



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 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 7.85 large 10.45
*organic berry sorbet, fresh fruit, house-made granola
 add Greek yogurt 2; warm peanut butter 1*

Belgian Waffle 7.45
with butter & syrup

Bowl of Grits 4.25
with cheese & scallions

Breakfast Reuben 11
*2 eggs, pastrami, sauerkraut, swiss cheese, & 1000 island
 dressing on a toasted English muffin*

Buttermilk Pancakes 6.85
with butter & syrup

Cinnamon French Toast 7.45
with butter & syrup

Fruit Bowl 4.15

House-Made Granola 4.75
with your choice of milk, side of fruit

Hummus Platter 7.50
banana peppers, capers, olives, pita

Nova Lox Platter 13.50
bagel & cream cheese, capers, Nova, tomato, onion

Old Fashioned Oatmeal 4.50
with dried fruit or nuts 80¢, fresh fruit 2, berries (mp)

Quiche 4.45
with mixed greens 3

Rise & Shine Grits Bowl 12
bacon, ham, or sausage, cheese & scallions, 2 eggs on top

Sunrise Bowl 12.85
*scrambled eggs, roasted potatoes, 3 veggies, 1 cheese
 add a meat 2.35*

Sunrise Burrito 11
*scrambled eggs, 3 veggies & 1 cheese in your choice of wrap
 add a meat 2.35*

Yogurt Parfait 7.15
organic Greek yogurt, fresh fruit, house-made granola

Eggs



Fresh egg omelet (whole or whites only) 5.85

Fried or scrambled eggs 4.80

Scrambled egg whites 5.25

Egg sandwich 4.95

Egg white sandwich 5.25

Omelets, eggs, & scrambles served with choice of toast, bagel, biscuit, English muffin, or croissant (add 95¢). Gluten free options: toast, bagel, wrap (add 1.25), muffin (add 2.25)

Customize Your Eggs

Meat 2.35: bacon, chicken, ham, or sausage (pork or turkey)

Cheese 1.10: American, cheddar, feta, goat, mozzarella, pepper jack, provolone, Swiss

Veggies (55¢ each): artichokes, avocado (mp), banana peppers, Kalamata olives, mushrooms, onions, peppers, ratatouille, spinach, tomatoes

Sides

avocado (mp)	grits 1.60	sautéed vegetables 3.50
biscuit 2.45	oatmeal 1.50	toast 1.60
cottage cheese 2.10	roasted potatoes 2.65	bacon, ham, sausage (pork or turkey) 2.35
English muffin 2.35	salsa 2.65	2 ounces Nova Lox 4.50
fresh fruit 2.10	sliced tomatoes 2.05	

Sides

Bagels

1.50 each; 8.25/half dozen; 16/dozen — gluten free bagel 2 each

blueberry, cheese (asiago, bacon cheddar, cheddar, jalapeno cheddar, pesto mozzarella, spinach asiago add: 45¢), cinnamon raisin, everything, garlic, onion, plain, poppy, pumpernickel, sesame, 7 grain

Your choice of bagel with cream cheese: plain, cinnamon raisin, cranberry, garlic-basil, scallion, veggie 2.95; or nova spread 4.50

Your choice of bagel with: butter 1.80, butter & jam 2.20, pb&j 2.60, hummus 3.25

Baked Goods

Apple Strudel 4.25

Brownie 3.85

Buttermilk Biscuit 2.45

Coconut Macaroon 1.65

Cookie 2.75

Croissant 3.05

Crumb/Coffee Cake 3.30

Muffin 3.30



OSC Specialty Cookies!

