



FIREFLY CAFE

12 N. Reading Ave. Boyertown, PA 19512 (484) 415-5066



LUNCH

New York Bagel- Multi-grain, everything, sesame, cinnamon raisin \$2.25
w/cream cheese \$3.50
w/non-dairy cream cheese \$4.00
w/avocado \$5.00

Vegan Mini-'Quiche' of the Day- Besan (chick-pea flour) based and chock full of a daily assortment of fresh herbs and vegetables. Served with our vegan chipotle mayo and a side of market greens. \$9.00

Eggless 'Frittata'- Baked with organic non-GMO tofu, roasted potatoes, and caramelized onions. Served with a side of market greens. \$10.00

Avocado Toast- Fresh avocado smashed on toasted multi-grain bread with salt, pepper, and fresh lemon juice. Served with a side of market greens. \$7.00 substitute gluten-free toast \$8.00

Veggie Burger- House-made smoky cumin-spiced black bean burger, on a toasted multi-grain roll w/ red onion and lettuce. Served w/ our vegan chipotle mayo and a side of market greens. \$9.00 substitute gluten-free roll \$10.00

Vegan Pulled-Pork Sandwich- House-made barbecued organic jackfruit on a toasted multi-grain roll w/vegan tri-color cole slaw. Served w/ a side of market greens. \$12.00 substitute gluten-free roll \$13.00

Oven Roasted Portobello Sandwich- Whole portobello mushroom, marinated and roasted with olive oil, garlic, and apple cider vinegar, served on a toasted multi-grain roll with avocado aioli and your choice of dairy or non-dairy cheese. Served with a side of market greens. \$11.00 substitute gluten-free roll \$12.00

Vegan Buffalo 'Chicken' Sandwich- House-made seitan smothered in our vegan buffalo sauce and served on a toasted multi-grain roll, topped w/ vegan celery aioli. Served w/ a side of market greens. \$11.00

Vegan 'Mac' of the Day- Organic whole wheat macaroni baked with Miyoko's vegan cheeses and a daily assortment of vegetables, topped with toasted panko. Served with a side of market greens. \$10.00

Firefly Salad- Fresh kale, spinach, or salad mix w/ pecans, red onions, apple, and choice of dairy or non-dairy cheese. Served with your choice of dressing: lemon miso-tahini, olive oil and balsamic vinegar, or carrot ginger
dairy \$10.00 non-dairy \$11.00

Raw Kale Salad- Raw baby kale with quinoa, dried cranberries, and slivered almonds. Served with your choice of dressing: lemon miso-tahini, olive oil and balsamic vinegar, or carrot ginger \$10.00

KIDS' MENU

Grilled Cheese - Fresh baked multi-grain bread grilled with non-dairy Chao cheese \$5.50

PBandJ - Organic peanut butter and organic fruit preserves served on fresh baked multi-grain bread
plain \$5 w/sliced organic banana \$5.50

Veggie Dog- Field Roast vegan frankfurter served on a toasted whole wheat hot dog roll \$5.00

DINNER

Veggie Burger- House-made smoky cumin-spiced black bean burger, on a toasted multi-grain roll w/ red onion and lettuce. Served w/ our vegan chipotle mayo and a side of market greens. \$9.00
substitute gluten-free roll \$10.00

vegan Pulled-Pork Sandwich- House-made barbecued organic jackfruit on a toasted multi-grain roll w/vegan tri-color cole slaw. Served w/ a side of market greens. \$12.00
substitute gluten-free roll \$13.00

Vegan Buffalo 'Chicken' Sandwich- House-made seitan smothered in our vegan buffalo sauce and served on a toasted multi-grain roll, topped w/ vegan celery aioli. Served w/ a side of market greens. \$11.00

vegan 'Mac' of the Day- Organic whole wheat macaroni baked with Miyoko's vegan cheese and a daily assortment of vegetables, topped with toasted panko. Served with a side of market greens. \$10.00

Vegan Lasagna- Whole wheat lasagna noodles layered w/ fresh vegetables, tomato sauce, and Miyoko's vegan cheese, topped w/ our cashew cream sauce and toasted panko. Served w/ a side of market greens. \$12.00

Firefly Soul Plate- Roasted house-made seitan served w/ mashed potatoes, vegan mushroom gravy, and a side of market greens. \$12.00

Firefly Salad- Fresh kale, spinach, or salad mix w/ pecans, red onions, apple, and choice of dairy or non-dairy cheese. Served with your choice of dressing: lemon miso-tahini, olive oil and balsamic vinegar, or carrot ginger
dairy \$10.00 non-dairy \$11.00

Raw Kale Salad- Raw baby kale with quinoa, dried cranberries, and slivered almonds. Served with your choice of dressing: lemon miso-tahini, olive oil and balsamic vinegar, or carrot ginger \$10.00

TREATS

Chia pudding \$5.00
Matcha-Cacao Energy Balls \$3.00
Goji Balls \$4.00

Cheese \$1.00 Non-Dairy Cheese \$1.50
Multi-Grain Toast \$1.00 Gluten-free Toast \$1.50
Vegan Chipotle Mayo \$.75 Avocado \$1.50

ADD-ONS

COFFEE AND TEA

12 oz. hot coffee \$1.75
16 oz. iced coffee \$2.50
loose leaf hot tea (1 sachet) 12 oz. \$2.00
hot matcha tea 6 oz. \$4.00
iced matcha latte 16 oz. \$5.50
*with food purchase only

16 oz. hot coffee \$2.00
* bottomless coffee (in-house only) \$3.00 *
loose leaf hot tea (2 sachets) 16 oz. \$2.50
hot matcha latte 16 oz. \$5.00
16 oz. iced tea \$2.5

JUICES AND SMOOTHIES (LUNCH ONLY)

Daily Juice (A daily variety of fresh fruits and veggies) 8oz. \$4.00 16 oz. \$8.00
Smoothie (A daily variety of frozen fruits and your choice of organic non-GMO soy milk, coconut milk, or almond milk) 16 oz. (ADD-ONS EXTRA) \$6.00
Add-Ons (cacao, flax seed, chia seeds, peanut butter, coconut, organic raw agave) \$1.00
Add-Ons (cacao nibs, jungle peanuts, goji berries, hemp seeds) \$1.50

