



Fall Harvest Specials

Fried Chicken Benedict - Crispy chicken served over two cheesy biscuits, topped with poached eggs and hollandaise sauce. Your choice of fruit or home fries - 13

Ratatouille Omelet - Roasted zucchini, eggplant, tomato, onion, squash and feta. Served with your choice of toast - 10

Corn Fritter Benedict - Two corn fritters with Canadian bacon, topped with poached eggs and hollandaise sauce. Your choice of fruit or home fries - 13

Pumpkin Bread French Toast - Drizzled with homemade caramel and a side of whipped cream - 10

Brunch Power Wrap - Black beans, bacon, spinach, tomato, and cheesy scrambled eggs. Served in a grilled wrap with a side of chipotle mayo - 10

Canadian Omelet - Canadian bacon with onions, pepper and cheddar cheese. Served with your choice of toast - 10

Crispy Chicken Caesar Wrap - With tomato, in a grilled wrap. Served with homemade chips - 11

Maple Pecan Bacon Pancakes - Served with homemade whipped cream - 10

Steak Panini - With cooper cheese, sautéed onions and horseradish sauce, served on grilled rye. Served with homemade chips - 12

Three Potato Hash Skillet - Topped with cheesy scrambled eggs and your choice of toast - 12

Quiche of the Day - Served with side salad or fruit - 10

Crispy Provolone Burger - Served with bacon and deep fried, hand battered provolone. Served with homemade chips - 13

Cobb Salad - Mixed greens, roasted corn, bacon, tomato, avocado, hard boiled egg and avocado ranch dressing - 15

Brussel Sprout Salad - Dried cranberries, roasted almonds, feta cheese and diced bacon, tossed in a warm bacon dressing - 13

Side of Smoked Scrapple - 5

Breakfast Menu



French Style Omelets

- Smoked Salmon Omelet** - Cream cheese & Scallions 12
- Bacon Omelet** - Locally smoked, thick cut 9
- Sausage Omelet** - Quakertown’s own; Fredericks Meats 8
- Steak Omelet** - marinated steak 12
- Cooper American Omelet** - A Cheesy delight 8
- Spinach, Tomato & Feta Omelet** - spinach, fresh chopped tomatoes & crumbled Bulgarian feta cheese 10

Included Options: Peppers, Onions, Tomatoes, Mushrooms, Jalapeno, Cooper American or Pecorino Ramona.
Served with a Choices of Toast: White, Sourdough or Rye

Chef Specialties

- New York Strip Steak & Eggs** - Potato pancake, two sunny up eggs & toast ~ 4oz - 22 | 8oz. - 28
- Rancho Eggs** - Chef’s black beans, diced tomatoes, avocado, cheddar cheese, scallions, two sunny up eggs & grilled pita 12
- Corn Fritters & Eggs** - chipotle & avocado ranch drizzle, cheesy scrambled eggs & sliced tomatoes 12
- Shrimp Scrambler** - potatoes, onions, mushrooms, cooper american & toast 12
- Old School Stuffed Potato Pancake** - potato pancake stuffed with sauteed apples and topped with a dollop of sour cream 8
- Cream Chipped Beef over Toasted Baguette** - Made with Quakertown’s own; Fredericks Meats chipped beef in passed down family gravy 8 | Add 2 Poached Eggs 3
- Egg Sandwich on Grilled French Bread** - Egg & Cheese 6 | Bacon, Egg & Cheese 7 | Sausage, Egg & Cheese 7
- Two Eggs Your Way** with Toast 5
- Three Eggs Your Way** with Toast 7

Choices of Toast for all Eggs and Omelets: White, Sourdough or Rye

Benedicts

- Served on an english muffin with two poached eggs and homemade hollandaise sauce with your choice of fresh fruit or home fries.
- Filet Mignon Benedict** - Topped w. homemade béarnaise 22
 - Wild Mushroom Benedict** - With fresh grilled asparagus 15
 - Pork Chop Benedict** - Center cut/house marinated 15
 - Roasted Pepper Benedict** - House roasted mixed peppers 13

Pancakes

- Pancakes** - Cooked to a perfect golden brown 6
- Cinnamon Strawberry Pancakes** - Topped w. homemade whipped cream 9
- Chocolate Chip Pancakes** - Topped with homemade whipped cream & chocolate drizzle 8

