

FROM THE KITCHEN

AVAILABLE DAILY FROM OPEN-2PM

Toast

Avocado Toast. \$4.5

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

Almond Butter Toast. \$4.75

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

Biscuit

Ham & Cheddar Biscuit. \$2.75

Plain Biscuit with Housemade Jam. \$2.75

Sundried Tomato Gouda Biscuit. \$2.75

Biscuit & Gravy Weekend Special. \$5.75

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

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

Seasonal Menu

Brie, Apple Chutney & Arugula Toast. \$5.25

Melted Brie, housemade apple and cranberry chutney, arugula, on Guglhupf rustic bread.

Garden Frittata. \$6.5

Baked Egg custard with roasted red peppers, fresh spinach, and chevre goat cheese. Served with mixed greens lightly dressed in lemon and olive oil –OR- toast.

Veggie Taco Salad. \$7.25

Mixed greens, quinoa, black beans, house salsa, queso fresco, avocado, crema, tortilla chips.

Sandwich Special. \$7.95

Focaccia, salami, provolone, roasted broccoli, roasted red peppers, pickled red onion, garlic aioli.

We are proud to partner with local vendors to source a majority of our ingredients: Latta's Egg Ranch of Hillsborough, Guglhupf Bakery of Durham, Big Spoon Roasters of Durham, Ford's Produce of Raleigh

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