



CULINARY CREATIONS

Eatery & Cafe

Eatery Menu

Open 8 AM - 3 PM Everyday

Serving Breakfast, Lunch & Brunch



Instagram

@CulinaryEatery



Proud Graduates of

CULINARY INSTITUTE OF AMERICA

Visit

**CULINARY
CREATIONS**

Award

Winning

Catering

Next Door

Catering BRUNCH
CULINARY
CREATIONS
Lunch *Eatery* .com CAFE

CULINARY CREATIONS

434 Route 206 South,
Hillsborough, NJ 08844

Phone: (908) 281-3894 press 1

Brunch *LOK*

Late Riser? got you covered...

Cubano Monsieur

Grilled Ham, Roasted Pork, Dijon, Swiss, Cheddar, Pickles, Country White, Cheese Bechamel \$9.5

Feelin' Madame? with Two Eggs +\$2

Brunch Burger

Our 8oz. Locally Sourced Burger topped with 1 egg (Easy or Sunny), 2 Cider Bacon, Guacamole, Lettuce, Tomato \$10.5
Classic Local Burger LT \$9

Egg-cited Hen Salad

Baby Arugula, Cider Bacon, Chicken, Asparagus, Tomato Bruschetta, Basil Vinaigrette, 1 Egg (*Easy or Sunny*)- Crostini \$11.5

I'll FRY

if I want to

Side Orders

Sweet Fries 4

Sweet Tater Tots 4

French Fries

Tater Tots 3.5

Fried Green Beans 4.5

Roast Asparagus 4

Fresh Fruit Salad 3.5

Short Salad 2.5

Fork & Knife Needed

S.BLT

Seared Salmon, Turkey Bacon, Baby Lettuce, Tomato & Cucumber on Thick-cut 7-Grain, Herb Pesto \$9.5

Pulled Pork Bahn Mi

Korean dressed Tender Pork on a Baguette with Pickled Red Onion & Daikon, Sliced Cucumber, Cilantro \$8.5
**Veg Option—Portobello Bahn Mi* ✓

Harvest Vegetable Baguette

Grilled Vegetables with Artichoke Hearts, Baby Arugula, Feta, Hummus \$9 ✓

Roasted Salmon Tacos

Hoisin Glazed, Soft Tortillas, Pickled Vegetable, Cilantro, Feta & Guacamole \$10

California Turkey Croissant

With Fresh Spinach, Sliced Tomato, Brie Cheese, Sprouts & Honey Dijon \$9

French Tuna Melt

Tuna Salad, Melted Swiss cheese, Balsamic Onions baked on a Croissant, topped with Tomato & Avocado Puree \$9

Tuscan Grilled Cheese

Balsamic Caramelized Onions, Portobello Mushroom, Provolone & American Cheese \$7.5 add Chicken +\$2

Chicken & Arugula Bruschetta

Chicken, Baby Arugula, Tomato Bruschetta, Artichoke, Fresh Mozzarella, Herb Pesto, Baguette \$9

GF = Gluten Free

V = Available Vegan

Lettuce Eat – Salad

Kale, Fruit & Nut Salad- Chopped Kale, Sliced Almonds, Walnuts, Red Onions, Golden Raisins, Dried Cranberries, Shaved Parmesan, White Balsamic Vinaigrette \$ 10 **GF V**

Seared Salmon Salad- Over Romaine & Spinach with Cucumber, Mushrooms, Grape Tomatoes & Goat Cheese, Honey Dijon Dressing \$11.5 **GF V**

Arcadian Salad (*Mixed Greens*)- Arcadia Lettuce Mix. Mushroom, Grape Tomato, Cucumber, Broccoli, Balsamic vinaigrette \$8 **GF V**

What's Your Culinary Creation?:

Add: Grilled Vegetables, Chicken, Seared Salmon, Roast Portobello

3.5

4

5

3.5

*SEASONAL SALAD

All Seasonal items will change in order to take advantage of Local and Fresh Seasonal Ingredients

Spring Salad: Spring Lettuces, Roast Asparagus & Beets, Carrots, Green Peas & Crispy Chickpeas, Rose' Vinaigrette \$11

Pasta – LA VITA BABY

Salmon Gremolata Pasta

Capellini Pasta, Broccoli, Grape Tomatoes & Spinach, Lemon Parsley Pesto Olive Oil \$11.5

Hand Rolled Gnocchi

Our own Light Ricotta cheese Pasta served with Peas & Tomatoes in a Pink Brandy cream \$11

Deconstructed Carbonara

Two Eggs (*Easy or Sunny*) & 2 Bacon Strips, Penne Pasta, Ham, Peas, Onion, Tomatoes, Cream sauce, Grated pecorino \$11.5

Penne Vodka

Tossed with Sliced Mushrooms & Fresh Peas in a Pink Absolute Cream sauce, Pecorino \$9

*SEASONAL PASTA

All Seasonal items will change in order to take advantage of Local and Fresh Seasonal Ingredients

Spring Pasta: Pasta Aglio e Olio; Asparagus, Artichokes, Grape Tomatoes, Peas, Olive Oil, Garlic, touch of crushed Pepper, Pecorino, Herb Pesto \$11

Signature *Egg-Zotics*

Available All Day

Open to Close

Shakshuka 'Purgatory'

Zucchini, Squash, Onion, Pepper, Tomato base with Feta, 3 Cracked Eggs-
Herb Pesto, Warm Pita \$10.5

Cracked Egg Skillet

Mushroom, Artichoke, Grape Tomato, Asparagus & Spinach, Baked with 3 Cracked Eggs,
Chimichurri sauce, Warm Drop Biscuit \$10.5

Mediterranean Frittata

Spinach, Grape Tomato, Artichokes, Feta Cheese, 3 Whites, 2 Eggs, Open, Crispy Chickpeas-
Warm Pita, Hummus \$10.5

Asparagus & Salmon Omelette

Egg White Omelette with Flaked Salmon Fillet, Spinach, topped with Asparagus & Brie,
Fresh Fruit Salad. \$11.5

Chorizo Avocado Tostadas

Chorizo, Arugula, Tomato, Corn Tortillas, Avocado Puree, Cilantro, Cheddar & Two Eggs
(*Easy or Sunny*) \$11.5

Tuscan Florentine Frittata

2 Eggs and 3 Whites with Baby Arugula, Kale, Portobello, Tomatoes, Fresh Mozzarella & Artichoke
Hearts, Open Faced- **Crostini** -Bruschetta \$11

French Market OEUFS

Mushrooms, Balsamic Onions, Goat Cheese Omelette topped with Roast Asparagus,
Herb Pesto- Croissant \$10.5

The Mexican Skillet

Chorizo, Red Onion, Peppers, Grape Tomatoes, Cheddar, Cilantro, 3 Cracked Eggs-
Avocado Puree- Corn Tortillas \$11

***SEASONAL *Egg-Zotic* Omelet**

All Seasonal items will change in order to take advantage of Local and Fresh Seasonal Ingredients

Spring Omelet: Green Pea, Asparagus, 2 Mushrooms, Artichoke, Grape Tomato,
Goat Cheese, Herb Pesto, Crostini Bruschetta \$11

***EGG WHITES AVAILABLE \$1.50 EXTRA**

AM Menu Additions

Monday—Friday 8-11 / Saturday & Sunday All Day

Hey BATTER Batter

Pancakes, French Toast & Sweets

All served with Warm Maple Syrup

Pain Perdu

Hand-cut Brioche French Toast... +\$9

***SEASONAL French Toast—with Roasted Berries, House Granola & Yogurt +\$3**

Stuffed Toast & Banana

Mixture of Cinnamon, Brown Sugar & Cream cheese, between two slices of Country bread, French Toast Style, Sliced Bananas, Powdered Sugar \$8.5

Lemon Ricotta French Toast

French Bread French Toast, Ricotta Zest Mousse, Blueberry-Lavender Compote \$9.5

Egg & Brie French Toast

Ham, Brie Cheese, Thick dipped French Toast, topped with Two Eggs (*Easy or Sunny*) \$10.5

Puffed Buttermilk Pancakes

Our House batter Pancakes, Puffed high, Confectionery Sugar \$7.5

Go Bananas:

Blueberry & Bananas (or) Chocolate Chip & Bananas (or) Banana Granola +2.5 ea

Dried Fruit & Nut Griddle Cakes

Mixture of Almonds, Pecans, Walnuts, Dried Cranberries & Raisins baked in Pancake, House Granola, Agave Drizzle \$10.5

*Try a **SWEET FLIGHT***

1 Lemon Ricotta French Toast

1 Blueberry Pancake

1 Banana Granola Pancake \$12

Don't go BACON my heart

Breakfast Sides

Pork Roll ~ Cider Bacon \$3.5

Chorizo Sausage ~ Turkey Bacon \$3.5

Sausage Links ~ Sausage Patties \$3.5

Add a Single Egg to any of the Above Selections \$1.5 each

AM Menu Additions

Monday—Friday 8-11 / Saturday & Sunday All Day

WHIP it Good

Craft Your Own Omelet

1-2 Filling \$8.5

3 or More Fillings \$9.5

♦ **Served with Red Potato Home fries & Toast**

*(7-Grain, Country White, Marble Rye) - Gluten Free Toast Available \$1.75 (sub toast)
Bagel (cream cheese or butter), English Muffin or Croissant \$1.50 (sub toast)*

Omelet Offerings:

Broccoli- Onions- Peppers- Mushrooms- Ham-

Tomatoes- Spinach- Kale- Arugula- Sausage

Artichoke- Zucchini- Portobello- Bacon

Swiss- American- Provolone- Cheddar- Fresh Mozzarella

More Breakfast Sides/Subs

Red Potato Home Fries \$3

Fresh Fruit \$4 ~ Sub \$3

Roast Asparagus \$4 ~ Sub \$3

Tater Tots \$3.5 ~ Sub \$2.5

Sweet Potato Tots \$4 ~ Sub \$3

***EGG WHITES +\$1.5**

Don't FLIP out - AM Eggs

Papion— 2 Fried Eggs, Pork Roll, Hash Brown Patties & American, Roll \$8.5

Double Egg & Cheese— Roll \$5— Croissant/Bagel \$5.5 *Bacon, Pork roll, Sausage +\$2*

2 Eggs Your Way— with Red Potato Home fries- Toast \$7.5