



The Place to Meet & Eat

26 SW Osceola St • Historic Downtown Stuart

772.283.6116 osceolastcafe@gmail.com

We offer inside & patio seating, as well as takeout & delivery services

Visit us online for daily specials

Facebook: @OsceolaStreetCafe Instagram: @osceolacafe

www.osceolastreet.com

Breakfast until 11



The Best of OSC

Acai Bowl small 9.00 large 11.75
organic berry sorbet, fresh fruit, house-made granola
add Greek yogurt \$2; warm peanut butter \$1

Belgian Waffle 7.90
with butter & syrup

Bowl of Grits 4.35
add cheese & scallions 80¢

Breakfast Reuben 13.25
2 eggs, pastrami, sauerkraut, Swiss cheese, & 1000 island dressing on an English muffin; side of fruit, grits, or potatoes

Buttermilk Pancakes 7.25
with butter & syrup

Cinnamon French Toast 7.95
with butter & syrup

Fruit Bowl 4.50

House-Made Granola 5.95
with your choice of milk, side of fruit

Hummus Platter 9.25
banana peppers, capers, olives, pita

Nova Lox Platter 14.75
bagel & cream cheese, capers, Nova, tomato, onion

Old Fashioned Oatmeal 4.95
with dried fruit or nuts 95¢, fresh fruit \$2.25, berries (mp)

Quiche 4.95
add mixed greens \$3.35

Rise & Shine Grits Bowl 12.95
bacon, ham, or sausage, cheese & scallions, 2 eggs on top

Sunrise Bowl 13.75
scrambled eggs, roasted potatoes, 3 veggies, 1 cheese
add a meat \$2.65

Sunrise Burrito 11.65
scrambled eggs, 3 veggies & 1 cheese in your choice of wrap
add a meat \$2.65

Yogurt Parfait 7.95
organic Greek yogurt, fresh fruit, house-made granola

Eggs



Fresh egg omelet (whole or whites only) 6.25

Fried or scrambled eggs 6.00

Scrambled egg whites 6.10

Egg sandwich 6.00

Egg white sandwich 6.10



Omelets, eggs, & scrambles served with choice of toast, bagel, or English muffin

Add a biscuit or croissant (add \$1)

Gluten free options: toast, bagel, English muffin, wrap (add \$1.50), muffin (add \$2.50)

Customize Your Eggs

Meat 2.65: bacon, chicken, ham, or sausage (pork or turkey)

Cheese 1.20: American, cheddar, feta, goat, mozzarella, pepper jack, provolone, Swiss

Veggies 65¢ each: artichokes, avocado (mp), banana peppers, broccoli, jalapeños, Kalamata olives, mushrooms, onions, peppers, ratatouille, scallions, spinach, tomatoes

Sides

avocado (mp)	oatmeal 2.10	toast 1.75
cottage cheese 2.10	ratatouille 2.75	yogurt 2.10
English muffin 2.50	roasted potatoes 2.65	bacon, ham, sausage (pork or turkey) 2.65
fresh fruit 2.25	sautéed vegetables 5.45	2 ounces Nova Lox 4.60
grits 1.60	sliced tomatoes 2.05	

Sides

Bagels

2.00 each; 11.00/half dozen; 23.00/dozen — gluten free bagel 3.50 each

blueberry, cheese (asiago, bacon cheddar, cheddar, jalapeño cheddar, pesto mozzarella, spinach asiago add: 50¢), cinnamon raisin, cinnamon sugar, everything, garlic, onion, plain, poppy, pumpkinnickel, sesame, 7-grain

Your choice of bagel with cream cheese: plain **3.50**
cinnamon raisin, cranberry, garlic-basil, scallion, veggie **3.95**
or nova spread **5.35**

Your choice of bagel with: butter **2.30**, butter & jam **2.60**
pb&j **3.50**, hummus **3.95**

Baked Goods

Apple Strudel 4.45

Brownie 4.00

Buttermilk Biscuit 3.65

Coconut Macaroon 1.80

Cookie 2.85

Cinnamon Bun 4.75

Croissant 3.25

Coffee Cake 3.75



OSC Specialty Cookies!