Quinoa 3.85

dark chocolate, oats, apricots, quinoa

Chocolate Coconut Ganache 3.55

double layer with coconut and ganache

Rice Crispy Treat 2.45

Rugelach 1.65

raspberry, chocolate, cinnamon, cinnamon nut

Scone 3.55

Seasonal Bread 2.95

banana, mango, pumpkin

Espresso & Specialty Hot or Cold Beverages

Fresh Brewed Coffee

medium 3 large 3.20

Single Espresso 2.35

Double Espresso 3.70

Americano 3.70

espresso with steamed water

Café Au Lait 3.55

brewed coffee with steamed milk

Cappuccino 3.75

espresso with steamed & frothed milk

Latte 3.90

espresso with steamed milk

Macchiato 3.75

espresso with foamed milk

Mocha 4.20

espresso with frothed milk & chocolate

Mocha Almond Delight 4.50

espresso with chocolate & almond syrups, whipped cream

Vietnamese 4.20

cold brew with condensed milk

Cold Brew 3.95

Hot Tea 2.60

Chai Tea 4.20

spiced or vanilla

Colada 4.45

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

Hot Belgian Chocolate 3

with whipped cream

Customize your beverage:

Espresso shot 1, Flavored syrup 75¢, Almond, coconut, or soy milk 70¢

Lunch from 11-3

Sandwiches

served on choice of whole-wheat, white, rye, sourdough, wrap, bagel, or croissant (add 95¢)

Gluten free bread, wrap, or bagel (add 1.25)

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

Add Cheese: *American, cheddar, feta, goat, pepper jack, provolone or Swiss (add 1.10)*

Daily Sandwich Special 10.95

It's dang good!

BLT 9.25

crispy pecan-wood smoked bacon, romaine lettuce, beefsteak tomato

California Chicken & Veggie Wrap 11

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

Café Combo Club 11

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

Chicken Caprese 11

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

Chicken Salad 9.45

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

Cuban 10.75

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

Egg or Tuna Salad 9.25

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

JD Grilled Chicken Panini Wrap 10.65

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

Nova Lox 13.50

cream cheese, capers, tomato, onion

Pastrami Reuben 10.25

fresh pastrami, sauerkraut, Swiss cheese, thousand island dressing

Turkey Club with Bacon 10.50

an OSC favorite with mayo, lettuce, tomato

Turkey Rachel 10.25

coleslaw, turkey, Swiss cheese, thousand-island dressing

Veggie Melt 9.45

avocado, banana peppers, cheese, mushrooms, onions, spinach, sprouts, tomato



Daily Soup Special

fresh and home-made everyday

Cup 4.75

Bowl 6.25

OSC Combos!

Bowl of Soup & ½ Sandwich 11 Bowl of Soup & ½ Garden Salad 11

½ Sandwich & ½ Garden Salad 12

Share your sandwich or salad with a friend 2

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 4.35; grilled or blackened wild shrimp 7;
scoop of chicken (classic, curry or MacIntosh), egg or tuna salad 4.25

Daily Salad Special 16.25

Always delicious!

Arugula 12.65

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

Asian 12.35

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

Berry & Goat 12.35

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

Caesar 8

house-made croutons, parmesan, Caesar dressing

Chef's 12.35

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

Cobb 12.65

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

Curry Chicken 12.35

carrots, grape tomatoes, red peppers, Mandarin balsamic vinaigrette

Garden 8

carrots, cucumbers, grape tomatoes, radishes

Greek 12.65

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

Health 12.10

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

Middle Eastern 12.65

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

Pear & Blue 11.35

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

Quinoa Power Bowl 13

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

Salad Trio 12.50

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

Spinach 12.50

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

Stuffed Avocado 13

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



Items To Go

Acaí

1 quart 12.95

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

1 scoop 4.20 ½ pound 7.35 1 pound 12.60

Coffee

whole bean or ground

1 pound 13.65



Cream Cheese

½ pound plain 3.50 ½ pound flavored 4.25

Granola 9/lb

House-made Salad Dressing 5.40/pint

House-made Soup 13.35/quart

Hummus

1 scoop 3.95 ½ pound 6.25 1 pound 10.50

Loaf of House-Made Bread 7.50

Whole Cakes & Pies (mp)

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



Whole Quiche 23

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.