

W E L C O M E T O

Lydia's

COFFEEHOUSE

E D E N P R A I R I E , M N

COFFEE & ESPRESSO

SIGNATURE DRIP 1.75/Refill 1.00

Dogwood - Bear Hug
(chocolate cake, brown sugar and baked berries)

POUR OVER 3.00

Single origin coffee brewed to order by the cup

COLD BREW 3.25

Dogwood - Zamboni

ESPRESSO 2.00

Dogwood - Bear Hug
(chocolate cake, brown sugar and baked berries)

AMERICANO 2.50

2 shots espresso and hot water

CAPPUCCINO 3.00

2 shots espresso, steamed whole milk
and microfoam on top

LATTE 3.25

2 shots espresso, steamed whole milk
and a milky microfoam on top

MOCHA 3.50

2 shots espresso, steamed whole milk and
creamy organic dark chocolate syrup

EXTRAS

Espresso shot
Syrup shot
Milk substitute (oat, almond, soy)
Protein powder (chocolate or vanilla)

Add 0.75

SPECIALTY DRINKS

COCO BUTTER COFFEE 3.00

Signature Drip + coconut oil, grass-fed butter, cinnamon

CARAMEL MACCHIATO 4.00

Espresso + steamed milk, vanilla syrup,
caramel drizzle

RED EYE 2.00

Signature Drip + 1 shot espresso

BLACK EYE 2.50

Signature Drip + 2 shots espresso

MIEL 3.50

2 shots espresso + steamed whole milk,
locally sourced honey and a dash of cinnamon

FRAPPUCCINO 4.00

Cold Brew + classic frappe powder,
topped with whipped cream

NON-COFFEE DRINKS

RISHI HOT TEA 1.50

CHAI LATTE 4.00

UNSWEETENED ICED TEA 2.00

Green or black

ARTISAN HOT CHOCOLATE 2.00

Steamed whole milk and creamy
organic dark chocolate syrup

BLENDED SMOOTHIE 4.00

Strawberry Banana or Four Berry,
topped with whipped cream

SANDWICHES & SALADS

(ALL MENU ITEMS MADE
FRESH IN-HOUSE)

FARM FRESH EGG & CHIVE BISCUIT 4.50

Naturally cured bacon, garlic-herb soft cheese,
garden tomatoes

IT'S A RACHEL! 7.50

All-natural turkey breast, scratch Thousand Island
dressing, sauerkraut, Swiss cheese, marble rye
*(Served with your choice of chips or side salad)

PESTO ROASTED CHICKEN & PROSCIUTTO SANDWICH 7.50

Lemon aioli, mint and tomato "jam," soft herbed focaccia
*(Served with your choice of chips or side salad)

SMOKED HAM & RASPBERRY MUSTARD SANDWICH 7.50

Dill Havarti, mixed greens, hearty five grain bread
*(Served with your choice of chips or side salad)

TOASTY GRILLED CHEESE SANDWICH 4.50

Garlic-buttered brioche with Havarti,
mild cheddar, Parmesan cheese
*(Served with your choice of chips or side salad)

CURRIED CHICKEN SALAD WITH CARDAMOM CANDIED PECANS 7.50

Artisan butter croissant, crisp leaf lettuce
*(Served with your choice of chips or side salad)

SEASONAL SALAD SELECTION 8.25

Chef-selected local, seasonal fruits and vegetables,
artisanal cheeses and herb-roasted chicken breast served
over mixed greens with a champagne vinaigrette dressing

TASTY TREATS

OOEY GOOEY CHOCOLATE CHIP COOKIES 1.50

Freshly baked in-house!

RASPBERRY WHITE CHOCOLATE SCONE 2.50

Buttery and soft scone with raspberry swirls, white
chocolate chunks and white chocolate drizzle on top

MUFFIN 2.50

Your choice of banana chocolate chip,
lemon poppyseed or blueberry

ENERGY BITES (GF) 2.00

Gluten-free oats, locally sourced honey, dark chocolate
chunks, chia seeds, organic & all natural peanut butter,
and organic vanilla extract

APPLE FRITTER 3.00

Luscious donut filled with apples, cinnamon
and drizzled with a light glaze

APPLE STRUDEL 3.00

Sweet apple filling enveloped in a fluffy puff pastry

LOAF BREAD 1.50

Flavor varies seasonally