

The Place to Meet & Eat

26 SW Osceola St • Historic Downtown Stuart 772.283.6116 osceolastcafe@gmail.com

We offer inside & patio seating, as well as takeout & delivery services

Breakfast until 11

The Best of OSC



Avocado Toast 16.00

choice of toast, radishes, alfalfa sprouts, 2 eggs; side of fruit

Acai Bowl small 10.50 large 13.95

organic berry sorbet, fresh fruit, house-made granola add Greek yogurt \$2; warm peanut butter \$1

Belgian Waffle 8.45

with butter & syrup

Bowl of Grits 4.95

add cheese & scallions \$1.50

Breakfast Reuben 14.25

2 eggs, pastrami, sauerkraut, Swiss cheese, & 1000 island dressing on an English muffin; side of fruit, grits, or potatoes

Buttermilk Pancakes 8.50

with butter & syrup

Cinnamon French Toast 8.95

with butter & syrup

Fruit Bowl 6.50

House-Made Granola 9.95

with your choice of milk, side of fruit

Hummus Platter 11.25

banana peppers, capers, olives, pita

Nova Platter 16.95

bagel & cream cheese, capers, tomatoes, onions; side of fruit

Old Fashioned Oatmeal 5.95

with dried fruit or nuts \$1, fresh fruit \$2.50, berries (mp)

Ouiche 5.35

add mixed greens \$3.65

Rise & Shine Grits Bowl 13.95

bacon, ham, or sausage, cheese & scallions, 2 eggs on top

Sunrise Bowl 14.75

scrambled eggs, roasted potatoes, 3 veggies, 1 cheese add a meat \$2.75

Sunrise Burrito 12.50

scrambled eggs, 3 veggies & 1 cheese in your choice of wrap add a meat \$2.75

Yogurt Parfait 8.95

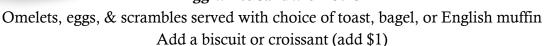
organic Greek yogurt, fresh fruit, house-made granola

Eggs



Fried or scrambled 6.95
Omelet (whole or whites only) 6.95
Scrambled egg whites 7.25
Egg sandwich 6.95

Egg white sandwich 7.25



Gluten free options: toast, bagel, English muffin, wrap (add \$1.95), muffin (add \$2.75)

Customize Your Eggs

Meat 2.75: bacon, chicken, ham, or sausage (pork or turkey)

Cheese 1.30: American, cheddar, feta, goat, mozzarella, pepper jack, provolone, Swiss Veggies 75¢ each: artichokes, avocado (mp), banana peppers, broccoli, jalapeños, Kalamata olives, mushrooms, onions, peppers, ratatouille, scallions, spinach, tomatoes

toast 2.25	oatmeal 2.50	avocado (mp)
yogurt 2.75	ratatouille 3.25	cottage cheese 2.95
bacon, ham, sausage (pork or	roasted potatoes 2.95	English muffin 3.95
turkey) 2.75	sautéed vegetables 6.95	fresh fruit 2.75
2 ounces Nova 6.50	sliced tomatoes 2.25	grits 1.95

Bagels

2.50 each;— gluten free bagel 3.95 each

blueberry, cheese (asiago, bacon cheddar, cheddar, jalapeño cheddar, pesto mozzarella, spinach asiago add: 50¢), cinnamon raisin, cinnamon sugar, everything, garlic, onion, plain, poppy, pumpernickel, sesame, 7-grain

Your choice of bagel with cream cheese: plain **4.00** cinnamon raisin, cranberry, garlic-basil, scallion, veggie **4.45** or nova spread **6.00**

Your choice of bagel with: butter 2.80, butter & jam 3.10

Baked Goods

Apple Strudel 4.65

Brownie 4.75

Buttermilk Biscuit 3.75

Coconut Macaroon 2.00

Cookie 3.00

Cinnamon Bun 4.95

Croissant 3.75

Coffee Cake 4.25



Muffin 3.95

Rice Crispy Treat 3.25

Rugelach 1.95

raspberry, chocolate, cinnamon, cinnamon nut

Scone 4.25

Seasonal Bread 4.25

banana, mango, pumpkin

OSC Specialty Cookies!

Quinoa 4.65

dark chocolate, oats, apricots, quinoa

Chocolate Ganache 3.85

double layer oatmeal cookie with coconut and ganache

Espresso & Specialty Hot or Cold Beverages

Fresh Brewed Coffee

medium 3.50 large 3.95

Single Espresso 2.65

Double Espresso 4.15

Americano 4.95

espresso with steamed water

Café Au Lait 4.00

brewed coffee with steamed milk

Cappuccino 4.95

espresso with steamed & frothed milk

Latte 4.95

espresso with steamed milk

Macchiato 4.95

espresso with foamed milk

Mocha 5.95

espresso with frothed milk & chocolate

Mocha Almond Delight 6.95

espresso with chocolate & almond syrups, whipped cream

Vietnamese 5.25

cold brew with condensed milk

Cold Brew 5.00

Hot Tea 2.95

Chai Tea 5.25

spiced or vanilla

Colada 6.00

blended iced coffee; vanilla, caramel, or mocha flavor

Hot Belgian Chocolate 5.50

with whipped cream

Bloody Marys

Glass 12.00 Bottomless 31.00

Mimosas

Glass 10.00 Bottomless 22.00

Customize your beverage:

Espresso shot \$2; Flavored syrup \$1; Almond, coconut, oat, or soy milk \$1



Lunch from 11-3 Sandwiches

served on choice of whole-wheat, white, rye, sourdough, wrap, bagel, or croissant (add \$1) gluten free bread, wrap, or bagel (add \$1.95)

Add Veggies: lettuce, tomato, onions, banana peppers, sprouts, cucumbers, carrots, and avocado (mp)

Add Cheese: American, cheddar, feta, goat, pepper jack, provolone or Swiss (add \$1.30)

Daily Sandwich Special 12.95

It's dang good!

