

The logo features the words "Café Unique" in a white, cursive script with a gold outline, set against a purple circular background with a gold border. A gold banner is positioned across the bottom of the circle.

Café Unique

TM

Restaurant, Venue

World Market

LOCAL FIELDS

Florida Orange Salad

Grilled chicken, seasonal citrus, caramelized almonds, crisp garden greens tossed with local orange honey vinaigrette. \$ 9

The Unique Greek

Crisp greens, feta cheese, kalamata olives, and seasonal veggies tossed with our House Greek dressing \$ 7
with grilled or blackened chicken \$ 9
with grilled or blackened shrimp \$ 10
with grilled or blackened fish \$ market price

Village Chicken Salad

Spring greens topped with scoops of Maria's chicken salad, seasonal vegetables and fruit with your choice of dressing. \$ 9

OFF THE GRILL

Sandwiches served with your choice of today's fresh daily sides

Fire In The Hole

Half pound blackened Angus beef burger, aged cheddar cheese, jalapenos peppers topped with cool tomato- cilantro salad on toasted ciabatta roll with lettuce and onion \$ 9

Bacon Swiss Burger

Half- pound Angus beef burger topped with crisp smoked bacon, melted Swiss cheese, lettuce, tomato and onions on toasted ciabatta roll. \$ 9

Cocoa Burger

Our Version of the Classic Patty Melt

Our special recipe burger, 3 pepper cheese, caramelized onions and crisp bacon grill pressed on buttered marble rye bread. \$ 9

Fish Reuben

Grilled fish, Swiss cheese, Amish sauerkraut and our special homemade Reuben sauce on butter grilled marble rye \$ 9

Classic Reuben

Corned beef, Natural Swiss cheese, Amish sauerkraut and our own home made dressing grill pressed on marble rye bread. \$ 9

Fish Taco

Blackened grilled fresh fish, lettuce, diced onions topped with cool tomato-cilantro salsa folded into warm pita bread and drizzled with chipotle aioli. \$ 9 with blackened shrimp \$9.50

Chicken Salad – Cranberry – Havarti Melt

Our signature chicken salad, Granny Smith apples, cranberry and buttery havarti cheese grill pressed on Wheatberry bread. \$ 9

MARKET SANDWICHES

Sandwiches served with your choice of today's fresh daily sides

Unique Club

Oven roasted turkey, ham, crisp bacon; aged cheddar cheese on Wheat berry with lettuce, tomato and onion \$ 9 *Ask for this one "Twisted" with chipotle mayo!*

Horsin' Around aka *"The Prince of Persia"*

Thin sliced London Broil, Horseradish cheddar cheese, lettuce, tomato and onion piled high on toasted ciabatta roll with horseradish mayo \$ 9

Kickin' Turkey

Oven roasted turkey breast, 3 pepper cheese and Amish dandelion jelly grill pressed on ciabatta roll. Oh so sweet and spicy! \$ 9

Very Veggie Wrap (V)

Our house made hummus, Amish first churned Farmers Vegetable cheese, crisp lettuce greens, seasonal veggies, cilantro tomatoes, and scallions rolled in a wrap. \$ 7

with grilled or blackened chicken \$ 9

With grilled or blackened shrimp \$ 10

Classic Chicken Salad Sandwich

Scoops of fresh chicken salad, lettuce, tomato and onion on Wheatberry \$ 8.5

Farmers Vegetable Panini Melt

Garlic sautéed spinach, roasted roma tomatoes, and buttery Amish Farmers vegetable cheese grill pressed on pita bread. \$ 8

London's Calling

Au Jus dipped sliced London Broil topped with sweet caramelized onions and havarti cheese on toasted ciabatta roll. \$ 9

Shrimp N Grits

Bacon wrapped shrimp served over roasted corn and cheddar grits dotted with chipotle butter \$12.50

à la carte

Today's Fresh Soup Creation \$ 4 / \$5

A Crock of Seasonal Specialty Soup \$7

Quiche /Frittata \$5

Garden Salad \$4 / \$7

Deli Sides \$2.50

Incidentals: Sharing/Plate Charge: \$ 1.00 – Coupons Users will be automatically assessed a 20% gratuity on the full value of your meal. – Breakfast is served at the discretion of the kitchen based on availability. Unruly children will be given unlimited dessert and a free puppy. Whiners will be fed a good, healthy meal and given a hug!

CONSUMERADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you Have certain medical conditions. Our kitchen uses nuts.