Quinoa 4.35

dark chocolate, oats, apricots, quinoa

Chocolate Ganache 3.60

double layer oatmeal cookie with coconut and ganache

Muffin 3.45

Rice Crispy Treat 2.65

Rugelach 1.80

raspberry, chocolate, cinnamon, cinnamon nut

Scone 3.75

Seasonal Bread 3.50

banana, mango, pumpkin

Espresso & Specialty Hot or Cold Beverages

Fresh Brewed Coffee

medium 3.25 large 3.75

Single Espresso 2.45

Double Espresso 3.85

Americano 3.85

espresso with steamed water

Café Au Lait 3.75

brewed coffee with steamed milk

Cappuccino 4.25

espresso with steamed & frothed milk

Latte 4.25

espresso with steamed milk

Macchiato 4.25

espresso with foamed milk



Mocha 5.25

espresso with frothed milk & chocolate

Mocha Almond Delight 6.00

espresso with chocolate & almond syrups, whipped cream

Vietnamese 4.50

cold brew with condensed milk

Cold Brew 4.00

Hot Tea 2.75

Chai Tea 4.75

spiced or vanilla

Colada 5.00

blended iced coffee drink in vanilla, caramel, or mocha flavor

Hot Belgian Chocolate 4.00

with whipped cream



Mimosas

Glass 9.00 Bottomless 20.00

Bloody Marys

Glass 11.00 Bottomless 29.00



Customize your beverage:

Espresso shot \$1; Flavored syrup \$1; Almond, coconut, oat, or soy milk \$1

Lunch from 11-3

Sandwiches

*served on choice of whole-wheat, white, rye, sourdough, wrap, bagel, or croissant (add \$1)
gluten free bread, wrap, or bagel (add \$1.50)*

Add Veggies: *lettuce, tomato, onion, banana peppers, sprouts, cucumbers, carrots, and avocado (mp)*

Add Cheese: *American, cheddar, feta, goat, pepper jack, provolone or Swiss (add \$1.20)*

Daily Sandwich Special 12.25

It's dang good!

**Sandwiches served with choice of chips,
coleslaw, fresh fruit or potato salad**

BLT 10.25

crispy pecan-wood smoked bacon, romaine lettuce, tomato

California Chicken & Veggie Wrap 12.50

grilled chicken, avocado, carrots, cucumbers, sprouts, lettuce, tomato

Café Combo Club 11.95

Genoa salami, ham, pecan-wood smoked bacon, turkey

Chicken Caprese 11.95

grilled chicken, mozzarella cheese, tomato, basil, balsamic glaze on grilled ciabatta

Chicken Salad 10.25

classic with mayo & celery, curry, or McIntosh with apples & raisins

Cuban 11.95

roast pork, ham, Swiss cheese, pickles, mayo, mustard

Egg or Tuna Salad 9.95

egg salad is made with a touch of mayo & dill; albacore tuna salad has shredded carrots, celery & a bit of mayo

Corned Beef, Genoa Salami, Ham, Roast Beef, Turkey 10.75

OSC Chicken Panini Wrap 11.95

grilled chicken, pepper jack cheese, sun dried tomato, guacamole, side of honey mustard

Nova Lox 14.75

on your choice of bagel or bread, cream cheese, capers, tomato, onion

Pastrami Reuben 11.25

fresh pastrami, sauerkraut, Swiss cheese, 1000 island dressing

Turkey Club with Bacon 11.60

an OSC favorite with mayo, lettuce, tomato

Turkey Rachel 11.25

coleslaw, turkey, Swiss cheese, 1000 island dressing

Veggie Melt 10.45

banana peppers, guacamole, mushrooms, onions, provolone cheese, spinach, sprouts, tomato



Daily Soup Special

fresh and home-made everyday

Cup 5.00

Bowl 6.75

OSC Combos!

