

## Bagel 13 Opens in Melbourne

Dec. 28, 2015



### **New Restaurant Serves Made-from-Scratch Bagels, House-Roasted Coffees and Meats for Breakfast, Lunch and Catering**

**MELBOURNE, Fla. (Dec. 28, 2015)** – New, contemporary tastes have landed on Florida’s Space Coast. Melbourne residents can now bite into a better bagel with the launch of **Bagel 13**. In addition to offering up great tasting, fresh, made-from-scratch bagels for breakfast, lunch and catering, the new restaurant is expanding the boundaries of the bagel with a variety of new, unique menu items.

Why Bagel 13? The thirteenth bagel is the baker’s gift to the customer. It’s the extra in a dozen – and in everything Bagel 13 does. For example, Bagel 13 makes fresh, made-from-scratch bagels, boiled and baked in Bagel 13’s own bakery – and never served a second day! Their coffee beans are carefully selected from around the world, then blended and roasted in-house for a perfect cup of coffee. Meats are slow-roasted in-house so customers know they’re fresh. Guests can enjoy a mason jar of Cold Brewed Kegged Coffee with lower acid and better flavor – iced coffee has never tasted so smooth. Or enjoy the unique, bold flavors of a cold Jones Soda made with pure cane sugar.

Bagel 13 is like no other bagel restaurant in Central Florida. The Classic Bagel ‘N’ Lox and signature “Eggel Bagel” (a made-to-order, farm-fresh egg and meat breakfast sandwich), share the menu with innovations like the Blackened Ahi Tuna Melt and a meaty Muffuletta, both on bagels, and an original side like Bagel 13’s “Signature Smash Brown” – a red skin potato Panini-pressed hot and crisp and sprinkled with sea salt. Or guests can enjoy the Kickin’ Chicken Pita, Berry Fresh Chicken Salad or Cobb 13 Salad. Add a side of House-Made pita chips and hummus or a side salad to any order for a complete meal.

Bagel 13 is located at 1301 South Babcock Street, next to Melbourne High School in the Publix Plaza. Construction is planned for three other Central Florida locations to be completed by the end of 2016. Owners husband-and-wife team Shawn and Jessie Landry launched Bagel 13 with a cool, new, hip look that will be carried out for all the stores.

“We’ve created a breakfast and lunch restaurant that can serve the needs of guests who are in a hurry, as well as those who want to take the time to enjoy their meal in a cozy, inviting atmosphere,” said Tim Holcomb, President of TCreative, which helped the Landrys launch Bagel 13.

### **Company Facts**

Owners: Shawn and Jessie Landry  
Address: 1301 South Babcock Street, Melbourne, FL 32901  
Square footage: 1,900  
Seating capacity: 40  
Average cost per meal: \$5 for breakfast; \$9 for lunch

Facebook: [www.facebook.com/bagel13](http://www.facebook.com/bagel13)

Website: [www.Bagel13.com](http://www.Bagel13.com)

Phone: 321-802-6627

Hours: Mon-Sun 6am-4pm