

Tuesday - Friday  
7am - 4pm

Saturday  
9am - 4pm

Sunday  
10am - 4pm seasonally

closed Mondays

dine-in or carry-out

# Java Glaze Cafe & Bakery



HOME OF  
CHEESECAKE PLEASE.

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Reading OH 45215  
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www.javaglaze.com

member of:  
Reading Bridal District &  
Reading Chamber of Commerce

## available all day Breakfast

### Biscuits and Gravy

choice of two house-made cheddar or parsley  
biscuits smothered in sausage gravy, \$5.00

### Breakfast Panini

scrambled egg and cheddar cheese served on  
French bread, \$5.00

### Taste of Belgium® Waffle

a thick, authentic Leige style brioche waffle, made  
with imported sugar baked into every bite, \$4.00  
with fresh fruit & whipped cream, \$5.50  
with baked apples, \$6.00

### Breakfast Burrito

choice of ham or vegetarian sausage rolled up  
with roasted potatoes, salsa fresco and cheddar  
cheese, \$4.50

### Quiche de Jour

individual-sized quiche, \$4.50

### Oatmeal

assorted flavors, \$2.25 to go  
in-house with fresh fruit, \$3.25

### Yogurt Parfait

fresh fruit, granola, greek yogurt, \$2.75

### Bagel

served with cream cheese, \$1.75

### Fruit Plate

seasonal fresh fruit, \$2.75

### Pastries

assorted varieties--see bakery case

also available on the weekends:

### The Classic

two eggs (specify style), smashed  
potatoes, choice of bacon, sausage, ham  
or vegetarian sausage, and choice of white  
or wheat toast, \$5.25

### Brioche French Toast

house-made brioche bread dredged in  
spices and coated with cinnamon crunch,  
then covered with baked apples, \$5.50

### Huevos Rancheros

two scrambled eggs with salsa and cheddar  
on a tortilla and served with smashed  
potatoes, \$4.75

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## Soups

served with bread, cup, \$3.25

### Curry Roasted Carrot & Lentil

Chili  
beans, beef

### Vegetarian Chili

beans, green pepper, mushroom

## Beverages

milk \$1.50    orange juice \$1.25  
V8 juice \$1.75    apple juice \$1.00

lemonade \$1.50 w/refills \$2.25  
iced tea \$1.50 w/refills \$2.25

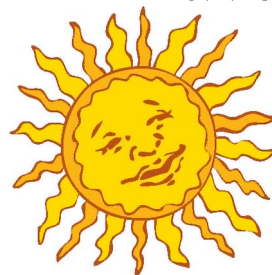
coffee \$2.00 w/refills \$2.95  
hot tea \$1.50

hot chocolate \$2.50, large \$3.00

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## Desserts

We are the home of Cheesecake Please®!  
Visit our bakery cases to see our cheesecake  
varieties and our other delicious desserts.  
All are made in-house!



Ask a barista or see our  
menu board for our  
selection of espresso  
drinks, coffee drinks, and  
specialty drinks.

# when our kitchen is open

## Appetizers

### Hummus of the Day

house-made hummus served with warm pita bread and fresh vegetables, \$4.25

### Crostini Plate

5 slices of toasted house-baked French bread served with assorted cheeses and Mediterranean olives, \$6.75

### Pretzel with Beer Cheese

fresh baked pretzel with house-made beer cheese, \$4.75

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## Salads

salads served with bread

house-made dressings: Buttermilk Ranch, Ginger Soy Vinaigrette, Balsamic, Red Wine Vinaigrette

### House

mixed greens with blanched green beans, tomato, red onion, and feta cheese, \$6.25  
with house roasted chicken, \$8.75  
with poached salmon, \$10.25

### Chef

mixed greens, spinach, chunks of turkey, ham, and bacon, hardboiled egg, tomato, onion, and topped with cheddar cheese, \$8.75

### Chicken

chicken tossed in a special sauce with walnuts, apple, and celery served on a bed of mixed greens, \$7.75

### Spinach & Lentil

baby spinach and lentil salad with tomato, red onion, and blue cheese crumbles, \$6.75  
with house roasted chicken, \$9.25  
with poached salmon, \$10.75

### Beet

roasted beets, pickled carrots, and sliced radish served on a bed of spring greens, \$6.75  
with house roasted chicken, \$9.25

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## Sandwiches

with a choice of side, or add soup or small house salad for \$1

### Five Cheese Panini

cheddar, Swiss, mozzarella, provolone and Romano cheeses on fresh house-baked bread, \$6.50  
with ham, \$8.50

### Roasted Turkey Panini

hand carved white-meat turkey with fresh pesto, tomato, red onion and Romano cheese on fresh house-baked bread, \$8.00

### Pork Bánh mì

our adaptation of a Vietnamese staple with braised pork on a French baguette and served with chili mayo, fresh herbs, pickled carrots, red onion, cabbage, and fried egg, \$8.75

### Chicken Salad Wrap

chicken tossed in a special sauce with walnuts, apple and celery served in a wrap, \$7.75

### Portabella Burger

roasted, marinated portabella cap served on a fresh baked brioche roll with tomato and red onion, \$8.00  
with feta, \$8.75

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## Entrees

### Pasta with Pesto

linguini with fresh pesto tossed with tomato and fresh parmesan cheese, served with fresh bread, \$7.75  
with chicken, \$10.25

### Stuffed Poblanos

two roasted poblano peppers stuffed with quinoa, roasted mushroom, and toasted pumpkin seeds, served with fresh cilantro and blue cheese crumbles, \$8.25

### Malaysian Curry

a pan-Asian yellow curry made to order with green beans, cauliflower, and potatoes served with organic quinoa, \$8.75  
with chicken, \$11.25  
specify spicy level 1-6

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## Sides

\$2.25 each

### Kale Crisps

lightly seasoned, baked to a crisp

### Szechuan Green Beans

sautéed in chilies and garlic

### Potato Rounds

gourmet tater tots with cheddar and jalapeno

### Pasta Salad

bow tie pasta, grapes, walnuts, and broccoli florets with pomegranate and Parmesan dressing

### Bean Salad

green, garbanzo, and kidney beans tossed with olive oil, onion, bell pepper and cilantro