Bowl of Soup & ½ Sandwich 12.00 Bowl of Soup & ½ Garden or Caesar Salad 12.00

½ Sandwich & ½ Garden or Caesar Salad 12.95

Share your sandwich or salad with a friend \$3

Lunch from 11-3

Salads

dressings: balsamic, Caesar, basil, blue cheese, Greek, ranch, honey mustard, Mandarin balsamic, sesame-soy, sun-dried tomato, raspberry lime, sesame balsamic or white wine

Add: grilled or blackened chicken 4.50; grilled or blackened wild salmon or shrimp 8.00;
scoop of chicken (classic, curry or McIntosh), egg or tuna salad 4.65

Daily Salad Special 17.75

Always delicious!

Arugula 14.25

artichoke hearts, grape tomatoes, kalamata olives, mozzarella, pickled red onions, basil vinaigrette

Asian 13.65

almonds, cabbage, carrots, cilantro, cucumbers, crispy wonton chips, scallions, sesame-soy vinaigrette

Berry & Goat 14.35

arugula, goat cheese, honeyed almonds, strawberries, balsamic vinaigrette

Caesar 9.00

house-made croutons, parmesan, Caesar dressing

Chef's 14.65

turkey, ham, Swiss cheese, hard boiled egg, ranch dressing

Cobb 14.65

avocado, bacon, blue cheese crumbles, grape tomatoes, hard boiled egg, white wine vinaigrette

Curry Chicken 14.75

carrots, grape tomatoes, red peppers, Mandarin balsamic vinaigrette

Garden 9.00

carrots, cucumbers, grape tomatoes, radishes

Greek 14.50

cucumbers, feta cheese, grape tomatoes, kalamata olives, pickled red onions, stuffed grape leaves, pepperoncini peppers, tzatziki sauce, pita bread, Greek dressing

Health 13.35

alfalfa sprouts, cottage cheese, dried cranberries, fresh fruit, sunflower seeds, raspberry vinaigrette

Middle Eastern 14.35

cucumbers, feta cheese, grape tomatoes, hummus, kalamata olives, ratatouille, pita bread, sunflower seeds

Pear & Blue 13.00

OSC specialty! toasted walnuts, D'Anjou pears, blue cheese, grape tomatoes, sesame balsamic

Quinoa Power Bowl 14.35

avocado, black beans, sautéed vegetables (onions, peppers & spinach), white wine vinaigrette

Salad Trio 15.75

choose 3 scoops of the following salads: egg, classic chicken, curry chicken, McIntosh chicken, tuna

Spinach 14.65

crumbled bacon, egg salad scoop, grape tomatoes, pickled red onions, balsamic vinaigrette

Stuffed Avocado 15.50

whole avocado filled with your choice of salad: egg, classic chicken, curry chicken, McIntosh chicken, tuna



Items To Go

Acai

1 quart 14.00

Chicken (classic, curry or McIntosh), Egg or Tuna Salad

1 scoop 4.65 ½ pound 8.25 1 pound 13.95

Coffee

whole bean or ground

1 pound house, decaf, Kona, flavored, organic 17.95



Cream Cheese

½ pound plain 4.00 ½ pound flavored 4.75

Granola 12/lb

House-made Salad Dressing 7.95/pint

House-made Soup 15/quart

Hummus

1 scoop 4.50 ½ pound 7.00 1 pound 11.50

Loaf of House-Made Bread 9.35

Whole Cakes & Pies (mp)

Apple or Mixed Fruit Pie, Carrot Cake, Chocolate Decadence Torte (gf),
Key Lime Pie, NY Style Cheesecake, Triple Chocolate Mousse Cake,
plus custom and seasonal specialties



Whole Quiche 28

Café Hours

Weekdays 7 AM — 3 PM

Saturday 8 AM — 3 PM

Sunday Brunch 8 AM — 1 PM

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Menu prices are subject to change without notice.