Sandwiches served with choice of chips, coleslaw, fresh fruit or potato salad

BLT 10.85

crispy pecan-wood smoked bacon, romaine lettuce, tomato

California Chicken & Veggie Wrap 13.75

grilled chicken, avocado, carrots, cucumbers, sprouts, lettuce, tomato

Café Combo Club 12.75

Genoa salami, ham, pecan-wood smoked bacon, turkey

Chicken Caprese 12.75

grilled chicken, mozzarella cheese, tomato, basil, balsamic glaze on grilled ciabatta

Chicken Salad 10.95

classic with mayo & celery, curry, or McIntosh with apples & raisins

Cuban 12.75

roast pork, ham, Swiss cheese, pickles, mayo, mustard

Egg or Tuna Salad 10.50

egg salad is made with a touch of mayo & dill; albacore tuna salad has shredded carrots, celery & a bit of mayo

Corned Beef, Genoa Salami, Ham, Roast Beef, Turkey 11.50

OSC Chicken Panini Wrap 13.75

grilled chicken, pepper jack cheese, sun dried tomato, guacamole, side of honey mustard

Nova Platter 16.95

on your choice of bagel or bread, cream cheese, capers, sliced tomatoes, onions, smoked salmon

Pastrami Reuben 11.95

fresh pastrami, sauerkraut, Swiss cheese, 1000 island dressing

Turkey Club with Bacon 12.35

an OSC favorite with mayo, lettuce, tomato

Turkey Rachel 11.95

coleslaw, turkey, Swiss cheese, 1000 island dressing

Veggie Melt 11.25

banana peppers, guacamole, mushrooms, onions, provolone cheese, spinach, sprouts, tomato

OSC Combos!

Bowl of Soup & ½ Sandwich 12.75 Bowl of Soup & ½ Garden or Caesar Salad 12.75 ½ Sandwich & ½ Garden or Caesar Salad 13.75

Share your sandwich or salad with a friend \$3.50

Daily Soup Special

fresh and home-made everyday

Cup 5.25

Bowl 6.95

Lunch from 11-3 Salads

dressings: balsamic, Caesar, basil, blue cheese, Greek, ranch, honey mustard, Mandarin balsamic, sesame-soy, sun-dried tomato, raspberry lime, sesame balsamic or white wine

Add: grilled or blackened chicken 4.75; grilled or blackened wild salmon or shrimp 8.75; scoop of chicken (classic, curry or McIntosh), egg or tuna salad 4.95

Daily Salad Special 18.50

Always delicious!

Arugula 15.00

artichoke hearts, grape tomatoes, kalamata olives, mozzarella, pickled red onions, basil vinaigrette

Asian 14.40

almonds, cabbage, carrots, cilantro, cucumbers, crispy wonton chips, scallions, sesame-soy vinaigrette

Berry & Goat 15.10

arugula, goat cheese, honeyed almonds, strawberries, balsamic vinaigrette

Caesar 9.50

house-made croutons, parmesan, Caesar dressing

Chef's 15.50

turkey, ham, Swiss cheese, hard boiled egg, ranch dressing

Cobb 15.75

avocado, bacon, blue cheese crumbles, grape tomatoes, hard boiled egg, white wine vinaigrette

Curry Chicken 15.65

carrots, grape tomatoes, red peppers, Mandarin balsamic vinaigrette

Garden 9.50

carrots, cucumbers, grape tomatoes, radishes

Greek 15.35

cucumbers, feta cheese, grape tomatoes, kalamata olives, pickled red onions, stuffed grape leaves, pepperoncini, tzatziki sauce, pita bread, Greek dressing

Health 14.35

alfalfa sprouts, cottage cheese, dried cranberries, fresh fruit, sunflower seeds, raspberry vinaigrette

Middle Eastern 15.35

cucumbers, feta cheese, grape tomatoes, hummus, kalamata olives, ratatouille, pita bread, sunflower seeds

Pear & Blue 13.95

OSC specialty! toasted walnuts, D'Anjou pears, blue cheese, grape tomatoes, sesame balsamic

Ouinoa Power Bowl 15.95

avocado, black beans, sautéed vegetables (onions, peppers & spinach), white wine vinaigrette

Salad Trio 16.65

choose 3 scoops of the following salads: egg, classic chicken, curry chicken, McIntosh chicken, tuna

Spinach 15.65

crumbled bacon, egg salad scoop, grape tomatoes, pickled red onions, balsamic vinaigrette

Stuffed Avocado 16.75

whole avocado filled with your choice of salad: egg, classic chicken, curry chicken, McIntosh chicken, tuna



Items To Go

Acaí

1 quart 16.00

Chicken (classic, curry or McIntosh), Egg or Tuna Salad

1 scoop 4.95 ½ pound 9.75 1 pound 14.75

Coffee

whole bean or ground 1 pound house, decaf, Kona, flavored, organic 18.95

Cream Cheese

½ pound plain 4.50 ½ pound flavored 4.95

Granola 14/lb

House-made Salad Dressing 8.95/pint

House-made Soup 16/quart

Hummus

1 scoop 4.75 ½ pound 7.50 1 pound 11.95

Loaf of House-Made Bread 9.95

Whole Cakes & Pies (mp)

Apple or Mixed Fruit Pie, Carrot Cake, Chocolate Decadence Torte (gf), Key Lime Pie, NY Style Cheesecake, Triple Chocolate Mousse Cake, plus custom and seasonal specialties

Whole Quiche 31

Café Hours

Weekdays 7 AM — 3 PM Saturday 8 AM — 3 PM Sunday Brunch 8 AM — 1 PM

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.