

BREAKFAST



Classic Bagels

STARTED FROM THE BOTTOM NOW WE'RE SCHMEAR

Choice of bagel + schmear. \$4

Flavas:

Plain	Multi-grain
Everything	Blueberry
Sesame	Pumpernickel
Cinnamon Raisin	Poppy
French Toast	

Gluten free bagel substitute

Plain, Everything, Blueberry (+\$1)

Schmears:

Plain | Seasonal (+\$.50) | Chive (+\$.50)
Veggie (+\$.50) | House Lox (+\$.50)

Classic Breakfast Sandwiches

Choice of scrambled or fried egg (eggs garnished with chives + parsley)

Egg + cheese \$8
Egg + cheese + avocado \$9.50
Egg + cheese + thick-cut bacon \$9.50
Egg + cheese + turkey sausage \$9.50
Egg + cheese + house-cured lox \$12.50

Choice of sharp provolone or cheddar

Choice of bread:

Bagel	<u>Gluten Free:</u>
Brioche	Country White
Marble Rye	Rye
Sourdough	Plain Bagel (+\$1)
Grains	Everything Bagel (+\$1)
Vegan grains	Blueberry Bagel (+\$1)
Ciabatta	
Hoagie roll	
Baguette	
Sesame baguette	

Toasts (served open-faced)

TOAST MALONE

(VEGETARIAN)

Avocado, kale pesto, miso-tahini dressing, marinated cherry tomatoes, sourdough. \$10.50

Put an egg on it: \$2

MASH MAKER, MASH MAKER

(VEGETARIAN)

Sweet potato mash, strawberries, granola, greek yogurt, toasted coconut, local honey, grains bread. \$10.50

New School Bagel Sandwiches

THE LOX SMITH

House cured lox, chive cream cheese, cucumbers, pickled red onions, capers, choice of bagel. \$13.50

THE BIG POPPA

Pastrami, chive cream cheese, scrambled egg, broccoli rabe, everything bagel. \$13

THE WAKE + BAKE

House turkey sausage patty or thick-cut bacon, scrambled egg, smoked tomato jam, cheddar, everything bagel. \$11

THE HOT MESS

(VEGETARIAN)

Scrambled egg, avocado, kale pesto, miso-tahini dressing, sesame bagel. \$10

THE STICKY ICKY

Scrambled eggs, house turkey sausage, cheddar, on maple syrup- brushed french toast bagel \$10.50

Smoothies



COFFEE

House blend	12 OZ	20 OZ
Decaf	\$3.00	\$3.50
½ caf	\$3.00	\$3.50

ESPRESSO

Americano	12 OZ	20 OZ
Cappuccino	\$3.50	\$3.75
Latté	\$4.00	\$4.50
Macchiato	\$4.00	\$4.85
Brevé (half + half)	\$3.75	\$4.85
Cortado	\$5.50	\$6.25
Espresso	\$3.50	-
	\$2.75	-

FRAPPÉ

Coffee	16 OZ
Mocha	\$5.00
Caramel	\$5.75
Mint Chip	\$5.75

Flavas (+\$.75):

Vanilla
House Chamomile
Cinnamon Bun
House Lavender
Sugar-free Vanilla
Hazelnut
Toasted Marshmallow
Coconut
Irish Cream
Chocolate Sauce (\$1)
Caramel Sauce (\$1)

Organic

Dairy + Dairy
Alternatives (+\$1):
Whole Milk
Non-fat Milk
Half + Half
Almond Milk
Oat Milk

A PLACE IN THE SUN

Banana, pineapple, mango*, strawberry, coconut, almond milk* \$11

THIS MIX IS B-A-N-A-N-A-S

Banana, mango*, dark cherries*, almond milk*, almond butter, cinnamon, dark chocolate. \$11

RASPBERRY BERET

Peach*, raspberry*, blackberry*, blueberry*, dark cherries*, almond milk*, vanilla yogurt*, cinnamon. \$11

Pump it up:

add spinach \$1
add turmeric \$1.50

*Organic

For tha Shorties

(with a side of fruit)

HOME PLATE SLIDER

Roast beef, turkey, chicken tender, or scrambled egg with your choice of provolone or cheddar on mini brioche bun. \$7

HONEY MUSTARD, I SHRANK THE KIDS

Chicken tenders with honey mustard. \$7

PIZZA PIE IN THE SKY

Pizza bagel with cheese blend and house marinara. \$7

YOU'RE KILLIN' ME, SMALLS

One scrambled or fried egg with choice of bacon, turkey sausage, or avocado served with sourdough toast. \$8



HOT TEA

Baltimore Breakfast	12 OZ	20 OZ
Maryland Mint	\$4.00	\$4.25
Chai	\$4.00	\$4.25
Cinnamon walnut	\$4.00	\$4.25
Blueberry basil	\$4.00	\$4.25
Fireside Fig	\$4.00	\$4.25
Lavender Earl Grey	\$4.00	\$4.75
Authentic Matcha	\$4.25	\$5.00
Chai Latte	\$4.50	\$5.25
House Iced Tea	\$4.00	\$4.50

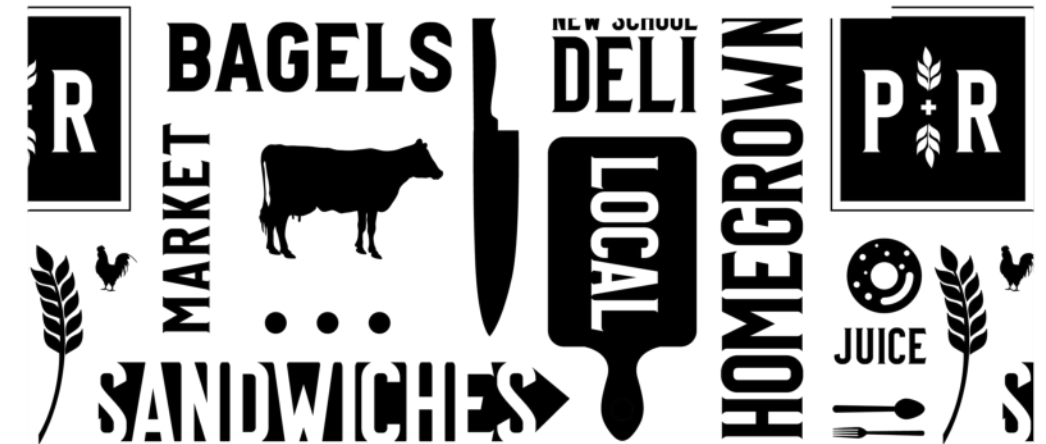
PUMPANDRYE.COM

3538 Urbana Pike, Urbana, MD 21704
240-397-9600

HOURS

Check site for current hours.
For catering inquiries please email
info@pumpandrye.com

@pumpandrye



SALADS



LETTUCE ENTERTAIN YOU

Marinated kale, artisan lettuce mix, pickled red onions, heirloom cherry tomatoes, avocado, parmesan, pepitas, honey dijon dressing. \$13.50

EVERY DAY WE'RE BRUSSELIN'

Crispy brussels sprouts, cauliflower, bacon, golden raisins, over a bed of marinated kale + arugula, maple-balsamic vinaigrette + grilled lemon. \$13.50

BUTTER-NUT SQUASH MY VIBE

Quinoa, spinach + arugula, roasted butternut squash, thyme-roasted apples, candied walnuts, honey-apple vinaigrette. \$13.50

DROP THA BEET

Juniper-braised beets, arugula, oranges, almonds, mint, chèvre goat cheese, aged balsamic, local honey. \$13.50

BOWLS

(Warm)

LET THAT SHIITAKE GO

Black beluga lentils, spinach, balsamic mushrooms, zucchini, roasted fennel, scallions, pepitas, pickled red onions, shredded parmesan. \$14

SO CLOSE, YET SO FARRO

Warm farro, fried prosciutto, thyme-roasted apples, sautéed marinated kale, caramelized onions, candied walnuts, honey-apple vinaigrette. \$14

SALAD + BOWL ADD ONS:

