

# FROM THE KITCHEN

AVAILABLE DAILY FROM OPEN - 3 PM

---

## House Menu

Avocado Toast. \$4

Smashed avocado on toast with diced radish and lime.

\*add a farm fresh egg for \$1.

Almond Butter Toast. \$4.75

Big Spoon Roasters Almond Ginger Butter and fresh fruit on toast.

Roasted Tomato & Ricotta Toast. \$5.75

Salted ricotta, slow roasted cherry tomatoes, olivada, fresh basil.

Breakfast Sandwich. \$4.5

Scrambled egg, choice of cheese on toast, buttermilk biscuit or bagel.

\*add applewood smoked bacon, sage sausage, vegetarian sausage for \$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.

Garden Frittata. \$6.5

Baked egg custard with fresh broccoli, tomato, and cream cheese, served with greens or toast.

Tuna Salad & Greens. \$8.25

Mixed greens, sustainable line caught tuna, cornichons, pickled radish, tomatoes. Served with Guglhupf toast.

Sandwich Special. \$8

\*Changes monthly.

House apple butter, ham, Havarti, arugula, dijonaise, on focaccia.

Oatmeal. \$4.5

Made to order oatmeal topped with brown sugar, pecans, and 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.

Biscuit & Gravy Weekend Special. \$5.75

Your choice of biscuit topped with our house made coffee infused Neese's sausage gravy.

\*add a farm fresh egg to any biscuit \$1.

---

We are proud to partner with local vendors to source several of our ingredients.

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