BREAKFAST

*If you have to be up, you might as well eat
Breakfast!*

Farmers Breakfast

Bacon, ham, sausage, home fries, seasonal veggies and Amish Farmers Vegetable cheese make up this scramble. Served with your choice of toast. \$ 9

* Also available Vegetarian

Amish Sampler Breakfast

2 egg any style, bacon, Amish scrapple, Home fries, and choice of toast with Amish butter, jellies and jams. \$ 8

Omelets

Our 4 egg omelets are served with Home fries

Spinach & Feta \$ 7

Ham with Cheddar or Swiss \$ 7

Bacon with Cheddar or Swiss \$ 7

Roasted Tomato & Havarti \$ 7.50

London Broil & Bleu Cheese \$ 8

Veggie \$ 7 with cheese \$7.50

Seafood Omelet

Fresh seafood and Swiss cheese topped with Old Bay Hollandaise Sauce \$ 9.95

Shrimp N Grits

This award winning recipe combines Bacon wrapped shrimp served over roasted corn-cheddar grits with tomato chipotle butter \$ 12.50

Classic Benny

2 poached eggs over grilled ham topped with Hollandaise sauce on wheat berry toast \$ 7

Florentine

2 poached eggs served over sautéed fresh spinach topped with hollandaise sauce on wheat berry toast \$ 6

Southwest Breakfast Wrap

Scrambled eggs, cheddar cheese, jalapenos and fresh tomato-cilantro salsa rolled in a wrap and grilled to meld the flavors. \$ 6 with grilled chicken \$ 8

Cinnamon Apple French toast

Thick sliced Amish Cinnamon Apple bread dipped in our special vanilla cinnamon egg wash and grilled to a golden brown, served topped with powdered sugar. \$ 6

With choice of Bacon or Sausage \$ 8

1-1-1

One egg, 1 bacon, or sausage, home fries and one toast. \$ 4

2-2-2

2 eggs, 2 bacon, or sausage, home fries and toast \$ 6

Oatmeal - Old fashioned rolled oats with dried fruit and nuts \$ 3.50

From The Bakery Case

Bagels

Naked \$ 1.75

Dressed with butte and Amish jelly or jam \$ 2.50

Bagel All the Way – Choice from our house made flavored cream cheese, butter and Amish jelly or jam \$ 3.25

Big Breakfast Bagel

2 folded eggs; bacon, ham or sausage and cheese served on your choice of today's fresh bagel \$ 6

Add Ons:

One egg \$ 1.25

Two eggs \$ 2.00

Pennsylvania Dutch Scrapple \$ 3.00

Home Fried Potatoes \$ 3.00

Troyer's Cajun Bacon \$ 3.00

Side of Bacon or Sausage \$ 3.00

Toast \$ 1.50

Ham Steak \$4.50

Jump Starts and Pick Me Ups

Espresso

Brewed espresso roast \$ 2.00

Cappuccino

Espresso with steamed milked, capped with foam \$ 2.50

Café' Latte

Espresso with steamed milk \$ 2.50

Café Mocha

Espresso with steamed milk and chocolate topped with whipped cream \$ 2.95

Turtle Mocha

Espresso with steamed milk, dark chocolate, caramel with whipped cream \$ 3.50

Fresh Brewed Coffee

Fresh Roast – Decafe – Daily Flavored \$ 2.00

Torani Flavored Coffee Shots

Caramel – Vanilla – Almond Roca – Raspberry – Hazelnut – Chocolate – Sugar Free Caramel
Sugar Free Vanilla – Sugar Free Hazelnut - .50 each.

Chai Tea

Available hot or cold \$ 2.95

Chai Latte \$ 3.50

Cocoa Village Cocoa

Hot Chocolate topped with whipped cream and chocolate \$ 2.50

Frappes and Freezes

Florida Avenue Indulgence

Our version of the classic Dreamsicle combines Florida fresh orange juice, Amish ice cream with a touch of vanilla \$ 4.95

Maria's Tiramisu Freeze

Espresso, chocolate, whipped cream \$ 4.95

Fabulous Flavored Frappes

Heath Bar-Mocha, White Chocolate, Vanilla Latte, Caramel, Hazelnut \$ 3.95

Extra Shot of Espresso add .50 cents.

Other Stuff

Coca Cola Products \$ 2.00

Bottled Water \$ 2.00

Pennsylvania Dutch Soda/ Specialty Sodas \$ 2.50

Iced Tea or Lemonade \$ 2.00

Harney & Sons Flavored Iced Tea \$ 2.50

Orange Juice \$ 3.00

Here's a little bit of history

We believe that everything old is new, that 50 are the new 30, that wrinkles rock and recycling is cool (unless it's our Chef's husbands clothing). We do have our limits!

Our buildings' former life as the Indian River Chevrolet Company in 1954 is evident in the Unique ballrooms large roll up doors and old paint bays. A second life as a brick and paver company is still evident by the remaining pavers and brick work at the front of the building and as a former decorator and furniture store from the remaining works still remaining throughout the building.

Founded in 2004 as Café Unique our operation includes a hands on owner. Each member of the Café Unique family contributes extensive experience in the local and national catering and restaurant markets as well as a Unique set of talents, life and career experience. Café Unique is the Unique option for locals and visitors to the Space Coast.

The former Chevrolet service bay now Unique Ballroom is continually transformed to accommodate a wide variety of venues from Broadway Reviews, Themed Fundraisers, and Lavish weddings.

At Café Unique we believe that good food begins with good wholesome products. For this reason we choose to source our ingredients whenever possible from local farms, local fishermen and artisan producers. With these fresh wholesome products our classically trained team of chefs provide inspired dishes proud to the Space Coast.

We hope that you enjoy your visit as much as we appreciate serving you.

Maria Lucas and the Café Unique Team