



# Karlton Specials

**Pulled Pork Benedict** - English muffin topped with BBQ pulled pork, two poached eggs, and hollandaise sauce with your choice of home fries or fruit - 12

**Chorizo Omelet** - Chorizo, caramelized onions, and cheddar cheese. Topped with sour cream and a side of avocado. Served with your choice of toast - 10

**Sausage Gravy** - Served over homemade biscuits - 10

*Add two poached eggs - 3*

**Meyer Lemon Stuffed French Toast** - Brioche french toast stuffed with a sweet lemon cream and a side of homemade 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

**Brussel Sprout Omelet** - Braised brussel sprouts, caramelized onions, bacon and swiss cheese. Served with your choice of toast - 10

**Double Decker Mushroom Swiss Burger** - Topped with fizzy onion straws and served with a side of garlic mayo and homemade chips - 13

**Chicken Salad Wrap** - With cranberries, celery, walnuts and lettuce in a grilled wrap. Served with homemade chips - 12

**Mac N' Cheese Skillet** - Homemade mac n' cheese with a side of hearty bread- 12

*Add pulled pork - 3*

**Bananas Foster Pancakes** - Caramelized bananas with a side of homemade whipped cream - 10

**Caprese Benedict** - Served with sauteed spinach, tomato, and mozzarella. Topped with poached eggs and hollandaise sauce. Your choice of home fries or fruit - 13

**Crispy Chicken Caesar Wrap** - With caesar salad, tomato, and crispy chicken in a grilled wrap. Served with homemade chips - 11

**Southern Fried Chicken Sandwich** - On a brioche bun with bacon, lettuce, tomato, pickle and a spicy remoulade sauce. Served with homemade chips - 12

**Sesame Encrusted Tuna Salad** - Tuna atop a bed of mixed greens, mango salsa, avocado, and quinoa; finished with a orange ginger vinaigrette -16

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](http://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 dressing 14

**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





# 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 CRAB CAKE

Panko encrusted jumbo lump crab cake served with creole mayo 10

### CHICKEN SATAY

Served with a peanut dipping sauce 9

### TUNA TARTARE

Raw tuna, onion, cucumber, avocado, lemon juice, garnished with a soy ginger sauce 12

## SOUP & SALAD

### SOUP

Cup 4 / Bowl 5

### CHOPPED SALAD

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

### CAESAR SALAD

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

### SESAME ENCRUSTED TUNA SALAD

Tuna atop a bed of mixed greens, mango salsa, avocado, quinoa, and finished with a orange ginger vinaigrette 16

## CAFE MENU

### DOUBLE DECKER MUSHROOM SWISS BURGER

Topped with fizzy onion straws and served with a side of garlic mayo and homemade chips 13

### CHICKEN SALAD WRAP

With cranberries, celery, walnuts and lettuce in a grilled wrap. Served with homemade chips 12

### MAC N' CHEESE SKILLET

Homemade mac n' cheese with a side of hearty bread 12  
Add pulled pork 3

### SOUTHERN FRIED CHICKEN SANDWICH

On a brioche bun with bacon, lettuce, tomato, pickle and a spicy remoulade sauce.  
Served with homemade chips 12

### KARLTON BURGER

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

### CRISPY CHICKEN CAESAR WRAP

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



# 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 béarnaise sauce

35

## 5 SPICE TUNA

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

22

## FISH + CHIPS

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

18

## CHICKEN MARSALA

Lightly rice floured chicken tenders in a sweet marsala and mushroom sauce

20

## MUSHROOM RISOTTO

Two portobello mushrooms, topped with mushroom risotto, asparagus,  
heirloom tomatoes and finished with parmesan cheese

18

## PORK SCHNITZEL

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

22

## KARLTON CRAB CAKES

With a creole mayo 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

## CRAB MAC N CHEESE

Served with garlic bread

21

## CREAMY MUSHROOM LINGUINE

Cream sauce infused with rosemary and thyme, with mushrooms and peas  
over linguine with lightly breaded chicken, finished with parmesan cheese

20



# Drink Specials

## Honey Chamomile Tea Latte

Steeped chamomile tea with honey, and finished with cinnamon 4.5

## Maple Cinnamon Latte

Maple syrup, vanilla syrup and finished with cinnamon 4.5

## Sugar Cookie Latte

Vanilla syrup, almond extract, finished with whipped cream, white chocolate chips, and sugar in the raw 4.5

## Peach Cobbler Latte

Peach syrup, vanilla syrup, finished with sugar in the raw and graham cracker crumbs 4.5

## Pumpkin Spice Hot Chocolate

Pumpkin syrup and homemade hot chocolate mix 3.5

## 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

