



Bagels

| | | |
|--|--------|------|
| Everything, Plain, Sesame (V), Poppy Seed, Cinnamon Raisin (V), Blueberry (V), Garlic, Vegan Everything, Vegan Plain | single | six |
| | \$2.50 | \$10 |

| | | |
|--|--------|------|
| Asiago, Asiago Herb, Cheddar Jalapeno, Egg Everything, Wheat, Whole Grain | \$2.75 | \$12 |
|--|--------|------|

Spreads

Available in: 4oz. \$4, 8oz. \$8, 16oz. \$12

Cream Cheese: Traditional, Veggie & Herb, Roasted Garlic Chive,
Spinach Artichoke Parmesan, Cheddar Pimento Jalapeño,
Lemon Dill, Honey Ricotta, Vegan Traditional, Vegan Smoked,
Vegan Garlic Chive
Butter, Strawberry Jam
Add-ons: Avocado (+\$1), Hummus (+\$.50)

| | |
|---------------------------|--------|
| Bagel & Spread (no chips) | \$4.25 |
|---------------------------|--------|

Toast/Crostini

| | |
|---|------|
| Flower Child (V) Avocado spread, sunflower seeds, everything but the bagel seasoning, microgreens, pickled red onions, vegan lemon aioli with edible flowers on multigrain toast | \$10 |
|---|------|

| | |
|---|------|
| G.O.A.T. Avocado spread, roasted cherry tomatoes, goat cheese crumbles, balsamic drizzle with fresh basil on multigrain toast | \$10 |
|---|------|

| | |
|--|------|
| Vegan Crostini (V) Buffalo chik'n, garlic chive spread (V), pickled red onions, arugula with balsamic drizzle on sourdough toast | \$11 |
|--|------|

| | |
|---|--------|
| Traditional Avocado Toast (V) Avocado spread on sourdough toast with salt and pepper | \$8.50 |
|---|--------|

| | |
|--|--------|
| Sourdough Toast w/ Strawberry Jam (V) Try it with black pepper! | \$4.25 |
|--|--------|

Deli Sides

Available in 4oz. \$4, 8oz. \$8, 16oz. \$10

| | |
|--|--------|
| Fruit Salad (V) | |
| Homestyle Pasta Salad (V) | |
| House Chips in a Boat (V) With chili-lime seasoning | \$3.50 |

Apero (additional snack options)

| | |
|--|--------|
| Jalapeno Stuffed Olives (5ea) (V) | \$4.25 |
| Hummus and Bagel Chips (add veggies \$2) (V) | \$6.50 |
| Feta Stuffed Red Peppers (3ea) | \$4.25 |

Bagel Sandwiches (w/ house chips)

Get any sandwich on a bed of arugula instead of bread or toast

| | |
|--|-----|
| Sunrise Turkey bacon, egg patty, tomato, arugula, choice of spread on your choice of bagel | \$9 |
|--|-----|

| | |
|---|------|
| Vegan Sunrise (V) Just egg (V), vegan mozzarella cheese, tomato, arugula, choice of spread on your choice of bagel + Beyond Sausage (V)- \$2 | \$10 |
|---|------|

| | |
|---|------|
| Nova Lox Smoked salmon, capers, pickled red onions, cucumber, tomato, arugula, choice of spread on your choice of bagel | \$15 |
|---|------|

| | |
|--|------|
| Eola Turkey Club Sliced mesquite turkey, turkey bacon, tomato, arugula, choice of spread on your choice of bagel | \$14 |
|--|------|