French Toast

- Fresh baguettes are sliced to order and lightly dipped in our own Frenching Batter
- French Toast** - Simple never tasted so good 6
 - Caramel Apple Stuffed French Toast** - Sautéed apples drizzled with caramel & sprinkled with chopped nuts 9

Sides

- Filet Mignon** - 14
- Bacon** - Local, Saylor’s Meats, cut thick and cooked to order 5
- Sausage** - Quakertown’s own; Fredericks Meats 4
- Pork Chop** - Center cut 11
- Potato Pancake** - Potatoes cooked crispy in European butter 4
- Fresh Cut Seasonal Fruit Salad** - Cut fresh daily- Local when available 5
- Home Fries** - Cooked in European Butter w. bell peppers & onions 3
- Old Fashioned Oatmeal** - With brown sugar & butter 5

Serving Brunch Daily 8am - 2pm

Takeout & Curbside Pickup is also available. Order Online at www.karltoncafe.com

Lunch Menu



Sandwiches

Pan Sautéed: Mushrooms, Onions, Peppers or Jalapeno
Cold Table: Lettuce, Tomato, Onion

- All American Burger** - Ground beef patties with Cooper American 8
- Steak Sandwich** - Marinated steak with Cooper American cheese on a fresh crusty baguette 9
- Chicken Sandwich** - Chopped chicken breast with Locatelli Ramona cheese on a fresh crusty baguette 8
- Fish Sandwich** - Lightly seasoned pan-fried sole fish 9
- Veggie-Wich** - Sautéed mushrooms, onions, peppers, tomatoes, jalapeno and Cooper American cheese 6

Chef Specialties

- Chicago Style Steak Sandwich** - New York strip, wild mushroom ragu, house-made béarnaise 15
- The Karlton Burger** - Double decker burger served with cheese braised onions, lettuce, tomato & horseradish sauce on the side 12
- Panko Chicken Cutlet** - Pesto aioli, sharp provolone, roasted peppers 12
- Bacon Panini** -Avocado, tomato, Cabot cheddar, sweet onions, chipotle sauce, on sourdough 12
- BBQ Shrimp Po’boy** - Cooper American, bacon, peppers, onions, tomatoes, scallions 12
- Pork & Black Bean Burrito** - Lettuce, tomato, onion, served with sour cream 9
- Black Bean Burger** - Cheddar cheese, sweet corn salsa, avocado, tomato, In a tortilla 12
- Old Fashioned Stuffed Potato Pancake** - With Sautéed Apples topped w. Sour Cream 8
- Smoked Salmon Panini** - Sweet onions, tomatoes, cream cheese 12
- Blackened Chicken Quesadilla** - Cheddar cheese, peppers, onions, avocado, jalapeno served w. sour cream & a side salad 14

Salads

- Additions: Avocado 3 | Pan-seared Chicken 4 | Thin sliced dry-aged Filet 6 | Fresh Sole Fish 5 | Shrimp 6*
- Caesar Salad** - Crisp chopped Romaine, with Pecorino Romano cheese, fresh house baked croutons and our own third-generation Caesar salad dressing 8
 - Greek Salad** - Mixed greens, tomatoes, peppers, onions, cucumbers, black olives, house-made Balsamic Vinaigrette and crumbled Bulgarian Feta Cheese 7
 - Wedge Salad** - Traditional steakhouse wedge. lettuce, house-made Maytag Blue cheese dressing topped with tomatoes, onions, and bacon 9

Specialty Salads

- New York Strip Steak Salad** - Spinach, sweet onions, cucumbers, parsley, crumbled blue cheese, croutons, mushrooms, balsamic vinaigrette 18
- Asparagus Quinoa Salad** - Mixed greens, feta, tomato, tricolor roasted peppers, balsamic vinaigrette 13
- Taco Salad** - Seasoned house ground beef, sweet corn, chopped romaine, Cabot cheddar, cilantro, sweet onions, tomatoes, avocado ranch dressing 13
- Blackened Sole Fish Salad** - Mixed greens, avocado, tomato, cucumber, sweet onions, avocado ranch dressing14
- Pesto Shrimp Caesar** - Chopped romaine, croutons, Romano, tomato, house-made Caesar dressing 14

