

abakedjoint **breakfast** all day

..... morning **SAMMIES** + other

Biscuit Sammie >

choice of meat/cheese or goat/cheese/herbs with an organic fried egg & mayo (5.85)

NC Country Ham >

thick salty NC ham, 2 organic eggs, cheddar cheese and mayo on a bolillo roll (8.5)

Smoked Salmon >

smoked salmon, scallion cream cheese, tomato, fried capers on an open-faced baguette (12.5)

B_L_T >

applewood smoked bacon, tomato, boston bibb lettuce, mayo on pain de mie (11.5)
BELT: add an organic fried egg for extra (2)

Prosciutto >

prosciutto, scallion cream cheese, arugula, balsamic reduction drizzle on an open-faced baguette (12.5)

Crème Brûlée French Toast > when available
with fresh fruit and side of thick applewood smoked bacon (12) (while it lasts)

one slice bread **TOASTED** with:

- Straight up butter (2.75)
- Almond butter (4.50)
- Butter & jam (4.00)
- Nutella, butter & Maldon salt (4.75)
- Nutella, butter, bananas & Maldon salt (6.00)
- P.B. with sriracha drizzle & cilantro (4.50)
- P.B., butter & bananas with honey drizzle (6.00)
- P.B. & butter (4.25)
- P.B. & jam (5.00)
- Turmeric Labneh (6.75) - quinoa turmeric bread, labneh yogurt, za'atar, olive oil, lemon zest, maldon sea salt

Country Sourdough or Pain de Mie or Whole Wheat Sourdough or Multigrain are bread options for toast

more morning **STUFF**

Just a Biscuit > selections change daily

meat & cheese or goat cheese & herbs (3.95)

Quiche >

spinach/feta, caramelized onion/goat cheese, ham/gruyere,bacon/sausage/gruyere (5.95)

Yogurt-Granola bowl >

organic plain yogurt, fresh fruit, our own Hippie Crack granola and agave or honey (7)

Oatmeal > made with oat milk

steel cut oats with apples and topped with berry compote & toasted almonds (7.75)

Savory Oatmeal > only to 11 AM - got milk

steel cut oats, smoked ham, kale, caramelized onions, pecorino, organic poached egg (10)

Cheesy Short Rib Grits >

three creamy cheese grits with braised short ribs topped with a sunny side up egg (12)

some **ADDONS**

- Applewood Smoked Bacon (3)
- Country Ham (3)
- Organic Egg - fried (2)
- Organic Egg - poached (2.5)
- Cheddar Cheese (1)
- Tomato (50¢)
- Mixed Greens (5) - w/ sherry vinaigrette
- Jam (1)

from the bread **BAKERS** while they last

EVERY DAY: butter croissant, chocolate croissant - other pastries on rotation. SA & Su: cinnamon rolls, kouign-amann, pain aux raisin

breakfast **JUICES**

- the Juice (5) <Natalie's OJ, carrot, lemon & ginger>
- Natalie's Orange (3.5)
- Mimosa (6)

flip sheet for **COFFEE & TEA** offerings

hot **TEA**

White >

- Pai Mu Tan (4)
Fujian Province, subtle, floral, delicate
- White Lavender (3.75)
Chinese white blended with lavender

Green >

- All Night Long (3.75) <by Calabash>
Organic gingseng, passion fruit, organic Sencha
- Emerald Spring (4.5)
Chinese green: nutty, buttery, mildly vegetal
- Gen Mai Cha (4.5)
Japanese Sencha with toasted brown rice
- Jasmine (3.75)
Chinese green scented with jasmine
- Mango Green (3.75)
Organic green with mango
- Moroccan Mint (4)
Gunpowder tea with peppermint & spearmint
- Raspberry Beret (3.75) <by Calabash>
Chunmei green with raspberries

Matcha >

- Ryokucha (5.5)
Steamed Japanese green blended with stone ground matcha and toasted brown rice; cloudy green color, vegetal, seaweedy, springy flavors

Oolong >

- Iron Goddess of Mercy (4.5)
Taiwan, floral aroma, honey & lilac flavor notes
- Kenyan Oolong (3.75) <by Calabash>
Round almond tone - first-pluck Kenyan Oolong

Pu-Ehr >

- Blood Orange (4.5)
China, ginger, orange and grapefruit oils
- Velvet Cacao (4.25)
China, mixed with cocoa shells, yerba mate, roasted dandelion root, coconut flakes, vanilla

Black >

- Assam (3.75)
India, closest we have to a "breakfast tea"
- Black Magic Woman (3.75) <by Calabash>
Organic black tea, infused with peaches, orange peels, ginger, rose petals & pink peppercorns
- Earl Grey (3.75)
India (Nilgiri) with oil of bergamot
- Ginger Black (3.75)
Assam with chopped ginger

Chai >

- Mayan Chai (3.75)
India, black tea mixed with cinnamon, ginger cloves, cardamom & black pepper

almost **TEA**

Tisane >

- Chamomile Lavender (3.75)
Dried Egyptian chamomile flowers blended with French Lavender
- Ginger Root (3.5)
Chopped dried ginger root - make it a Ginger Toddy by adding lemon and honey (+75¢)
- My Last Good Nerve (3.75) <by Calabash>
Organic lavender, hops, St. John's wort, oatstraw, chamomile, pasionflower
- Peppermint (3.5)
Chopped dried peppermint leaves
- Rooibos (3.5)
Organic chopped rooibos leaf, nutty, sweet
- Turmeric Ginger (4.25)
Turmeric ginger, add ginger/lime syrup (+75¢)

Mate >

- Roasted Yerba Mate (3.5)
High is from matteine, cut grass earthy notes

iced **TEA** +

- Persian Nectar 3.10
- Passion & Envy 3.10
- Hibiscus Mint 3.10
- Thai Iced Tea 3.60
- Lemonade 3.10

housemade **MILKS**

- Horchata 4.75
- Macadamia 4.75
- from scratch: we grind all nuts and seeds; mill the rice*

COFFEE

*espresso bar
closes at 2:00*

	HOT	ICED <16oz
Espresso	2.80	
Macchiato <3 oz	3.20	
Tallat <5 oz	3.40	
Cappuccino <6 oz	3.60	
Americano <12oz	3.00	3.00
AuLait <12oz	3.10	
Black Eye <12oz	3.40	4.10
Drip <12oz	2.50	3.20
Nitro - house		3.50<12oz
Latte <8 oz/12oz	3.70/3.85	3.85
Mocha <8 oz/12oz	4.20/4.35	4.35
Chai <12oz	3.85	3.85
Dirty Chai <12oz	4.50	4.50
Chocolate <12oz	4.00	2.85
Matcha Latte <8/12 oz	3.85/4.50	4.50<12oz
Milk or Steam'r <12oz	2.25	2.25<12oz

- Xtra Shot: +90¢ Half/Half: +55¢ Syrup: +55¢
Non-Dairy: Soy: +70¢ Almond: +70¢ Oat: +70¢
Housemade Milks: in Drip: +75¢ in Latte: +\$1.75