

# BREAKFAST

## Classic Bagels

STARTED FROM THE BOTTOM  
NOW WE'RE SCHMEAR

Choice of bagel + schmear.  
\$5.00

### Bagel flavas:

Plain      Pumpnickel  
Everything      Cinnamon Raisin  
Sesame

### Gluten free substitute:

Everything bagel or  
Honey-white bread (+\$2)

### Schmears + house jams:

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

## Classic Breakfast 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)

### Choice of Cheese:

Provolone | White cheddar | Schmear

### Choice of Bread:

Bagel      *Gluten Free:* (+\$2)  
Brioche      Honey-white  
Marble Rye      Everything Bagel  
Sourdough  
Ciabatta  
Hoagie roll  
Baguette

## Toasts (served open-faced)

### TOAST MALONE

VEGETARIAN

Smashed avocado, kale pesto, miso-tahini dressing, arugula, cucumber, sourdough. \$12

Put an egg on it: \$2

## New School Bagel Sandwiches

### 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. \$12

### THE STICKY ICKY

Scrambled eggs, house turkey sausage, cheddar, maple syrup, cinnamon raisin or plain bagel. \$12.50

## Smoothies

### A PLACE IN THE SUN

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

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

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

### BUILD YOUR OWN SMOOTHIE

\$11  
-Dark cherries      -Honey  
-Banana      -Chocolate sauce  
-Pineapple      -Whole Milk  
-Strawberries      -Oat Milk  
-Mango      -Almond milk  
-Spinach

### Pump it up:

add turmeric elixir \$2  
add sunflower butter \$2

## For the Shorties

Served with homemade apple sauce.

### HOME PLATE SLIDER

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

### HONEY MUSTARD, I SHRANK THE KIDS!

Chicken tenders with honey mustard or tomato jam. \$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

PROUDLY  
SERVING  
Cannon  
COFFEE  
PURPOSE • PASSION • PROFOUND

### 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

### ESPRESSO 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 \$7.00  
Mocha \$7.50  
Caramel \$7.50

### Flavas: (+\$)

Vanilla  
Cinnamon Bun  
Lavender  
Sugar-free Vanilla  
Hazelnut  
Toasted Marshmallow  
Irish Cream  
Chocolate Sauce  
Caramel Sauce

### Dairy + Plant-Based Alternatives (+\$1.25):

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

WIGHT  
TEA COMPANY  
EST. 2016

### HOT TEA 12 OZ 20 OZ

Baltimore Breakfast \$4.00 \$5.00  
Maryland Mint \$4.00 \$5.00  
Chai \$5.00 \$7.00  
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 \$5.25 \$7.25  
Matcha Latte \$6.25 \$7.25

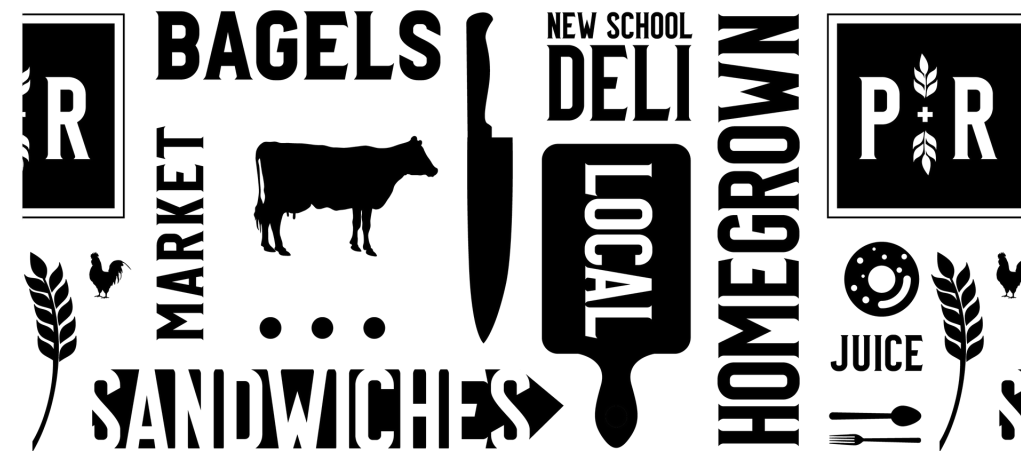
PUMPANDRYE.COM  
3538-A Urbana Pike  
Urbana, MD 21704  
240-397-9600

