# **BREAKFAST**



# Classic Bagels

### STARTED FROM THE BOTTOM **NOW WE'RE SCHMEAR**

Choice of bagel + schmear. \$5.00

#### Flavas:

French Toast Everything Cinnamon Raisin Sesame

#### Gluten free bagel substitute:

Plain or Everything (+\$1)

#### Schmears + house jams:

Plain | Butter | Chive +\$ | Veggie +\$ Fig Jam +\$ | Apricot Jam +\$ | Tomato Jam +\$

# Classic Breaklast Sandwiches\_

Egg + cheese \$8.50

Egg + cheese + avocado \$11

Egg + cheese + thick-cut bacon \$11

Egg + cheese + turkey sausage \$11

Egg + cheese + lox \$14.50

#### Choice of scrambled or fried egg

(eggs garnished with chives) (egg whites +\$2.00)

#### Choice of Cheese:

Provolone | White cheddar | Schmear

#### **Choice of Bread:**

Bagel Gluten Free: Country White Brioche Marble Rye (+.50)Sourdough

Plain Bagel (+\$1) Multi Grain Everything Bagel (+\$1)

Ciabatta Hoagie roll

**Baguette** 

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



#### TOAST MALONE

#### (VEGETARIAN)

Smashed avocado, kale pesto, misotahini dressing, arugula, cucumber, sourdough. \$12 Put an egg on it: \$2



#### THE LOX SMITH

Lox, chive cream cheese, cucumbers, pickled red onions, capers, plain bagel. \$14

#### THE BIG POPPA

Pastrami, chive cream cheese. scrambled egg, broccoli rabe, everything bagel. \$13.50

#### THE WAKE + BAKE

House turkey sausage patty or thick-cut bacon, scrambled egg, smoked tomato jam, cheddar, everything bagel. \$12.50

#### THE HOT MESS

#### (VEGETARIAN)

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

#### THE STICKY ICKY

Scrambled eggs, house turkey sausage, cheddar, on maple syrupbrushed french toast bagel. \$12.50





#### A PLACE IN THE SUN

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

## THIS MIX IS

#### B-A-N-A-N-A-S

Banana, mango, dark cherries, oat milk, cinnamon, sunflower butter, dark chocolate \$11

#### **BUILD YOUR OWN SMOOTHIE**

\$11

-Dark cherries -Honey

-Banana

-Pineapple -Strawberries

-Chocolate sauce -Whole Milk -Oat Milk

-Mango -Almond milk -Spinach

#### Pump it up:

add turmeric elixir \$1.50 add sunflower butter \$1.50

# For the Shorties

Served with a side of house apple sauce.

#### HOME PLATE SLIDER

Roast beef, turkey, chicken tender, or scrambled egg with your choice of provolone or cheddar on mini brioche bun. \$7.95

#### HONEY MUSTARD, I SHRANK THE KIDS

Chicken tenders with honey dijon or tomato iam. \$7.95

#### YOU'RE KILLIN' ME, SMALLS

One scrambled or fried egg with choice of bacon, turkey sausage, or avocado served with sourdough toast. \$8.50

#### NOTHIN' BUT A CHEESE THANG

Provolone + cheddar cheese toasted on sourdough \$7



COFFEE	12 OZ	20 OZ
House blend	\$3.95	\$4.95
Decaf	\$3.95	\$4.95
½ caf	\$3.95	\$4.95
Cold Brew	\$4.75	\$5.75
<b>ESPRESSO</b>	12 OZ	20 OZ
Americano	\$3.95	\$4.95
Cappuccino	\$4.95	\$5.95
Latté	\$4.95	\$5.95
Macchiato	\$4.95	\$5.95
Brevé (half + half)	\$5.95	\$6.95
Cortado	\$4.50	-
Espresso	\$3.50	-

#### FRAPPÉ 16 OZ

Coffee	\$6.00
Mocha	\$7.00
Caramel	\$7.00 \$7.00
Mint Chip	\$7.00 \$7.00
Cotton Candy	\$7.00

#### Flavas: (+\$)

Cinnamon Bun House Lavender Sugar-free Vanilla Hazelnut Toasted Marshmallov

Irish Cream Peppermint Chocolate Sauce Caramel Sauce

#### Dairy + Dairy Alternatives (+\$1):

Whole Milk Non-fat Milk , Half + Half Almond Milk Oat Milk



HOT TEA	12 02	20 OZ
Baltimore Breakfast	\$4.00	\$5.00
Maryland Mint.	\$4.00	\$5.00
Chai	\$4.00	\$5.00
Cinnamon walnut	\$4.00	\$5.00
Blueberry basil	\$4.00	\$5.00
Fireside Fig	\$4.00	\$5.00
Lavender Earl Grey	\$4.00	\$5.00
Authentic Matcha	\$4.25	\$5.25
Chai Latte	\$4.95	\$5.95