Sides

- Potato Pancake** - Potatoes cooked crispy in European butter 4
- Grilled Asparagus** - Locally grown when available 5
- Fresh Cut Seasonal Fruit Salad** - Cut fresh daily- Local when available 5
- Side Salad** - Mixed greens, cucumbers, tomatoes, balsamic vinaigrette 4
- Soup** - House made Soup Cup 4 | Bowl 5



Hot or iced beverages

In house coffee 2.50

Espresso 2

Hot tea 2.25

Bulletproof coffee 3

Hot chocolate 3.50

Hazelnut hot chocolate 5

Latte 4.50

Cappuccino 4.50

Vanilla chai latte 5

Lavender chamomile latte 5

Crem brulee latte 5

Nutella latte 5

Smore latte 5

Cinnamon bun latte 5

Butter rum latte 5

Pumpkin spice latte 5

Cold beverages

Iced tea 2.75

Fresh squeezed Lemonade 2.75

Fresh squeezed orange juice 3.50

Apple juice 2.25

Cranberry juice 2.25

Chocolate milk 2.75

Milk 2.25

Coke 1.50

Ginger ale 1.50

Pellegrino 3

Tomato juice 2.25





Dinner Menu

STARTERS

STEAK CROSTINI

Served on homemade crostinis, topped with sautéed onions and a horseradish cream 11

BACON WRAPPED SCALLOPS

Served with a maple dijon crème 12

KARLTON CAFÉ CRAB CAKE

Panko encrusted jumbo lump crab cake served with creole mayo 10

CHICKEN SATAY

Served with a peanut dipping sauce 9

SOUP & SALAD

SOUP

Cup 4 / Bowl 5

CHOPPED SALAD

Mixed greens, onions, cucumbers and tomatoes, tossed in balsamic dressing 8

CAESAR SALAD

Romaine lettuce, romano cheese, homemade croutons and tossed in caesar dressing 8

COBB SALAD

Mixed greens, roasted corn, bacon, tomato, avocado, hard boiled egg and avocado ranch dressing 15

BRUSSEL SPROUT SALAD

Dried cranberries, roasted almonds, feta cheese and diced bacon, tossed in a warm bacon dressing 13

CAFE MENU

CRISPY PROVOLONE BURGER

With bacon and deep fried, hand battered provolone, served with homemade chips 13

KARLTON BURGER

Double decker burger, topped with cheesy braised onions and served with a side of horseradish sauce. Served with homemade chips 12

CRISPY CHICKEN CAESAR WRAP

With tomato in a grilled wrap. Served with homemade chips 11

STEAK PANINI

With cooper cheese, sautéed onions and horseradish sauce served on grilled rye with homemade chips 12

Entrees

STEAK AU POIVRE

Pan seared peppered 10 oz N.Y. strip steak with a green peppercorn sauce
served with a potato pancake and asparagus

28

TOURNEDOS OF FILET NEPTUNE

6 oz filet over wild mushroom risotto topped with shrimp
and finished with a bearnaise sauce

35

5 SPICE TUNA

Seared five spice tuna, quinoa-brown rice,
served with mango salsa, and crispy fried wontons

25

TODD'S FISH + CHIPS

Fried white fish, French fries served with tartar and cocktail sauce

18

PECAN ENCRUSTED CHICKEN

Served with wilted spinach, heirloom tomatoes, and mushrooms
in a warm bacon dressing and roasted potatoes

21

MUSHROOM RISOTTO

Served with asparagus, heirloom tomatoes, and topped with parmesan cheese

18

PORK SCHNITZEL

Served with pan-fried pork schnitzel, braised red cabbage, spaetzles, and pan gravy

22

TRADITIONAL BOUILLABAISSE SKILLET

Served with lobster, shrimp, scallops, mussels, sole fish served in a
tomato saffron broth with hearty bread

35

KARLTON CRAB CAKES

With a chipotle drizzle served with fresh asparagus and roasted potatoes

27

LOBSTER FRANCAISE

With fresh asparagus, roasted potatoes finished in a lemon butter sauce with capers

27