

## LUNCH

### SOUPS

2 to 4 Varieties of All Natural Soups Made from Scratch on Premise. Selections Change Daily  
12 oz. \$6    16 oz. \$8    32 oz. \$14

**\*Pick 2 Combo\* \$15**

**Choose 2 of the following**

1/2 Sandwich or 1/2 Panini  
1/2 Salad or Small Soup

**Must Pick from 2 different Categories**

### SALADS & BOWLS

#### HOUSE SALAD \$12

Mixed Greens, Grape Tomatoes, Shredded, Carrots, Cucumbers, Balsamic Vinaigrette

#### GRILLED VEGGIE SALAD \$15

Mixed Greens, Mixed Grilled Eggplant, Zucchini, Yellow Squash, Portobello, Asparagus, Roasted Red Peppers, Fresh Mozzarella, Grape Tomatoes, Balsamic Vinaigrette

#### WILD BLUEBERRY SALAD \$15

Mixed Greens, Grape Tomatoes, Shredded Carrots, Dried Blueberries Pecans, Fresh Goat Cheese, Wild Blueberry Balsamic Vinaigrette

#### MEDITERRANEAN KALE \$15

#### & QUINOA SALAD

Kale, Tri-Color Quinoa, Cucumber, Tomatoes, Red Peppers, Feta Cheese, Red Wine Vinaigrette

#### FIESTA CHICKEN BOWL \$19

Tri-Color Quinoa, Fresh Baby Spinach, Sautéed Peppers, Onions, Grilled Chicken, Black Bean Corn Salsa, Pepper Jack cheese, Avocado, Cilantro Jalapeno Sauce

\*\*Not included in Pick 2\*\*

### Add Ons & Extras

Grilled Chicken \$5

Avocado \$2.50

Granny Smith Tuna Salad \$5

Cranberry Walnut Chicken Salad \$5

Mixed Grilled Veggies \$3.50

Fresh Mozzarella \$3

Fresh Goat Cheese \$3

## Juice Bar Menu

### Fresh Juices

Apple 9 oz \$5    Orange 9 oz \$6

### Juice Blends 16 oz \$10

#### Flu Fighter

Red Apples, Carrots, Orange, Lemon & Ginger

#### Simple Green

Kale, Lemon, Ginger, Cucumber, Celery, Green Apple, Spinach

#### Green Machine

Pineapple, Kale, Lemon, Lime, Ginger, Cucumber, Spinach & Green Apple

### Smoothies & Protein Shakes 16 oz \$10

#### Acai Smoothie

Organic Acai Purée, Blueberry, Strawberry, Banana & Coconut Water

#### Tropical Pitaya Smoothie

(Dragon Fruit)

Organic Pitaya Puree, Banana, Pineapple, Strawberry

#### Vanilla Blueberry Almond

Vanilla Whey Protein, Wild Blueberries, Bananas, Laurel's All-Natural Almond Butter & Almond Milk

#### Chocolate, Peanut Butter & Banana

Chocolate Whey Protein Powder, Laurel's All-Natural Peanut Butter, Bananas & Almond Milk

**SUBSTITUTE PLANT BASED PROTEIN ADD \$2**

## Beverage Menu

### Georgio's Coffee Roasters

Fresh Brewed Sumatra Coffee

Regular or Decaf

12 oz \$ 3.00    16 oz \$3.75

### Espresso Drinks:

(Hot or Iced)

Double Espresso or Americano or Cubano \$4

Macchiato or Cappuccino 12 oz \$4    \$16 oz \$5

Latte 12 oz \$4.50    16 oz \$5.50

Chai or Matcha Latte 12 oz \$5.50    16 oz \$6.50

Add House Made Flavor : \$1

(Assorted Varieties)

House Made Hot Cocoa 12 oz. \$5

Serendipitea Organic Hot Teas \$3.00

or Unsweetened Iced Tea 16 oz. \$4

Hal's Seltzers & Boylan Sodas \$3/ Bottle

Please Visit Us for Our Daily Selection of Baked Goods, Vegan / Vegetarian Items, Catering, & More!  
Special Orders Upon Request

The Nutty Irishman has stepped up its daytime game! For almost 2 years now Chef Tina Grimes (formerly of Thyme On Your Side and Le Petit Cafe) has been back in Farmingdale bringing back with her all of her customer favorites and new additions as well. Making almost everything in house including a large variety of baked goods and pastries, breakfast with local farm fresh eggs, lunch with scratch made soups and large variety of salads, sandwiches and paninis as well as brunch everyday which can also be served in the nutty Irishman's updated bar and dining area. All the jams, ketchups, dressings, soups and sauces are made on premise with limited ingredients in house. We also carry retail Local products and other items from small mom and pop companies from around the country

