

FROM THE KITCHEN

AVAILABLE DAILY FROM OPEN-3PM

House Menu

Avocado Toast. \$4.5

Smashed avocado with diced radish on Ancient Grain bread *add a farm fresh egg \$1

Almond Butter Toast. \$4.75

Big Spoon Roaster's Almond Ginger Butter with fresh fruit on Ancient Grain bread

Brie, Apple Chutney and Arugula Toast. \$5.25

Melted brie, house made chutney and fresh arugula

Breakfast Sandwich. \$4.5

Scrambled Egg, choice of cheese on toast, bagel or buttermilk biscuit

Add applewood smoked bacon, sage sausage, vegetarian sausage \$2

Breakfast Burrito. \$6.5

Scrambled egg, sage sausage, cheddar, black bean corn salsa and sour cream

Green Bean Bowl. \$7.5

Grits, applewood smoked bacon, spinach, goat cheese, sweet potatoes and a soft fried egg

Oatmeal. \$4.5

Made to order Oatmeal topped with brown sugar, pecans, cranberries

Granola. \$5

House made granola with yogurt, fresh fruit and honey

Bagel and Cream Cheese. \$2.5

Assorted New Garden Bagels with choice of cream cheese

Weekend Special

Biscuit & Gravy. \$5.75

Buttermilk biscuit with our house made coffee infused gravy. Choice of Neese's sausage gravy or caramelized onion gravy. Available Saturdays and Sundays.

Seasonal Menu

Garden Frittata. \$6

Baked egg custard of spinach, roasted red peppers, chevre cheese, served with greens or toast

Sandwich Special. \$7.95

Salami, provolone, roasted broccoli and red peppers, pickled red onion, garlic aoli on French Bread

We are proud to partner with local vendors to source a majority of our ingredients: Latta's Egg Ranch of Hillsborough, Piedmont International Bakery, New Garden Bagels, Big Spoon Roasters of Durham.

*Consuming raw or undercooked eggs may increase your risk of foodborne illnesses