

The Social Brunch - Available till 3pm

Our Brunch Favourites

Julio Geordio's Eggs Rancheros

Mexican Roots but with a Northern Accent

Spiced homefried potatoes, smoked streaky dry cured bacon, fried eggs, nduja, Doddington Cuddy's Cave cheese, salsa & black bean & corn guac 15 GFA ◊

This dish stands for all our core beliefs. Not only is each key element ethically sourced & free range but also bought from one of our small business friends based right here on our North East door step

Asian Gut Friendly Super Food Bowl

Crispy belly pork or halloumi (or both +£3) smashed avocado, 2 fried free eggs, homemade Kimchee & spinach with a honey and soy dressing
15 GFA

Zero carb, good fats, locally sourced, free range & grass fed meat & free range eggs - full of prebiotics, probiotics and polyphenols. An all round good clean bowl of food.

North African Hash Bowl

Home fried potatoes in a spice and herb seasoning, roasted peppers, onions and mushrooms, topped with cheddar, Turkish Ezme dressing, a fried egg & pea shoots 12 GFA

Yeah, yeah we know, cheddar isn't exactly North African, but having a hash bowl without cheese....?

Halloumi and Eggs Crispy slices of halloumi, 3 poached eggs drizzled with our house made herb oils, mushrooms, wilted spinach, Turkish Ezme pepper & tomato sauce & buttered sourdough 14 GFA+50p

USA 2 Bacon, 2 sausages, 2 hash browns, 2 American style pancakes & maple syrup 14

Full English 2 dry cured bacon, 2 Old Spot sausages, fried egg, hash brown, mushrooms, beans & a slice of white buttered toast 13 GFA+25p ◻ ◊

Available as Veggie or Vegan

Eggs Benny Two poached eggs & bacon on top of a thick slice of sourdough, topped with Hollandaise 11 GFA+25p

Pancakes with Berries, Yogurt & Honey

Thick American style pancakes, greek yogurt, mixed berries, honey & raspberry coulis
2 pancakes - 10 3 pancakes - 13

Breakfast Sarnies

Served on thick toasted white bread GFA+50p

Bacon or Plant based Bacon 5

Old Spot sausage or Plant based Sausage 6/5.5

Old Spot Sausage and Fried Egg 7

Warm Homemade Cinnabun

A soft doughy bun layered with a sweet cinnamon filling, topped with a cream cheese frosting 5 GFA +£1

Granola breakfast bowl

Home made cinnamon granola, Greek yoghurt, mixed berries, honey & raspberry coulis 8 GFA

Fruity toasted Teacake 4

Add jam, or marmalade 1

A bit about us!

We've called this little corner of Jesmond our home for 23 years - a proudly independent café where good food, good coffee and a sense of community have always mattered to us.

We choose to work with other small independents, from the roasters behind our coffee, to the suppliers of our core ingredients, to the charity we support. It's how we think real community is built.

They say everyone needs a place that not home or work but feels like theirs. That's what we've always hoped to be.

Thanks for being here, Jo & Gez

ALLERGENS: Please note that due to storage, production & serving limitations, we can not guarantee that any food or drinks will be free from allergens. If you have a food allergy, intolerance or coeliac disease, please speak to a member of staff before ordering so we can advise further.

The Afternoon Social from 11.30am weekdays and from 12pm weekends

Stacks and Lights

Rueben Style Salt Beef Stack Our own in house Salt Beef in toasted sourdough topped with Monterey Jack cheese, homemade Sauerkraut, dill pickles, spinach & a honey & mustard dressing 11 GFA +50p

Korean Pork Stack Crispy fried free range pork belly in toasted sour dough with pickled veg, spinach, sriracha mayo and served with a side of homemade kimchi 11 GFA +50p

Haloumi Stack Fried haloumi, mixed pepper and onions, olives and esme dressing in toasted bread 10 GFA +50p

BBC Stack Warm crispy bacon, melted brie, sweet cranberry sauce and caramelised red onion in toasted bread 9 GFA +50p

Italian Stack Warmed shredded chicken, homemade pesto, sun dried tomatoes, sweet drop peppers, melted mozzarella, melted cheddar and spinach in Bakehouse toasted bread 9 GFA +50p

Lebanese Salad or Wrap Marinated chicken thigh, buckwheat, spinach, sweet drop peppers, sun dried tomatoes, pomegranate dressing, houmous, yoghurt, honey and za'atar, houmus, olives and black sesame seeds 11 / 9 □ ◇

Classic Club Sandwich Choose either **crispy bacon & chicken** or with **haloumi and plant based bacon**. Triple decker of toasted bread with spinach, tomatoes and the essential lashings of Mayo. 11 GFA +50p ◇

Homemade Soup - see boards for details GFA

Add side of fries to any of the above +3.5 GFA

Bowls & Mains

The Seoul Kitchen Bowl Pork belly or haloumi (or have both +3), organic black rice with a honey and soy dressing, homemade kimchi, pickled veg, guacamole, sriracha mayo, black sesame seeds, topped with a free range fried egg 13 GFA

Lebanese Rice Bowl Fried **chicken thighs** or **halloumi** (or have both +3) with organic black rice, beetroot houmous, roasted Padron peppers, carrot & orange salad, topped with a yogurt, honey & za'atar dressing, esme and a toasted flatbread 13 GFA +50p □ ◇

Gyros Choose either **halloumi**, or **chicken thighs** (or have both +3) fried in our spice marinade, served in a soft flatbread with salad, beetroot houmous, esme, zaatar, yogurt & honey dressing & fries 14

The Classic Social Burger Just a great quality beef patty, with relish, tomatoes & leaves, served with fries & slaw 13 GFA+50p ◇

The BBQ Burger Topped with dry cured smoked block streaky bacon, hash brown, melted cheese & bbq sauce served with fries & slaw 15 GFA +50p ◇

Our Suppliers and Ingredients

We have a firm belief in not only supporting our fellow local businesses but also to ensure we use high quality meat.

We use the 'Block&Bottle' butcher in Heaton who only sell local grass fed Beef, highest welfare free range Poultry from the North East and we use their Gloucester Old Spot pork.

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