



J Cafe Menu

Breakfast

Hot Breakfast (Starting at \$4.99)

Egg Patty on a Bagel
with vegan cheese

Egg Patty on Gluten Free English Muffin
with homemade turkey sausage patty

Breakfast Breads (Starting at \$2.00)

Bagel with Schmear
Vegan cream cheese
Vegan veggie cream cheese
Jelly
Sunbutter

Muffins

Lunch

Hot Lunch (Starting at \$4.99)

Chicken Patty Sandwich

Chicken Nuggets

Meatball Sub

Black Bean Sweet Potato Burger

Weekly Sandwich Special

Weekly Pasta Special

Hot Soups

Sandwiches (Starting at \$7.50)

Egg Salad
on Rye Bread or Texas Toast

Tuna Salad on Rye

Tuna Salad on Baguette
with lettuce and tomato

Falafel Wrap
with hummus, vegan tzatziki,
carrots and pickled onions

Sliced Turkey on Kaiser Roll
with lettuce and tomato

Chicken Salad Wrap
with lettuce and tomato

Gluten free bread is available upon request

Grab and Go (Starting at \$1.50)

Fresh Cut Fruit

Soy Yogurt Parfaits

Hard Boiled Eggs

Egg Muffins
onion, red pepper, spinach
caramelized onion and sausage

Sides (Starting at \$3.00)

Pasta Salad

Potato Salad

Spicy Cucumber Salad

Tator Tots

Bowls (Starting at \$9.99)

Quinoa

Butternut squash, beets, chicken, purple cabbage with herb dressing

Lentils

Sliced hard boiled egg, sauteed spinach, shredded carrots, pickled onions, Dijon dressing

Kale Bowl

Roasted chickpeas, sweet potato, pepitas, tahini dressing

Pasta

Buffalo chicken, celery, red pepper, scallion, buffalo sauce

Snacks (Starting at \$1.00)

Soft Pretzels

Potato Burekas

Cookies

Brownies

Chips

Combos (starting at \$5.99)

Egg Patty Sandwich

with 10oz coffee

Egg Patty Sandwich

with hashbrowns and 10oz coffee

Muffin

with 10oz coffee

Hot Sandwich

with tots/chips

Cold Sandwich and

Pasta/Potato Salad

with tots/chips

Menu Subject to Change



Discover the culinary haven that is The J Cafe, an inviting kosher grab-and-go style cafe nestled in the heart of the Katz JCC building. The menu is thoughtfully curated, offering a delightful selection of meat and parve items, all meticulously supervised by the esteemed Cherry K Vaad Hakashruth



Head Chef and Director of Food Service, Stacy Clarke, is a seasoned culinary professional and graduate of the California Culinary Academy in San Francisco. With a passion for culinary arts, Stacy has dedicated over 30 years to the Food Service Industry, embarking on a remarkable journey that began as a waitress and evolved into a multifaceted career spanning various culinary realms.