

# LUNCH

## SANDWICHES

*Served w/chips + salsa fresca.  
Sub small house salad or  
fresh fruit cup, \$2*

\$9.75	<b>CUBANO</b> house-roasted pork, ham, swiss, pickles, duke's mayo, mustard, grilled cuban bread
\$9.25	<b>GRIT BLT</b> <i>Add avocado, \$1</i> bacon, arugula, smoked tomato jam, duke's mayo, sourdough or sunflower wheat
\$11.75	<b>VEGGIE BURGER</b> <sup>v</sup> veggie burger, sauteed mushrooms, tomato, sprouts, provolone, russian dressing, sunflower wheat
\$8.50	<b>BLACK FOREST HAM</b> caramelized onions, swiss, dijon mustard duke's mayo, grilled sourdough
\$8.50	<b>SMOKED TURKEY</b> mozzarella, pesto mayo, grilled sourdough
\$8.50	<b>GRILLED WHIPPED GOAT CHEESE</b> <sup>v</sup> <i>Add avocado, \$1</i> smoked tomato jam, arugula, sourdough

## BOWLS

\$8.25	<b>THE BOSS</b> <sup>gf</sup> white stone-ground grits, house-roasted pork, pickled corn-bacon relish, bourbon- pickled jalapenos
\$7.75	<b>SPICY POTATO BOWL</b> <sup>gf</sup> andouille sausage, breakfast potatoes, cheddar, fried egg

## TOASTS

- \$6. **AVOCADO TOAST** <sup>df v</sup> *Add fried egg, \$1*  
pickled red onion, flaky sea salt, choice  
of sunflower wheat or sourdough toast  
*Two pieces of toast: \$10*
- \$6. **MUSHROOM TOAST**  
housemade herbed cream cheese, roasted  
mushrooms, fried egg, alfalfa sprouts
- \$6. **SERRANO TOAST** <sup>v</sup>  
goat cheese, apricot jam, green apple,  
Serrano ham, alfalfa sprouts

## ETC

- \$5.75 **HOUSE SALAD** <sup>df v</sup> *Add bacon, \$2.50*  
spinach, arugula, romaine, cucumber,  
grape tomatoes, balsamic vinaigrette
- \$8.50
- \$5.25 **CHICKEN TAMALE** <sup>gf</sup> *Served with tomatillo salsa*  
*Add fried egg, \$1*

## KIDS MENU

*Choice of fresh fruit or chips + salsa fresca*

GRILLED CHEESE	\$5.
CHEESE QUESADILLA	\$5.
HAM + CHEESE	\$5.
PB + J	\$5.

## BRING GRIT COFFEE HOME

Don't forget to snag a bag of your  
favorite beans to prepare at home.  
Not sure what to get need tips on home  
brewing? Ask one of our baristas!



HARDWORKING COFFEE

INDUSTRIOUS PEOPLE

## DOWNTOWN

Serving Coffee, Espresso, Breakfast,  
Lunch, Weekend Brunch, & More

## CALL AHEAD FOR CARRYOUT

434.971.8743

112 W MAIN STREET ON THE HISTORIC DOWNTOWN MALL

# Welcome!

## BREAKFAST

Eggs are served with sourdough or sunflower wheat toast & breakfast potatoes. **Sub fresh fruit, \$2**

- \$6.75** **TWO EGGS ANY STYLE\*** <sup>gf</sup>  
choice of toast & breakfast potatoes
- \$7.25** **CHEESE OMELETTE\*** <sup>gf</sup> \*\*  
**Choose cheese:**  
cheddar, mozzarella, swiss, goat
- \$8.75** **MEAT & CHEESE OMELETTE\*** <sup>gf</sup> \*\*  
**Choose cheese:**  
cheddar, mozzarella, swiss, goat  
**Choose meat:**  
ham, bacon, sausage, vegetarian sausage
- \$8.50** **VEGGIE OMELETTE\*** <sup>gf</sup> \*\*  
caramelized onions, cremini mushrooms,  
bell peppers, choice of cheese
- \$10.75** **FRESH CHORIZO HASH\*** *Add avocado, \$1*  
fresh chorizo, potatoes, bell peppers,  
salsa fresca, fried egg  
**Add cheese, \$.75ea:**  
cheddar, mozzarella, swiss, goat
- \$9.** **HUEVOS BUENOS\*** *Add avocado, \$1*  
fluffy eggs, salsa fresca, grilled ham,  
tomatillo salsa, flour tortilla,  
breakfast potatoes
- \$11.** **HUEVOS RANCHEROS\*** <sup>gf</sup> *Add avocado, \$1*  
breakfast potatoes, spinach, black  
beans, salsa, cheddar, fried egg, served  
with corn tortillas

\*\* Omelettes are available until 11:30am

<b>\$9.</b>	<b>BREAKFAST BURRITO*</b> <i>Add avocado, \$1</i> cheddar, fluffy eggs, salsa fresca, flour tortilla, tomatillo salsa, served with breakfast potatoes <b>Add meat, \$1.50ea:</b> ham, bacon, vegetarian sausage <b>Add fresh chorizo or sausage, \$1.75</b>
<b>\$3.50</b>	<b>EGG &amp; CHEESE SANDWICH*</b> <i>Add avocado, \$1</i> <b>Choose bread:</b> biscuit, sourdough, sunflower wheat, cuban bread <b>Choose cheese:</b> cheddar, mozzarella, swiss, goat <b>Add meat, \$1.50ea:</b> ham, bacon, vegetarian sausage <b>Add fresh chorizo or sausage, \$1.75</b>
<b>\$5.</b>	<b>PIMENTO CHEESE &amp; COUNTRY HAM BISCUIT</b> <b>Add fried egg, \$1</b> pimento cheese, country ham, pickles on a biscuit
<b>\$3.75</b> <b>\$6.50</b>	<b>GRANOLA</b> <sup>v</sup> <i>low-fat vanilla yogurt or milk</i> <b>Add fresh berries, \$1.50</b>
<b>\$4.</b>	<b>OATMEAL</b> <sup>v</sup> <b>Choose Toppings:</b> brown sugar, syrup, cinnamon, golden raisins <b>Add granola, fresh berries, house-made peach jam: \$1.50ea</b>
<b>\$7.</b>	<b>BELGIAN WAFFLE</b> <sup>v</sup> <i>with butter &amp; syrup</i> <b>Add house-made peach jam or fresh berries, \$1.50</b>
<b>\$7.50</b> <b>\$13.</b>	<b>SAUSAGE GRAVY &amp; BISCUITS</b> housemade sausage gravy over biscuits, served with fried egg(s), whole and half portions

gf=gluten-free df=dairy-free v=vegetarian

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs  
or unpasteurized milk may increase your risk of foodborne illness

## BOWLS

- \$7.75** **THE GRAD** <sup>gf</sup>  
white stone-ground grits, bacon,  
cheddar, fried egg
- \$6.50** **THE STUDENT** <sup>gf</sup>  
white stone-ground grits, brown sugar,  
house granola, syrup
- \$8.75** **THE TOWNIE** <sup>gf</sup>  
white stone-ground grits, fresh chorizo,  
black beans, salsa fresca, bourbon-  
pickled jalapenos
- \$7.75** **SPICY POTATO BOWL** <sup>gf</sup>  
andouille sausage, breakfast potatoes,  
cheddar, fried egg

## TOASTS

- \$6.** **AVOCADO TOAST** <sup>df v</sup> *Add fried egg, \$1*  
pickled red onion, flaky sea salt, choice  
of sunflower wheat or sourdough toast  
**Two pieces of toast: \$10**
- \$6.** **MUSHROOM TOAST**  
housemade herbed cream cheese, roasted  
mushrooms, fried egg, alfalfa sprouts
- \$6.** **SERRANO TOAST** <sup>v</sup>  
goat cheese, apricot jam, green apple,  
Serrano ham, alfalfa sprouts

## SIDES

- FRESH FRUIT CUP **\$4.25**
- BREAKFAST POTATOES **\$3.50**
- CHICKEN TAMALE *served w/ tomatillo salsa* **\$5.25**
- TOAST OR BISCUIT *w/butter + jam* **\$2.50**
- PRESSED CUBAN BREAD + BUTTER **\$3.**
- BACON, SAUSAGE, VEGETARIAN SAUSAGE, ANDOUILLE SAUSAGE **\$4.**
- SIDE OF EGGS\* **\$2.75**
- SAUTÉED VEGETABLES **\$4.25**