

# FROM THE KITCHEN

AVAILABLE DAILY FROM OPEN -2PM

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## 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

Honey Rosemary Biscuit. \$2.75

Biscuit & Gravy Weekend Special. \$5.75

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

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

## Seasonal Menu

Ricotta Tomato Toast. \$5.75

Salted ricotta, garlic confit tomatoes, olivada, fresh basil on Guglhupf rustic bread.

Garden Frittata. \$6.5

Baked Egg custard with fresh broccoli, tomato, and cream cheese. Served with mixed greens lightly dressed in lemon and olive oil -OR- toast.

Tuna Salad & Greens. \$8.25

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

Sandwich Special. \$8

Focaccia, house apple butter, rosemary ham, Havarti, arugula, dijonaise.

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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.

\*Seasonal menu items due to change every three months.