We offer corporate & private, on & off premise catering

**Check Us Out On Social Media!**

 @NuttyRecoveryRoom

 @NuttyRecoveryRoom

 www.nuttyrecoveryroom.com



— EST. **THE** 2022 —  
**RECOVERY ROOM**

• **CAFE** •

@ **THE NUTTY IRISHMAN**

325 Main Street  
Farmingdale, NY 11735

Open for  
**Breakfast, Lunch &  
Brunch Daily**

(by Tina Formerly of  
Thyme on Your Side/Le Petit Cafe)

# Takeout Menu

**Store Phone: 516-550-9650**

**Kitchen Open  
Wednesday-Monday  
8:00 AM to 3:00 PM  
Tuesday Closed**

Order Online at  
www.nuttyrecoveryroom.com  
Email: Tina@thenuttyirishman.com

## BREAKFAST

We Use Only Organic & Local Farm Fresh Eggs from Raleigh's Poultry Farm in All of Our Breakfast Items

### "PLAIN JANE"

2 EGGS ON A KAISER ROLL \$5  
w/Cheese \$6 w/Meat & Cheese \$8

### ARTISAN EGG SANDWICHES

**PESTO EGG WHITE \$12**  
Egg Whites, Pumpkin Seed Pesto, Fresh Mozzarella, Tomato, 7 Grain Panini

**B.A.T. & EGG \$11**  
2 Eggs, Applewood Smoked Bacon, Arugula, Tomato, Mayo, Fresh Ground Black Pepper, Brioche Style Roll

**CHICKEN APPLE SAUSAGE, EGG WHITE \$12**  
Egg Whites, Smoked Chicken Apple Sausage, Spinach, Smoked Gouda 7 Grain Panini

**EGG WHITE, TURKEY & SWISS \$12**  
Egg Whites, Turkey, Swiss, Spinach, Roasted Red Peppers 7 Grain Panini

**HAM EGG & GOUDA \$13**  
2 Eggs Any Style, Applewood Smoked Ham, Smoked Gouda, Arugula, Tomato, Rosemary Panini

**BREAKFAST BURRITO \$13**  
3 Eggs, Our Black Bean, Corn & Veggie Filling, Cheddar, Cilantro Jalapeno Sauce Plain Wrap

**ADD: CRUMBLLED CHORIZO \$2**

### GRIDDLE

**BUTTERMILK PANCAKES \$12**  
3 fluffy Buttermilk Pancakes made with our Secret House Made Pancake Flour Blend

**BRIOCHE FRENCH TOAST \$12**  
Super Egggy Brioche Slices Dipped in Our Vanilla, Cinnamon Organic Egg Bath  
2 Eggs Add \$4  
Fruit (Daily Choices) Add \$3  
100% Pure Maple Syrup Add \$2

### SIDES & SUBSTITUTIONS

Applewood Smoked Bacon \$5  
Applewood Smoked Ham \$5  
Smoked Chicken Apple Sausage \$5  
Side of Fresh Fruit \$5  
House Made Pork Sausage \$5  
Side of Home Fries \$5  
Side of GF Toast \$4 Side of Toast \$2.50  
Sub Egg Whites \$2 Sub GF Toast \$2

## BREAKFAST

### PLATTERS & BOWLS

2 EGGS ANY STYLE \$14  
Home Fry Medley & Toast or Side Salad  
Add: \$3.00 for  
Applewood Smoked Bacon,  
Applewood Smoked Ham,  
Smoked Chicken Apple Sausage or  
House Made Maple Pork Sausage

**AVOCADO TOAST & EGG \$16**  
Sliced 7 Grain Toast, Sliced Avocado,  
Tomato, Himalayan Pink Salt, Fresh Ground  
Black Pepper, a Drizzle of Extra Virgin Olive  
Oil & 2 Eggs

**SOUTHWEST BREAKFAST BOWL \$18**  
Home Fry Medley, Crumbled Chorizo, Black  
Bean Corn Salsa, 2 Eggs, Pepper Jack Cheese &  
Avocado Served on a Bed of Fresh Spinach

**SAUTÉED KALE & EGGS \$18**  
Kale, Spinach, Sauteed Onions, Garlic, Red  
Peppers, Tomatoes, Coconut Oil, 2 Eggs Any  
Style, Home Fry Medley & Toast

### STEEL CUT OAT MEAL \$9

Plain or Cinnamon, Brown Sugar  
& Choice of Milk  
add: Fruit (Daily Choices) \$3  
add: Nuts or Seeds \$2  
add: 100% Pure Maple Syrup \$2