Sandwiches (w/ house chips)

| | |
|--|------|
| Grilled Chicken Florentine Parmesan encrusted chicken, spinach, tomato, Spinach Artichoke Parmesan spread on filone loaf | \$14 |
|--|------|

| | |
|--|------|
| Artichoke and Broccolini (V) Roasted broccolini, artichoke hearts, vegan mozzarella cheese, vegan garlic chive spread on filone loaf | \$13 |
|--|------|

| | |
|--|------|
| The Waldorf House made Waldorf chicken salad, tomato, arugula on a toasted croissant | \$13 |
|--|------|

| | |
|---|------|
| Vegan Buffalo Chik'n (V) Vegan soy protein marinated in buffalo sauce, arugula, tomato, avocado spread on toasted filone loaf | \$14 |
|---|------|

| | |
|--|------|
| Turkey Pesto Smoked turkey slices, mozzarella slices, red pepper strips, balsamic drizzle, pesto spread on filone loaf | \$14 |
|--|------|

Boards (served with bagel chips & crackers)

| | |
|---|------|
| Cheese Board Four artisanal cheeses with seasonal accompaniments | \$29 |
|---|------|

| | |
|--|------|
| Vegan Cheese Board (V) Four artisanal vegan cheeses with seasonal accompaniments | \$30 |
|--|------|

| | |
|--|------|
| Charcuterie Board Four cured meats, house pickles, seasonal jelly | \$29 |
|--|------|

| | |
|--|------|
| Half/Half Board Three artisanal cheeses and three cured meats, seasonal accompaniments | \$35 |
|--|------|

| | |
|---|------|
| Chef's Whim A selection of artisanal cheeses and cured meats with accompaniments chosen by our chef | \$35 |
|---|------|

(V) = Vegan

Wine Cocktails

| | |
|---------|-----|
| Mimosa | \$7 |
| Sangria | \$8 |

Wine by the Glass

| | |
|--|------|
| Antoine Muller Blanc de Blancs, <i>Alsace, FR</i> | \$8 |
| Aromas of fresh white fruits as well as a buttery notes of brioche | |
| Our House White | \$8 |
| Fresh and crisp – subject to inventory | |
| Moulin de Gassac Guilhem Rosé, <i>Languedoc, FR</i> | \$8 |
| Mineral driven with notes of strawberry, peach, wildflowers, and flint | |
| Our House Red Blend | \$9 |
| Juicy dark fruit – subject to inventory | |
| Bacchus Cabernet Sauvignon, <i>California</i> | \$10 |
| Easy drinking with flavors of cassis, black fruits, and a touch of cedar | |

~

Join us for Happy Hour!

Mimosas, Sangria and select wines by the glass
\$4 at 4pm
\$5 at 5pm
\$6 at 6pm

~
Check the coolers for our canned beer and wine selection!
All wine bottles available at retail prices with no corkage!

Coffee/Tea

Add Vanilla Almond Creamer, Oat Milk, Soy Milk, Almond Milk or Coconut Milk for +\$0.60

2% Milk or Half+Half for no extra charge

****Additional Flavor Shots - \$0.45****

| | 12 oz. | 16oz. |
|-----------------------------------|--------|--------|
| Hot Coffee | \$3 | \$3.50 |
| Hot Tea | \$3 | \$3.50 |
| Green, Chamomile, Earl Gray, Chai | | |
| Cold Brew Coffee | | \$4 |
| Cold Brew Tea | | \$4 |

Espresso Drinks:

Single Shot- \$3 Double Shot- \$5 Triple Shot- \$7
Cappuccino- \$6 Double Cappuccino- \$8 Triple- \$10
Latte (hot or iced)- \$6 Double Latte- \$8
Americano (hot or iced)- \$6 Double Americano- \$8
****Additional Flavor Shots- \$0.45****

Desserts:

Cookies: \$3
Chocolate Chip, Sugar w/ Sprinkles, Peanut Butter
Danishes: \$4
Cheese, Assorted Fruit
Cinnamon Rolls & Sticky Buns: \$4
Vegan Desserts: \$5
Assorted Muffins: \$4
Assorted Scones: \$4



552 E Amelia Street
Orlando, FL 32803

Mon-Thurs 7am-8pm Friday 7am-9pm
Sat 8am-9pm Sun 8am-8pm

(407) 723-8496
www.eolageneral.com
@eolageneral