### HOURS

Monday: 8:00-2:00  
Tuesday-Thursday: 8:00-3:00  
Friday-Sunday: 8:00-4:00

For catering inquiries please email  
megan@pumpandrye.com or check us out  
on EZCater.com

  @pumpandrye



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

# SALADS + BOWLS

## LETTUCE ENTERTAIN YOU

VEGETARIAN

Artisan lettuce mix, marinated kale, pickled red onions, heirloom cherry tomatoes, avocado, parmesan, pepitas, honey dijon dressing. \$14.50

## BUTTERNUT SQUASH MY VIBE

VEGETARIAN

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

## 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, honey-apple vinaigrette. \$14.50

## LET THAT SHIITAKE GO

VEGETARIAN

Warm black beluga lentils, mushrooms, zucchini, spinach sautéed in balsamic reduction topped with scallions, parmesan, pepitas, pickled red onion. \$14.50

### ADD ON PROTEINS:

Turkey - \$5	Thick-cut Bacon - \$4
Avocado - \$4	Hand-pulled Chicken - \$5
Fried chicken - \$5	Fennel-roasted Pork - \$4.50
Roast beef - \$5	
Pastrami - \$10	
Brisket - \$10	

# SOUPS

## MARRIED...WITH CHICKEN

House chicken stock, rainbow carrots, celery, onion, pasta, pulled chicken. 12oz: \$8.50  
1 qt: \$22 (take-away)

## I WANNA DANCE WITH SOME ONION

VEGETARIAN

French onion soup with house vegetable stock, caramelized onions, baguette crouton topped with melted provolone. 12oz: \$8.50  
1 qt\*: \$22 (take-away)  
\*baguette + provolone on side



## SOUP + SLIDER

\$13.95

### Choice of 12oz Soup + Brioche Slider:

- Turkey + provolone, lettuce, tomato, aioli.
- Roast Beef + cheddar, lettuce, tomato, aioli.
- Pesto chicken salad, lettuce, tomato, aioli.
- Egg salad, lettuce, tomato, aioli.

ASK ABOUT OUR SEASONAL 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. \$12.45

### SIR DIPS-A-LOT

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

### I MOZZ BE DREAMIN'

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

### SMOKEY AND THE BANDIT

House-smoked brisket, cheddar, broccoli rabe, horseradish aioli, tomato jam, ciabatta. \$15.95

### 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, thyme-roasted apples, sourdough. \$14.50

### THE BIG DIPPER

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

### SHAKE THAT SRIRACHA

Pickle-brined fried chicken, Sriracha-chipotle-honey sauce, provolone, bacon, pickles, brioche bun. \$13.45

## 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, sauerkraut, smoky French dressing, marble rye. \$14.95

### HOW FUNKY IS YOUR CHICKEN

Pickle-brined fried chicken, garlic aioli, cheddar, lettuce, tomatoes, pickled red onions, choice of hoagie or brioche bun. \$13.95



### DON'T GO BACON MY HEART

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

### WE'RE KIND OF A BIG DILL VEGETARIAN

Dilly egg salad, lettuce, tomato, garlic aioli, brioche bun. \$12.95

### FOWL PLAY

Pesto chicken salad, lettuce, tomato, garlic aioli, brioche bun. \$12.95  
\*contains pepitas

## Sides

### LATKE BROWNS

Hash browns with house tomato jam \$4.95

### FGT'S

Fried green tomatoes with horseradish aioli \$4.50

### 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.

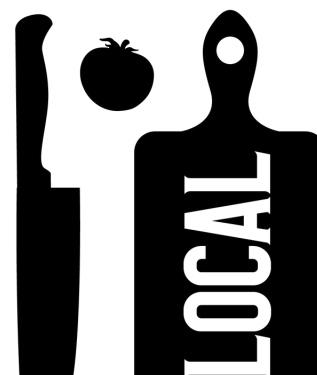
\*Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

\*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.

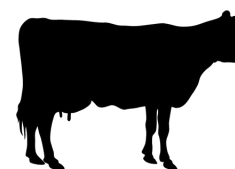
# HOMEGROWN



# BAGELS :



# MARKET



# NOM



# COFFEE

# TEMPTING CURATIONS



# TOOTH SAN