



Bagels	single	six
Plain, Sesame, Everything, Marble, Cinnamon Raisin, Blueberry, Vegan Everything, Vegan Plain	\$2	\$8
Asiago, Asiago Herb	\$2.50	\$10

Spreads

available 4oz. \$3.25, 8oz. \$6.50, 16oz. \$12

Cream Cheese: Traditional, Veggie & Herb, Roasted Garlic
Chive, Spinach Artichoke Parmesan, Cheddar Pimento
Jalapeño, Lemon Dill, Honey Ricotta, Vegan Traditional
Butter, Strawberry Jam
Add-ons: Avocado (+\$1), Hummus (+\$.50)

Bagel & Spread (no chips)	\$4
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Toast/Crostini

Flower Child (V) Avocado, sunflower, microgreens, pickled onion, lemon aioli on multigrain	\$8
G.O.A.T. Avocado, roasted cherry tomato, goat cheese, balsamic drizzle on multigrain	\$8
Salume Crostini Capocollo, fig, ricotta, pickled mustard seed, fresh herbs, jalapeño mustard on toasted sourdough	\$12
Vegan Crostini (V) Buffalo chik'n, garlic spread, pickled red onion, arugula, balsamic drizzle on toasted sourdough	\$10

Deli Sides

Available in 4oz. \$2.25, 8oz. \$4.50, 16oz. \$9

Potato Salad (V)
Homestyle Pasta Salad (V)
House Chips (V)

Apero (additional snack options)

Mediterranean Olives (V)	\$6
Hummus and Bagel Chips (add veggies \$2)	\$6

Sandwiches (w/ house chips)

Get any sandwich on a bed of arugula instead of bread
Add a 4oz deli side for \$2.25

Sunrise Turkey bacon, hard scrambled egg, tomato, arugula, choice of spread, on your choice of bagel	\$8
Vegan Sunrise (V) Vegan bagel, just egg, vegan cheese, tomato, arugula on your choice of bagel +vegan sausage \$2	\$9
Nova Lox Smoked salmon, capers, pickled onion, cucumber, tomato, arugula, choice of spread on your choice of bagel	\$13
Eola Turkey Club Sliced mesquite turkey, turkey bacon, tomato, arugula, choice of spread, on your choice of bagel	\$12
Grilled Chicken Florentine Parmesan encrusted chicken, spinach, artichoke on Olde Hearth filone	\$13
Artichoke and Broccolini (V) Roasted broccolini, artichoke, garlic spread, vegan cheese; toasted on filone	\$12
The Waldorf Waldorf chicken salad on a toasted croissant	\$10
Vegan Buffalo Chik'n (V) Vegan protein, avocado, arugula, tomato on filone	\$12
Turkey Pesto Turkey, pesto, mozzarella; toasted on filone	\$12

Boards (emphasis on Southern producers as available)

Cheese Board Four artisan cheeses with seasonal accompaniments	\$25
Vegan Cheese Board (V) Four artisanal vegan cheeses with seasonal accompaniments	\$25
Charcuterie Board Four cured meats, house pickles, seasonal jelly	\$25
Half/Half Board Three artisan cheeses and three cured meats, seasonal accompaniments	\$30
Chef's Whim A selection of artisan cheeses and cured meats with accompaniments chosen by our chef	\$35

(V) = Vegan

Wine Cocktails

Mimosa	\$6
Sangria	\$7

Wine by the Glass

Antoine Muller Blanc de Blancs, <i>Alsace, FR</i>	\$8
Aromas of fresh white fruits as well as a buttery notes of brioche	
Le Ballon Vermentino and Sauv. Blanc, <i>Languedoc, FR</i>	\$8
Fresh and crisp with notes of stone fruit and white flowers	
Moulin de Gassac Guilhem Rosé, <i>Languedoc, FR</i>	\$8
Mineral driven with notes of strawberry, peach, wildflowers and flint	
Mas Sauvaire Rouge, Red Blend, <i>Pays D'oc, FR</i>	\$9
Juicy dark fruit with a touch of earthiness and a velvety finish	
Bacchus Cabernet Sauvignon, <i>California</i>	\$10
Easy-drinking with flavors of cassis, black fruits and a touch of cedar	

Join us for Happy Hour!

Mimosas, Sangria and select wines by the glass
\$4 at 4pm
\$5 at 5pm
\$6 at 6pm

Ask about the rotating selection of Curate natural wines by the glass
Check the coolers for our canned beer and wine selection
All wine bottles available at retail prices with no corkage

Coffee/Tea

Add Vanilla Almond Creamer or Oat Milk for +\$0.60
Add Soy or Almond Milk for no extra charge

Hot Coffee	12oz.	16oz.
Columbia Cauca Batch Brew	\$3	\$3.50
Hot Tea		
Green, Chamomile, Earl Gray	\$3	\$3.50
Cold Brew Coffee		
Guatemala San Marcos		\$4
Cold Brew Tea		\$3
Matcha Tea Lemonade		\$4.75
Lemonade		\$4

Desserts - Juniper Patisserie

Tahini Chocolate Chip Cookie (V)	\$3
Blueberry Lemon Sugar Cookie (V)	\$3
S'mores Cookie (V)	\$3
Oatmeal Cream Pie (V)	\$5.50
Dbl Chocolate Peanut Butter Cream Pie (V)	\$5.50
Toasted Chai Banana Bread (V)	\$4

Desserts may be subject to availability
Be sure to check the pastry display for additional options!



552 E Amelia Street
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Mon-Thurs 7am-8pm Friday 7am-9pm
Sat 8am-9pm Sun 8am-8pm

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Catering & Events

Eola General is ready to cater your next gathering...

Breakfast, Lunch, Reception or Wine Tasting in your office, home, backyard or our backyard
Add a little fun to your gathering with our one of our food truck partners

Contact

catering@eolageneral.com