red pepper mayo, hawaiian roll

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Panini

BBQ Chicken Panini

house double breaded pan fried chicken casalinga, cheddar cheese, tomatoes, avocado, house smoked bacon, sourdough or wrap, house BBQ sauce

Croque Monsieur

house-smoked ham, gruyere, provolone, sliced apples, zesty dijon mustard, fresh sourdough

Tuscan Veggie Panini

house roasted red peppers, artichoke hearts, avocado, monterey jack cheese, herb mayo, sourdough or wrap

Roasted Turkey Panini

house-roasted turkey, gruyere cheese, cran-apple chutney, sourdough

Specialties

Quiches - Tarts

seasonal selections can include:

- Roasted Vegetable - Mushroom Gruyere - Bacon Lover's - Sausage & Cheddar - served with a seasonal side salad

Fritatas

seasonal selections can include:

- Sweet Potato & Kale - Bacon Lover's - served with a seasonal side salad

Black Bean Cake

sautéed vegetables, black beans, potatoes - pan fried, served with a green salad or soup (seasonal)

Black Bean & Veggie Fajitas

sautéed spiced vegetables, black beans, corn tortillas, pico de gallo & sour cream

Salads



Chefs Salad

spring mix, tomatoes, onions, cheddar cheese, cucumbers, ham, ranch dressing

Apple Walnut Salad

spring mix, spinach, sliced apples, cucumbers, bleu cheese, candied walnuts

Spinach Salad

spring mix, tomatoes, onions, cheddar cheese, cucumbers, house ham

Southwestern Salad

spring mix, tomatoes, black beans, shredded cheddar, black beans, avocado, shredded corn tortilla strips

Roasted Asparagus Salad

spring mix, roasted asparagus, sliced figs, roasted pistachios, herbs, shaved Parmesan

Caprese Salad

spring mix, tomatoes, mozzarella, basil, roasted eggplant & portabellas

Mediterranean Salad

spring mix, artichoke hearts, roasted red peppers, feta cheese

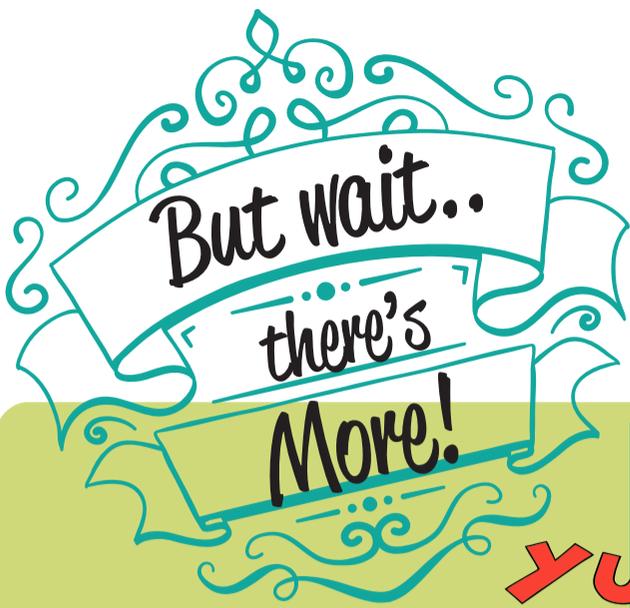
Asian Chicken Salad

spring mix, peanut satay chicken, mandarin oranges, sesame sticks, almonds

Add grilled chicken to any salad!

Dressings Made in House:

- Balsamic
- Ranch
- Citrus Vinaigrette
- Chipotle Ranch
- Verde Fresco
- Oil & Vinegar
- Mango Vinaigrette
- Pomegranate Vinaigrette
- Italiano



YUM!

**Celebration? Event?
Meeting?**

**We do good food & dessert,
friendly service, set up,
clean up, favors,
linens, china,
delivery and
planning!**

**You can rent our facility as
well!**

**Love our five star food?
We have been named a
NJ Top 25 Restaurant
&
NJ Top 20 Bakery
for a reason!**

We cater all events!
We are happy to set up a
complimentary consultation to
create a custom menu for you!

Variety of Menus:
Appetizers or Tappas

BBQ / Middle Eastern / Asian

French / New American

Check out online: www.gratefulbites.org/catering

**We're named a NJ Top 20 Bakery
Our Cakes are Second to None!**

**Our custom cakes are all made from
scratch and tailored to each event –
from simple to extravagant we are your
place.**

Some of our Signature Cakes Include:

Chocolate Mousse
Raspberry Mousse
Chocolate Covered Strawberry
Coconut Cake
Bordeaux Velvet

check out more online: www.gratefulbites.org/cakes



Cakes

**We create all
varieties of
custom cakes:**

Wedding
Anniversary
Birthday
Communion
Baptism
Graduation
Celebration



How Can you Support A2W?



Review Us!



**Check out what we have to offer:
Classes / Events / Pop-up Dinners**

www.gratefulbites.org/events

*You might noticed something
different about our menus...*

They Lack Pricing

We purchase **organic**, we **locally source** as much as possible, and **we make everything from scratch**. Market prices are forever fluctuating due to weather, climate, seasons, and an infinite more factors.

Thank you for your assistance in helping us stay green by asking about specific pricing concerns when ordering.

Below is a chart for your pricing reference:

Average Breakfast: \$10
Starting at \$7.50

Average Lunch: \$12
Starting at \$7.95

Also check our Featured Menu - we provide specialty dishes each week!

Don't forget dessert!
BYOB

www.gratefulbites.org