

FROM THE KITCHEN

AVAILABLE DAILY FROM OPEN-3PM

House Menu

Avocado Toast. \$4

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. \$4.75

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, sour cream

Green Bean Bowl. \$7.5

Grits, Applewood smoked bacon, spinach, goat cheese, sweet potatoes, 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

Breakfast Hash (weekend only) \$5.25

Sweet potatoes, onions, bell peppers, tomato glaze. Served with Guglhupf toast *add a farm fresh egg \$1

Seasonal Menu

Garden Frittata. \$6

Baked egg custard of spinach, roasted red peppers, Chèvre 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 and Piedmont International Bakery, New Garden Bagels, Guglhupf, Big Spoon Roasters of Durham

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