### ACAI BOWL \$14

Organic Acai Puree, Bananas, Blueberries,  
Strawberries, Our Home-Made Granola,  
Coconut Flakes, Local Raw Honey

### Additional Toppings:

Laurel's All Natural  
Peanut Butter \$2 or Almond Butter, \$2  
Nutella \$2 Belgian Chocolate Chips \$2  
Chia, Hemp, Flax Seed Mix \$1

\*All of our Jams, Baked Goods, Ketchups,  
Sauces & Dressings are made in House  
& are for Sale in our Store  
Please Ask for Details

## BREAKFAST

### OMELETS

3 Farm Fresh Local Organic Eggs served with Our Medley  
of Home Fries & Toast or Side Salad

### PESTO EGG WHITE \$18

Egg Whites, Our Signature Pumpkin Seed  
Pesto, Fresh Mozzarella, Spinach, Tomato

### GRILLED VEGGIE & GOAT CHEESE \$18

Grilled Eggplant, Zucchini, Yellow  
Squash, Portobello, Asparagus, Roasted  
Red Peppers, Goat Cheese

### CHEESY SMOKEY WESTERN \$17

Sautéed Red & Green Peppers, Caramelized  
Onions, Applewood Smoked Ham & Creamy  
Smoked Gouda

### SPINACH, MUSHROOM, SWISS \$17

Spinach, Shallots, Shiitake, Portobello &  
Finlandia Swiss

### GREEK \$17

Sautéed Spinach, Onions, Fresh Dill  
& Feta Cheese

### Create Your Own Omelet \$17

(Choose 3 Items from Below)  
(Each Additional Item \$1 extra)

#### Veggies:

Tomatoes, Onions, Peppers, Spinach,  
Sauteed Mushrooms, Jalapeno

#### Cheese:

American, Swiss, Fresh Mozz, Smoked  
Gouda, Cheddar, Pepper Jack, Feta  
\*\*Fresh Goat Cheese(Add \$2)

#### Meat:

Applewood Smoked Bacon, Smoked  
Chicken Apple Sausage, Applewood  
Smoked Ham, House Made Maple  
Pork Sausage

Consumption of undercooked or raw  
shellfish, fish, meat  
& fresh shell eggs may increase your  
risk of food borne illness

## LUNCH

### SANDWICHES & WRAPS

**GRANNY SMITH TUNA SANDWICH \$12**  
White Albacore Tuna, Granny Smith Apples, Celery,  
Mayo, Mixed Greens, Tomato, Toasted 7 Grain Panini

**CRANBERRY WALNUT CHICKEN SALAD \$12**  
Roasted Chicken Breast, Dried Cranberries,  
Walnuts, Celery, Mayo, Mixed Greens, Tomato,  
Toasted 7 Grain Panini

**SPICY GRILLED CHICKEN CLUB WRAP \$13**  
Grilled Chicken, Spinach, Roasted Red Peppers, Bacon,  
Cheddar, Avocado, Spicy Mayo, Whole Wheat Wrap  
\*\*Not included in Pick 2\*\*

### "GROWN UP" GRILLED CHEESE

**PESTO MOZZARELLA \$11**  
Our Signature Pumpkin Seed Pesto, Fresh  
Mozzarella, Tomato, Plain Panini

**CHEDDAR & TOMATO \$10**  
Mild Cheddar, Tomato, Rosemary Panini

**FIG & BRIE \$11**  
Double Cream Brie, House Made Fig Balsamic Jam,  
7 Grain Panini

**SMOKED GOUDA & TOMATO \$10**  
Smoked Gouda, Tomato, Peasant Bread

### PANINI

**PESTO CHICKEN \$12**  
Grilled Chicken Breast, Our Signature Pumpkin Seed  
Pesto, Fresh Mozzarella, Tomato, Plain Panini

**GRILLED VEGGIE & GOAT CHEESE \$12**  
Grilled Eggplant, Zucchini, Yellow Squash, Portobello,  
Asparagus, Roasted Red Peppers, Balsamic Vinaigrette,  
Fresh Goat Cheese, Rosemary Panini

**TURKEY BRIE \$12**  
All-Natural Roasted Turkey Breast, Double Cream  
Brie, Baby Spinach, House Made Fig Balsamic Jam,  
7 Grain Panini

**CUBAN \$12**  
Applewood Smoked Ham, Finlandia Swiss, House  
Made Roasted Pork, Sweet Chipotle Pickles, Yellow  
Mustard, Plain Panini

**CHICKEN BACON RANCH \$12**  
Grilled Chicken, Applewood Smoked Bacon, Cheddar,  
Baby Spinach, House Made Buttermilk Ranch  
Dressing, Plain Panini