

# abakedjoint **breakfast** all day

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

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## **Biscuit Sammie** >

choice of meat/cheese or goat/cheese/herbs with an organic fried egg & mayo (6.5)

## **NC Country Ham** >

thick salty NC ham, 2 organic eggs, cheddar cheese and mayo on a bolillo roll (9)

## **Smoked Salmon** >

smoked salmon, scallion cream cheese, tomato, fried capers on an open-faced baguette (13)

## **B\_L\_T** >

applewood smoked bacon, tomato, boston bibb lettuce, mayo on pain de mie (12)  
BELT: add an organic fried egg for extra (2.5)

## **Prosciutto** >

prosciutto, scallion cream cheese, arugula, balsamic reduction drizzle on an open-faced baguette (13)

## **Crème Brûlée French Toast** >

with fresh fruit and side of thick applewood smoked bacon (12) (only on Saturday & Sunday)

one slice bread **TOASTED** with:

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- Straight up butter (2.75)
- Almond butter (4.5)
- Avocado (9) - sourdough, pickled red onion, micro greens, za'atar - add egg for \$2 extra
- Butter & jam (4)
- Nutella, butter & Maldon salt (4.75)
- Nutella, butter, bananas & Maldon salt (6)
- P.B. with sriracha drizzle & cilantro (4.75)
- P.B., butter & bananas with honey drizzle (6)
- P.B. & butter (4.5)
- P.B. & jam (5)
- Turmeric Labneh (6.75) - quinoa turmeric bread, labneh yogurt, za'atar, olive oil, lemon zest, maldon sea salt

Bread options for toast: Country Sourdough, Pain de Mie, Whole Wheat Sourdough or Multigrain

flip sheet for **COFFEE & TEA** offerings

more morning **STUFF**

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**Just a Biscuit** > selections change daily  
meat & cheese or goat cheese & herbs (4.5)

## **Quiche** >

spinach/feta, caramelized onion/goat cheese, ham/gruyere,bacon/sausage/gruyere (7)

## **Yogurt-Granola bowl** >

organic plain yogurt, fresh fruit, our own Hippiie Crack granola and agave or honey (9.75)

## **Oatmeal** > made with oat milk

steel cut oats with apples and topped with berry compote & toasted almonds (8)

## **Savory Oatmeal** > only to 11 AM - got milk

steel cut oats, smoked ham, kale, caramelized onions, pecorino, organic poached egg (11)

## **Cheesy Short Rib Grits** >

three creamy cheese grits with braised short ribs topped with a sunny side up egg (12.5)

## **Plantains con Crema** >

sweet plantains w/ cinnamon honey crema (6)

some **ADDONS**

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- Applewood Smoked Bacon (3.25)
- Country Ham (3.25)
- Organic Egg - fried (2.5)
- Organic Egg - poached (3)
- Cheddar Cheese (1)
- Tomato (50¢)
- Mixed Greens (5.5) - w/ sherry vinaigrette
- Jam (1)

from the bread **BAKERS** while they last

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

## breakfast **JUICES**

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

Consuming raw or undercooked eggs and seafood may increase your risk of foodborne illness. Any item prepared in our kitchen or sold in the store may contain wheat, eggs, peanuts, tree nuts, soy, or dairy. We cannot guarantee that any items on our menu are completely free of allergens.

## 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 3.50
- Passion & Envy 3.50
- Hibiscus Mint 3.50
- Thai Iced Tea 4.50
- Lemonade 4.00

### housemade **MILKS**

- Horchata 5.50
- Macadamia 5.50
- from scratch: we grind all nuts and seeds; mill the rice

### **COFFEE**

espresso bar  
closes at 2:00

### **HOT**    **ICED**<16oz

Espresso	3.25	
Macchiato <3 oz	3.50	
Tallat <5 oz	3.75	
Cappuccino <6 oz	4.00	
Americano <12oz	3.50	3.50
Latte <8 oz/12oz	4.25/4.50	4.50
Mocha <8 oz/12oz	4.75/5.00	5.00
AuLait <12oz	3.75	
Black Eye <12oz	4.00	4.75
Drip <12oz	3.25	3.75
Pour Over <12oz	4.75	
Nitro - house		4.00<12oz
Chai <12oz	4.50	4.50
Dirty Chai <12oz	5.50	5.50
Chocolate <12oz	4.50	3.25<12oz
Matcha Latte <8/12 oz	4.50/4.75	4.75<12oz
Milk or Steam'r <12oz	2.75	2.75<12oz

Xtra Shot:+\$1 Half/Half:+75¢ Whip:+75¢ Syrup:+75¢  
Non-Dairy: Soy: +85¢ Almond: +85¢ Oat: +85¢  
Housemade Milks: in Drip: +\$1 in Latte: +\$2