



<u>Bagels</u>	single	six
Plain, Sesame, Everything, Marble,		
Cinnamon Raisin, Blueberry,	\$2	\$8
Vegan Everything, Vegan Plain		
Asiago, Asiago Herb	\$2.50	\$10

Spreads  
available 4oz. \$3.25, 8oz. \$6.50, 16oz. \$12

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

Bagel & Spread (no chips) \$4

### Toast/Crostini

Flower Child (V)	\$8
Avocado spread, sunflower seeds, microgreens, pickled onions, lemon aioli on multigrain bread	
G.O.A.T.	\$8
Avocado spread, roasted cherry tomatoes, goat cheese crumbles, balsamic drizzle on multigrain bread	
Vegan Crostini (V)	\$10
Buffalo Chik'n, vegan garlic chive spread, pickled red onions, arugula, balsamic drizzle on toasted sourdough bread	

### Deli Sides

Available in 4oz. \$4.00, 8oz. \$8.00, 16oz. \$10.00

Homestyle Pasta Salad (V)
Fruit Salad (V)
House Chips (V)

### Apero (additional snack options)

Hummus and Bagel Chips (add veggies \$2) \$6

### Sandwiches (w/ house chips)

Get any sandwich on a bed of arugula instead of bread  
Add a 4 oz deli side for \$2.25

Sunrise \$8  
Turkey bacon, hard scrambled egg, tomato, arugula, choice of spread on your choice of bagel

Vegan Sunrise (V) \$9  
Just egg (V), vegan mozzarella cheese, tomato, arugula, choice of spread on your choice of bagel  
+ Beyond Vegan sausage (V) - \$2

Nova Lox \$13  
Smoked salmon, capers, pickled onions, cucumbers, tomato, arugula, choice of spread on your choice of bagel

Eola Turkey Club \$12  
Sliced mesquite turkey, turkey bacon, tomato, arugula, choice of spread on your choice of bagel

Grilled Chicken Florentine \$13  
Parmesan encrusted chicken, spinach, Spinach Artichoke spread on filone loaf

Artichoke and Broccolini (V) \$12  
Roasted broccolini, artichokes, vegan garlic chive spread, vegan mozzarella cheese toasted on filone loaf

The Waldorf \$10  
House made Waldorf chicken salad, tomato, arugula on a toasted croissant

Vegan Buffalo Chik'n (V) \$12  
Vegan protein, arugula, tomato, avocado spread on toasted filone loaf

Turkey Pesto \$12  
Smoked Turkey slices, mozzarella slices, red pepper strips, pesto spread on toasted filone loaf

### Boards (served with bagel chips & crackers)

Cheese Board \$25  
Four artisan cheeses with seasonal accompaniments

Vegan Cheese Board (V) \$25  
Four artisanal vegan cheeses with seasonal accompaniments

Charcuterie Board \$25  
Four cured meats, house pickles, seasonal jelly

Half/Half Board \$30  
Three artisan cheeses and three cured meats, seasonal accompaniments

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

(V) = Vegan

## Wine Cocktails

Mimosa	\$6
Sangria	\$7

## Wine by the Glass

<b>Antoine Muller Blanc de Blancs, <i>Alsace, FR</i></b>	\$8
Aromas of fresh white fruits as well as a buttery notes of brioche	
<b>Galerna Verdejo, <i>Cuenca, Spain</i></b>	\$8
Aromas of white fruit with hints of herbaceous type	
<b>Moulin de Gassac Guilhem Rosé, <i>Languedoc, FR</i></b>	\$8
Mineral driven with notes of strawberry, peach, wildflowers, and flint	
<b>Mas Sauvaire Rouge, Red Blend, <i>Pays D'oc, FR</i></b>	\$9
Juicy dark fruit with a touch of earthiness and a velvety finish	
<b>Bacchus Cabernet Sauvignon, <i>California</i></b>	\$10
Easy drinking with flavors of cassis, black fruits, and a touch of cedar	

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### Join us for Happy Hour!

Mimosas, Sangria and select wines by the glass

\$4 at 4pm

\$5 at 5pm

\$6 at 6pm

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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 or Oat Milk for +\$0.60  
Add Soy or Almond Milk for no extra charge

	12oz.	16oz.
Hot Coffee	\$3	\$3.50
Hot Tea	\$3	\$3.50
Green, Chamomile, Earl Gray		
Cold Brew Coffee		\$4
Cold Brew Tea		\$3
Matcha Tea Lemonade		\$4.75
Lemonade		\$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- \$6 Double Americano- \$8  
\*\*Additional syrups - \$0.45\*\*

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## Seasonal Desserts –

Cookies: \$3  
Danishes & rolls & tarts: \$4  
Pretzels & Vegan Desserts: \$5



522 E Amelia Street  
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Mon-Thurs 7am-8pm Friday 7am-9pm  
Sat 8am-9pm Sun 8am-8pm

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