

BREAKFAST

SERVED MON-FRI 7-11AM / SAT 8-11AM

THE WAKE UP

Homemade pepper and onion frittata, with sharp cheddar cheese

On Your Choice Of:

Biscuit • Waffle • Bagel • English Muffin

Add: *Pork • Turkey • Plant-Based Sausage*

SOUTHERN EGG PIES

**SWISS & CAMELIZED ONION
KALE & SUN-DRIED TOMATO
COUNTRY HAM & CHEDDAR**

Buttered flour pastry filled with a sweet and savory egg custard

BELGIAN WAFFLES

CLASSIC • RED VELVET • GREEN TEA

Your choice of buttermilk waffle variety, dusted in powdered sugar. Served with honey butter and maple syrup.

TOASTS

Toasted sourdough or multigrain bread

Topped With Your Choice Of:

Lox & Cream • Smoked Avocado • Nutella & Apple • Cajun Caprese*

YOGURT PARFAITS

PEACH COBBLER

Roasted Peaches, Vanilla Greek Yogurt, Almond Granola

STRAWBERRY SHORTCAKE

Fresh Strawberry, Vanilla Greek Yogurt, Graham Cracker Granola

KIWI APPLE CRISP (V/GF)

Fresh Kiwi, Coconut Yogurt, Apple Granola

ASSORTED BREADS & PASTRIES

BAGELS • MUFFINS • SCONES

HOT CEREAL

HOMINY GRITS • STEEL CUT OATS (V)



**CHECK OUT OUR
MADE-TO-ORDER
DRINKS ON THE BACK!**

**WE ACCEPT CASH,
CREDIT/DEBIT, AND
HUSKY DOLLARS**

**SCAN THE QR FOR
ONLINE ORDERING**



Before placing your order, please inform your server if a person in your party has a food allergy.

**These items are cooked to order and/ or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness*

THE UNDERGROUND

CAFE + LOUNGE

742 Columbus Ave, Boston MA 02120

theundergroundboston.com

 [@theundergroundboston](https://www.instagram.com/theundergroundboston)

 House Specialty

(V) Vegan

(GF) Gluten Free

ALL DAY

SERVED MON-FRI 7AM-7PM / SAT 8AM-4PM

HOT SANDWICH MELTS

Sourdough or multigrain bread grilled with pickled red onions, sharp cheddar, pepper jack, and swiss cheese

Add Your Choice of Protein:

Pulled Pork • Smoked Turkey Leg • Impossible® Plant-Based Patty (V) • Tuna Salad • BBQ Chicken salad

BAKED MACARONI & CHEESE

Three cheese elbow pasta — baked, browned, and bubbling

SALADS (V)

SUPER GREEN SALAD

Sea salt and olive oil massaged kale and cabbage, with seasonal add-ons

BLACK EYE SALAD

Black-eyed pea salsa, chopped kale, red cabbage, sun dried tomato

ZESTY PASTA SALAD

Tri-color rotini, sun dried tomatoes, black beans, bell peppers, onions, herb vinaigrette

SOUP OF THE DAY

Rotating Selection

SEAFOOD GUMBO

Traditional roux-based stew, served with chicken, sausage, shrimp and okra

SMOKEHOUSE CHILI

Ground beef, smoked sausage, red beans, onions, jalapeno peppers, tomatoes, shredded cheddar and scallion topping

CAJUN RATATOUILLE (V)

Stewed tomatoes, yellow squash, okra, onion, peppers, celery, garlic, basil

SMOOTHIES (V)

Made to Order • 16 oz / 20 oz

HUSKY PRIDE

pineapple, banana, coconut, water, vanilla protein powder

BERRY ROXBURY

blackberries, strawberries, blueberries, pineapple juice

GREEN MONSTER

kale, spinach, green apple, matcha powder, pineapple juice

CHOCOLATE CITY

cocoa, espresso, chocolate protein powder, almond milk, coconut yogurt

TROPIC THUNDER

mango, passion fruit, strawberry, coconut water, orange juice

HOT & COLD BEVERAGES

Made to Order • 12 oz / 20 oz

HOT AND ICED COFFEE

ESPRESSO (*Single or Double*)

CAFE LATTE (*Add a Flavor Shot*)

MOCHA LATTE

VIENNA LATTE

MATCHA LATTE

CHAI LATTE

HOT HERBAL TEA

**PROUDLY SERVING
FAZENDA COFFEE ROASTERS**

READY-TO-DRINK BEVERAGES

HOMEMADE LEMONADE

HOMEMADE SWEET TEA

CRAFT SODAS

ASSORTED WATERS



House Specialty

(V) Vegan

(GF) Gluten Free