



QUALITY COFFEE CULTIVATED BY GOOD

A simple statement, but one that means a lot to us. Quality Coffee Cultivated by Good is the belief that coffee only tastes good when it's made ethically and with care. It's the simple truth our business is built on.

If there's anyone responsible for this philosophy, and the rise of the Australian coffee culture, it's arguably Will Young; founder and owner of Campos Coffee. Rooted from a humble cafe in Newton (Sydney, Australia), Campos is now one of Australia's most respected specialty coffee companies, and we're excited to bring true Australian coffee culture to Salt Lake City. We recognize that a great coffee experience is one of specialty coffee combined with a cracking menu in a vibrant surrounding. We are confident that we have created this on Edison Street, in SLC.

On a global level, it's important to us that the communities that need the help, get the help. We've seen firsthand how coffee can transform lives and empower entire communities. Our team spends a total of over 365 days a year on the ground at origin, in some of the most remote places in the world. We're looking at the latest harvest, tasting, roasting and working with our partners to find new ways to deliver a better crop than the one before. We see our coffee being grown sustainably, with the future in mind and positively impacting the livelihoods of coffee farmers. Our investment in these communities is long-term and far-reaching, with a commitment to helping generations to come.

To find out more about the social good projects you've helped support by choosing campos, visit www.camposcoffee.com

CAMPOS COFFEE ROASTERY & KITCHEN

BREAKFAST MENU

8AM - NOON

BIRCHER MUESLI (V, GF) overnight oats, orange, dates, coconut, cocoa nibs, rhubarb	9
AVOCADO TOAST (V & GF OPTIONAL) dukkah spice, feta, baby greens, radish add bacon +2 add poached egg +2	11
BACON EGG AND CHEESE (GF OPTIONAL) cheddar, brioche bun, onion jam, greens salad	11
EGGS BENEDICT (GF OPTIONAL) prosciutto, poached eggs, sourdough toast, hollandaise sub smoked salmon +2	13
LAMINGTON FRENCH TOAST chocolate, cherry, maple, sweet sour cream	14
BISCUITS AND GRAVY house made biscuit, sausage gravy, fried egg	9
SUPERFOOD GRANOLA BOWL (V OPTIONAL, GF) granola, greek yoghurt, acai, fresh banana, coconut, blueberry, tumeric crunch	13
RICOTTA & GRIT FRITTERS huckleberry, blackberry, pistachio	13
CRISPY RICE SALAD (V, GF) carrot-ginger dressing, cucumber, mint, hearts of palm, radish, greens add smoked salmon +5 add chimichurri chicken +5	10
SEARED TUNA TOAST (GF OPTIONAL) roasted mushrooms, kale, bagna cauda	14

SIDES

TWICE COOKED FRIES fry sauce	5
THICK CUT BACON	4
POACHED EGG	2
BEETS AND TAHINI SALAD WITH DILL (GF, V)	6
TOAST WITH WHIPPED VEGEMITE BUTTER	4

Please alert your server of any allergies or dietary requirements. Certain dishes can be modified.
Consuming raw or undercooked eggs or meat may increase your risk of foodborne illness.
Items on the menu may change without notice due to availability.