Avocado: \$3.50
Fried chicken \$5
Roast beef \$4.50
Turkey \$4.50
Brisket \$6

Pastrami \$6
Thick-cut bacon \$4
Fennel-roasted pork \$4
House-cured lox \$6.50

SANDWICHES



Pumpkin + Rye is a down-to-earth, homegrown market and new school deli with a modern vibe where our goal is to fulfill your body + soul cravings. As sisters and the best of friends, for us deli means family – and we invite you to our table for a nosh! Indulge yourself in the flavors that inspired our love for deli creations, as well as some elevated culinary finds from our travels around the world.

New School Sandwiches

NOTORIOUS P.I.G.

Fennel-roasted pork shoulder, broccoli rabe, apricot jam, provolone, garlic aioli, ciabatta. \$14

GETTIN' FIGGY WITH IT

Roast beef, fig jam, black garlic aioli, arugula, French fried shallots, brioche bun. \$13.50

KALE OF DUTY (VEGAN)

Marinated kale, watermelon radishes, tomato, pickled red onions, avocado, roasted apples, vegan grains. \$12

HOW FUNKY IS YOUR CHICKEN

Pickle-brined fried chicken, garlic aioli, cheddar, lettuce, tomatoes, pickled red onions, choice of hoagie roll or brioche bun. \$13.50

SIR DIPS-A-Lot

Hot roast beef, cheddar, caramelized onions, arugula, garlic aioli, side of roast beef jus, plain bagel. \$13.50

SMOKEY AND THE BANDIT

House-smoked brisket, cheddar, broccoli rabe, horseradish aioli, tomato jam, ciabatta. \$14

THE WHISTLE STOP

Fried green tomatoes, cheddar, provolone, lettuce, giardiniera, garlic aioli, hoagie roll. \$12

THE BIG DIPPER

Hot turkey, provolone, caramelized onions, balsamic mushrooms, arugula, garlic aioli, side of turkey jus, sesame baguette. \$13.50

DON'T WORRY BRIE HAPPY

Turkey, triple cream brie, apricot jam, arugula, garlic aioli, thyme-roasted apples, sourdough. \$13

LOOKING FOR LOW CARB?

Any sandwich can be made into a salad!

Roast beef, turkey, brisket, fennel-roasted pork, pastrami, and lox all made in-house with love.

We are a scratch kitchen, which means all jams, dressings, sauces, spreads, and veggies are prepared in-house and we use local purveyors and artisans whenever possible.

Classic Sandwiches

BIRD'S THE WORD

Turkey, provolone, lettuce, tomato, pickled red onions, garlic aioli, plain baguette. \$13.50

HOW NOW BROWN COW

Roast beef, cheddar, lettuce, fried green tomatoes, onions, horseradish aioli, hoagie roll. \$13.50

OY VEY ALL DAY

House-smoked pastrami, HEX Ferments kraut, smoky French dressing, marble rye. \$14

BAGUETTE ABOUT IT

Soppressata, hot capicola, prosciutto, provolone, lettuce, tomato, onions, giardiniera, red wine-oregano vinaigrette, sesame baguette. \$14

DON'T GO BACON MY HEART

Thick-cut bacon, lettuce, tomato, pickled red onions, garlic aioli, sourdough. \$13.50

WE'RE KIND OF A BIG DILL

(VEGETARIAN)

Dilly egg salad, lettuce, tomato, aioli, brioche bun. \$11

LET ME SEE YOUR TUNA ROLL

Balsamic tuna salad, lettuce, tomato, aioli, brioche bun. \$11.50 (contains golden raisins + almonds)

FOWL PLAY

Pesto chicken salad, lettuce, tomato, aioli, brioche bun. \$12 (contains pepitas)

Sides

FGT'S

Fried green tomatoes with horseradish aioli \$4.50

LATKE BROWNS

Hash browns with house tomato jam \$4

*Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

*Our store offers products with peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with these specific allergies.

HOMEGROWN



BAGELS



MARKET



NOM



COFFEE

TEMPTING CURATIONS



TOUCH SAN