#### **PUMPANDRYE.COM** 3538-A Urbana Pike, Urbana, MD 21704

240-397-9600

Tuesday-Sunday 8:00-4:00

For catering inquiries please email info@pumpandrye.com





@pumpandrye















#### LETTUCE ENTERTAIN YOU

Marinated kale, artisan lettuce mix, pickled red onions, heirloom cherry tomatoes, avocado, parmesan, pepitas, honey dijon dressing (vegetarian) \$14.50

#### **BUTTERNUT SQUASH THE VIBE**

Organic rainbow quinoa, baby spinach, roasted butternut squash, thyme-baked apples, candied walnuts, honey apple vinaigrette (vegetarian) \$14.50

#### SALAD + BOWL ADD ONS:

Pastrami \$6

Fried chicken \$5 Bacon \$4 Roast beef \$5 Turkey \$5

Fennel-roasted pork \$4.50 Lox \$6.50

#### EVERY DAY WE'RE BRUSSELIN'

Crispy brussels sprouts, cauliflower, bacon, golden raisins, over a bed of marinated kale + arugula, maple-balsamic vinaigrette + seared lemon \$14.50

#### SO CLOSE. YET SO FARRO

Warm farro, fried prosciutto, thyme-roasted apples, sautéed marinated kale, caramelized onions, candied walnuts, honeyapple vinaigrette. \$14.50

#### LET THAT SHIITAKE GO

I WANNA DANCE WITH SOME ONION

French onion soup with house

vegetable stock, caramelized

onions, baguette crouton topped

with melted provolone (vegetarian)

Warm black beluga lentils, mixed mushrooms, zucchini, spinach sauteed in balsamic reduction topped with scallions, parmesan, pepitas, pickled red onion (vegetarian) \$14.50

# SOUPS

8 oz: \$6

16 oz: \$11

#### MARRIED...WITH CHICKEN

House chicken stock, rainbow carrots, celery, onion, pasta, pulled chicken 8 oz: \$6 16 oz: \$11

#### SOUP + SLIDER

\$13

Choice of 8oz soup Choice of slider:

- -Turkey, provolone, lettuce, tomato, aioli
- -Roast Beef, cheddar, lettuce tomato, aioli
- -Chicken salad, lettuce, tomato
- -Egg salad, lettuce, tomato (vegetarian)
- -Fried green tomato, cheddar, lettuce, aioli (vegetarian)

ASK ABOUT OUR DAILY SOUP SPECIALS!

# New School Sandwiches\_

#### NOTORIOUS P.I.G.

Fennel-roasted pork shoulder. broccoli rabe, apricot jam, provolone, garlic aioli, ciabatta. \$14.45

#### **GETTIN' FIGGY WITH IT**

Roast beef, fig jam, garlic aioli, arugula, French fried shallots, brioche bun. \$13.95

#### KALE OF DUTY VEGAN

Marinated kale, cucumbers, tomatoes, pickled red onions, avocado, roasted apples, sourdough. \$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. \$13.95

## SIR DIPS-A-LOT

Hot roast beef, cheddar, caramelized onions, arugula, garlic aioli, side of roast beef jus, plain bagel. \$13.95

#### **ASK US ABOUT GLUTEN-FREE OPTIONS!**

Any sandwich can be made into a salad!

#### Roast beef, turkey, brisket, fennel-roasted pork, and pastrami 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.

#### SMOKEY AND THE BANDIT

House-smoked brisket, cheddar, broccoli rabe, horseradish aioli, tomato jam, ciabatta. \$14.45

# THE WHISTLE STOP VEGETARIAN

Fried green tomatoes, cheddar, provolone, lettuce, giardiniera, garlic aioli, hoagie roll. \$12.95

#### DON'T WORRY BRIE HAPPY

Turkey, triple cream brie, apricot jam, arugula, garlic aioli, thymeroasted apples, sourdough. \$13.95

### THE BIG DIPPER

Hot turkey, provolone, caramelized onions, balsamic, arugula, garlic aioli, side of turkey jus, baguette. \$13.95

### I MOZZ BE DREAMIN'

Pickle-brined fried chicken, fresh mozzarella, kale pesto, tomato jam, arugula, ciabatta. \$14.45

# Classic Sandwiches\_

#### **BIRD'S THE WORD**

Turkey, provolone, lettuce, tomato, pickled red onions, garlic aioli, baguette. \$13.95

#### **HOW NOW BROWN COW**

Roast beef, cheddar, lettuce, fried green tomatoes, onions, horseradish aioli, hoagie roll. \$13.95

#### OY VEY ALL DAY

House-brined + smoked pastrami, HEX Ferments kraut, smoky French dressing, marble rve. \$14.45

#### **BAGUETTE ABOUT IT**

Soppressata, hot capicola, prosciutto, provolone, lettuce, tomato, onions, giardiniera, rec wine-oregano vinaigrette, baguette. \$14.95

Thick-cut bacon, lettuce, tomato, pickled red onions, garlic aioli, sourdough. \$13.45

DON'T GO BACON MY HEART

## WE'RE KIND OF A BIG DILL

VEGETARIAN

Dilly egg salad, lettuce, tomato, aioli, brioche bun. \$12

#### FOWL PLAY

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



- \*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

