

Beverages

Regular or Decaf Coffee		2.25
Espresso	2.5 double 3.5 triple 4.5	
	Small	Large
Cappuccino	3-	4-
Caramel Macchiato	4-	5-
Americano	3-	4-
Cold Brewed Iced Coffee		4-
Iced Caramel Macchiato		5-
Affogato-gelato topped with a shot of Espresso		5-
Chai Latte		4-
Iced Chai Latte		5-
Syrups: Vanilla, Caramel, Mocha and Almond (50¢ per shot)		
Hot Tea		2-
Hot Chocolate		2.5
Iced Tea		2-
San Pellegrino—plain/clementine/blood orange/orange/lemon/pomegranate		2-
Perrier—lime		2-
Coke/Diet Coke/Sprite/Dasani		2-
Boylan Sodas—cola/birch beer/ginger ale/cream soda/black cherry		2.5
Bai—antioxidant infusion drinks (five calories) Regular and Bubbly		2.5
GELATO —ask about available flavors		3.5

Indulge is a European style bakery and bistro nestled in the heart of quaint Historic Hilton Village.

Indulge specializes in unique, delicious custom cakes for all occasions - weddings, birthdays, showers, baby showers and all things worth celebrating! All of our cakes, cupcakes and cookies are made from scratch with the highest quality ingredients.

Our handcrafted chocolate truffles are made with the finest Belgian chocolates, fresh cream, fruit, and spices. No preservatives or artificial flavorings.

We offer an extensive catering menu, ranging from a ballroom bash to a backyard barbeque! We will create a custom menu for your culinary needs. Please contact us to set up a consultation.

indulgebakeryandbistro@gmail.com



Historic Hilton Village

10359 Warwick Boulevard
Newport News, VA 23601

(757) 594-1399

Wednesday - Saturday 8am-4pm
Sunday 8am-3pm

**Call us for our daily sandwich,
soup and treat specials**

Breakfast (served until 11am)

Biscuits and Gravy split buttermilk biscuit smothered in house-made sausage gravy 7-

-**Loaded** with eggs, bacon*, cheddar, green onions & hot sauce 12-

AM Kickstarter split buttermilk biscuit stuffed with sautéed spinach, **over-easy egg, Swiss cheese, and topped with Sriracha 7-

Croissant Sandwich fried egg cooked to your preference plus

-choice of Swiss, Cheddar, or white American

-choice of ham, bacon*, sausage, or tomato and avocado 7-

Healthy Indulgence vanilla yogurt, house-made granola, seasonal fruit drizzled with honey 6-

Grits plain or loaded with a fried egg, bacon*, potatoes, cheddar & green onions 2/7-

Brunch (served all day)

Quiche Lorraine the classic quiche filled with ham, Swiss cheese, spring onions in a savory custard served with side salad 8-

Crab Quiche backfin crab meat, Swiss cheese, spring onions in a savory custard served with side salad 10-

Vegetable Quiche spinach, potatoes, onions, Swiss cheese in a savory custard served with side salad 8-

Protect Your Bagels Put **Lox** on them! Split bagel served with house-made herbed cream cheese, lox, capers and red onions 9-

Charlie's Grilled Cheese Swiss, Cheddar, White American, Asiago and Mozzarella 8-

PBJ the classic for kids 4-

*Vegan Substitute Available

Lunch (starting at 11am)

All sandwiches served with one side.

BEAST bacon*, spinach, tomato, avocado, **sunny-side up egg and mayonnaise* 10.5-

Chicken Salad house made, served on a buttery croissant with Spring mix and tomato 9.5-

Country Club turkey, ham, Applewood smoked bacon*, choice of cheese, Spring mix, sundried tomato, onion with roasted aioli 10.5-

Roast Beef house made roast beef, spring mix greens, red onions, house made horseradish sauce and Swiss cheese on marbled rye 10.5-

The Veg avocado, tomato, spring mix greens, red onion, Swiss cheese, herbed cream cheese on toasted whole grain bread 10.5-

Caprese Sandwich fresh tomatoes, fresh mozzarella and fresh basil with roasted aioli and balsamic glaze done on a panini press 9.5-

Smoked Turkey and Brie on a baguette with house spread 9.5-

Cobb Salad fresh greens tossed in house made blue cheese dressing, topped with avocado, sundried tomato, red onions, boiled egg, Applewood smoked bacon*, and blue cheese crumbles 10-

Spinach Salad crispy bacon*, red onions, boiled egg, sundried tomato on fresh spinach topped with house dressing and balsamic glaze 10-

Tomato Basil Soup cup 5- bowl 7-

Ask about our Soup of the Day

Sides: German Potato Salad

Lentil Salad

Side Salad

Chips

*Vegan Substitute Available

Sweets

Croissants

Plain 3-

Chocolate or Nutella 3.5

Almond (filled with frangipane) 5-

Bagels Plain or Asiago 3.5

Cookies Chocolate Chip 2-

Oatmeal Sandwich 4-

Monster Cookie (oatmeal, peanut butter, chocolate chips & peanut M&M) 3-

Chocolate Espresso Cloud 3-

Lemon Bar 3.5

Macarons Raspberry/Lemon/Pistachio/
Chocolate/Caramel/Vanilla 1.5

Handcrafted Chocolate Truffles

Espresso / Grand Marnier / Raspberry /
Mexican Hot Chocolate / Red Wine /
Hazelnut / Dark Chocolate 1.5

Cakes (3.50/slice, 50/cake)

Chocolate Decadence chocolate cake filled with raspberry puree and covered in whipped chocolate ganache

Carrot Cake filled with cream cheese, raisins, pecans and coconut and covered in cream cheese icing

Cheesecakes Classic, Chocolate, Amaretto

Banana Bread made with whole wheat flour and chocolate chips 3/slice 12whole

Apple Cinnamon Bread 3/slice 12whole

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness