

all day

BREAKFAST

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

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)

Prosciutto >

prosciutto, scallion cream cheese, arugula, balsamic reduction drizzle 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)

Crème Brûlée French Toast >

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

one slice bread **TOASTED** with:

- Straight up butter (2.75)
- Almond butter (4.5)
- 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
- Avocado (9) - sourdough, pickled red onion, micro greens, za'atar - add egg for \$2 extra

Bread options for toast:

Country Sourdough, Whole Wheat Sourdough, Pain de Mie, or Multigrain

more morning **STUFF**

Just a Biscuit >

selections change daily
meat & cheese or goat cheese & herbs (4.5)

Yogurt-Granola bowl >

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

Sweet 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)

some **ADDONS**

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

from the bread **BAKERS** while they last

EVERY DAY: butter & chocolate croissants

SA & SU: cinnamon rolls, kouign-amann, savory croissants, chocolate swirl + others

breakfast **JUICES**

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

10:30 to close

LUNCH

tween **BREAD** or almost

no bread substitutions, but we can replace with greens

check out the Breakfast Menu for:

BLT, Smoked Salmon, Prosciutto Sammies

Veggie #1 >

roasted sweet potato, smoked eggplant puree, goat cheese, pepper agrodolce & crispy kale on focaccia (12) ; add organic poached egg (3)

Veggie #2 >

hummus, spicy feta spread, greens, pickled cucumber, pickled onion, tomato on lightly buttered griddled multi-grain (12)

Fried Green Tomato >

green tomatoes with house made pimento cheese on buttered griddled sourdough (12.5)
add applewood smoked bacon for (3.25)

Meatloaf >

80/20 ground beef, bourbon ketchup, crispy onions, mayo, boston bibb lettuce on lightly buttered griddled pain de mie (12.75)

Griddle Short Rib Sammie >

braised short ribs, green tomato chutney, melty gruyere on griddled sourdough (13)

Curry Chicken Salad >

roasted chicken, granny smith apples, walnuts, curry, arugula, mayo on a croissant (12.5)

Bánh Mi-to >

carrots, cukes, shrooms, cilantro, sriracha special sauce + chicken on a baguette (11.5)
a buck off without the chicken

Big Tahuna >

spicy tuna, pickled cucumbers, mixed greens, mayo on toasted multi-grain (12)

Our **bread** is handmade on site and baked daily using organic wheat and a long, naturally leavened fermentation process to bring out the maximum flavor and nutrition out of the grain

SALADS

Add roasted chicken, fresh Albacore tuna, or a scoop of our spicy tuna salad for additional charge

- Mixed Greens (5.5) tossed w/ sherry vinaigrette
- Arugula Salad (12.5) arugula, cucumber, cherry tomato, avocado, burrata, honey mustard vinaigrette
- Caesar's Salad (11.25) dressing made w/organic egg yolks, anchovies, lemon juice & parmesan cheese
- Greek Salad (7.5) classic
- Roasted Beet Salad (7.5) roasted beets, feta, fennel, chick peas, and mint
- White Bean Kale Salad (7.5) little/(10.5) big tahini dressing
- Burrata & blistered cherry tomatoes (8.25)

SOUPS

- Baked Potato - VEG > (9) with side of bread; add cheddar (25¢), add crumbled bacon for (1.5)
- Chicken Rice > (10) roasted chicken, red peppers, carrots, white rice + slice of baguette
- Roasted Tomato Soup - VEGAN > (9) roasted tomatoes, w/ spiced croutons + cheesy baguette side
- Vegetarian Chili > (9) four beans & sweet potato + side of bread; add cheddar (25¢), add sour cream (25¢)

baked & wired **DESSERTS**

- Cupcakes, Cookies, Bars and Brownies

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.

flip page for **COFFEE & TEA & DRINKS**