

# DRINK

## iced TEA +

Persian Nectar	3.75
Passion & Envy	3.75
Hibiscus Mint	3.75
Thai Iced Tea	4.50
Chaider	4.25
Cider	3.75

## hot TEA

### White >

- Pai Mu Tan (4)
- White Lavender (4)
- Ginger White (4)

### Green >

- Gen Mai Cha (4.5)
- Jasmine (4.25)
- Mango Green (4.25)
- Moroccan Mint (4)
- Ryokucha Matcha (5.5)

### Oolong >

- Iron Goddess of Mercy (5)
- Wu Yi Shan (4)

### Pu-Ehr >

- Blood Orange (4.75)
- Velvet Cacao (4.75)

### Black >

- Assam (4)
- Black Magic Woman (3.75)
- Earl Grey (4)
- Ginger Black (4.25)

### Chai >

- Mayan Chai (4.5)

### Tisane >

- Chamomile Lavender (3.75)
- Ginger Root (4)
- Peppermint (3.75)
- Rooibos (4)
- Turmeric Ginger (4.5)

### Mate >

- Yerba Mate (4)

## housemade MILKS

Horchata	5.25
Honey Pecan	5.25

## FREDDOS

Freddo Espresso	4.00
Freddo Cappuccino	5.00
Freddo Flat White	5.00

## COFFEE espresso bar closes at 3:00

	HOT	ICED<16oz
Espresso	3.75	
Macchiato <3 oz	4.00	
Tallat <5 oz	4.25	
Cappuccino <6 oz	4.50	
Americano <12oz	3.75	3.75
Latte <8 oz/12oz	4.50/4.75	4.75
Mocha <8 oz/12oz	5.00/5.25	5.25
AuLait <12oz	4.00	
Black Eye <12oz	4.25	5.25
Drip <12oz	3.25	4.25
Pour Over <12oz	4.75	
Nitro - house		4.50<12oz
Chai <12oz	4.75	4.75
Dirty Chai <12oz	5.75	5.75
Chocolate <12oz	4.75	3.50
Matcha Latte <8/12 oz	5.25/5.50	5.50<12oz
Milk or Steam'r <12oz	3.00	3.00<12oz

Xtra Shot:+\$1.25 Half/Half:+85¢ Whip:+50¢ Syrup:+85¢  
Non-Dairy: Soy: +85¢ Almond: +85¢ Oat: +85¢  
Housemade Milks: in Drip: +\$1 in Latte: +\$1.50

## bottle SODAS 3.50 ea bottle WATER

Mexican Coke,	Topo Chico	3.75
Boylan Grape, Ginger Ale,	Open Water	3.75
Root Beer, Orange,		
Cheerwine		

## BOOZE

WINE by the glass: House Red, White and Rosé

BEER & HARD CIDER: check the beer display

COCKTAILS: housemade

Mimosa • Thyme Tequila Lemonade  
Elderflower Spritz • Cuba Libre  
Espresso Martini • Kir • Blood Orange Frenchie

# JOINT EAT. DRINK

abakedjoint

all day

# BREAKFAST

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

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## Biscuit Sammie >

choice of meat/cheese or goat/cheese/herbs with an organic fried egg & mayo (7)

## NC Country Ham >

thick salty NC ham, 2 organic eggs, cheddar cheese and mayo on a bolillo roll (10)

## Smoked Salmon >

smoked salmon, scallion cream cheese, tomato, fried capers on an open-faced baguette (15)

## Prosciutto >

prosciutto, scallion cream cheese, arugula, balsamic reduction drizzle on an open-faced baguette (14)

## B\_L\_T >

applewood smoked bacon, tomato, boston bibb lettuce, mayo on pain de mie (13.5)  
BELT: add an organic fried egg for extra (2.5)

one slice bread **TOASTED** with:

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- Straight up butter (3.5)
- Almond butter (5.5)
- Butter & jam (5)
- Nutella, butter, bananas & Maldon salt (7)
- P.B. with sriracha drizzle & cilantro (5.5)
- P.B., butter & bananas with honey drizzle (7)
- P.B. & butter (5.5)
- P.B. & jam (6)
- Chocolate Cherry (6) + butter (**days**)
- Turmeric Labneh (8) - quinoa turmeric bread, labneh yogurt, za'atar, olive oil, lemon zest, Maldon sea salt
- Avocado (10) - sourdough, pickled red onion, microgreens, za'atar - see add egg options
- Fig Goat Cheese (7) - fig jam, crumbled goat cheese, honey drizzle

### Bread options for toast:

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

more morning **STUFF**

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**Just a Biscuit >** selections change daily  
meat & cheese or goat cheese & herbs (5)

## Yogurt-Granola bowl >

organic plain yogurt, fresh fruit, our own Hippy Crack granola and agave or honey (11)

## Sweet Oatmeal >

made with oat milk  
steel cut oats with apples and topped with berry compote & toasted almonds (10)

## Cheesy Short Rib Grits >

three creamy cheese grits with braised short ribs topped with a sunny side up egg (14)

## Crème Brûlée French Toast >

with fresh fruit and side of thick applewood smoked bacon - only on Saturday & Sunday (16)

some **ADDONS**

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- Applewood Smoked Bacon (4)
- Country Ham (4.5)
- Roasted Chicken (4.25)
- Avocado (3)
- Mixed Greens (7) - w/ sherry vinaigrette
- Tomato (50¢)
- Organic Egg - fried (2.5)
- Organic Egg - poached (3)
- Jam (1)
- Cheddar Cheese (50¢)
- Butter (50¢)

breakfast **JUICES**

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- the Juice (5.5) <Natalie's OJ, carrot, lemon & ginger>
- Natalie's Orange (4.5)
- Natalie's Grapefruit (5)
- Mimosa (8)

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

10:30 to close

# LUNCH

tween **BREAD** or almost

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no bread substitutions, but we can replace with greens

check out the Breakfast Menu for:  
**BLT, Smoked Salmon, Prosciutto Sammies**

## Sweet Potato >

roasted sweet potato, smoked eggplant puree, goat cheese, pepper agrodolce & crispy kale on focaccia (13.5); add organic poached egg (3)

## Hummus Veggie >

hummus, spicy feta spread, greens, pickled cucumber, pickled onion, tomato on lightly buttered griddled multi-grain (13.5)

## Fried Green Tomato >

green tomatoes with house made pimento cheese on buttered griddled sourdough (13.5)  
add applewood smoked bacon for (4)

## Meatloaf >

80/20 ground beef, bourbon ketchup, crispy onions, mayo, boston bibb lettuce on lightly buttered griddled pain de mie (14.25)

## Griddle Short Rib Sammie >

braised short ribs, green tomato chutney, melty gruyere on griddled sourdough (15)

## Curry Chicken Salad >

roasted chicken, granny smith apples, walnuts, curry, arugula, mayo on toasted multigrain or pain de mie (13.5)

## Chicken Caesar on Bolillo >

roasted chicken on a bed of Caesar salad in a bolillo roll (13.5)

## Bánh Mi-to >

carrots, cukes, shrooms, cilantro, sriracha special sauce + chicken on a baguette or bolillo (13)  
a buck off without the chicken

## Big Tahuna >

spicy tuna, pickled cucumbers, mixed greens, mayo on toasted multi-grain (13.5)

**SALADS**

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

- Mixed Greens (7) tossed w/ sherry vinaigrette
- Arugula Salad (13.5) arugula, cucumber, cherry tomato, avocado, burrata, honey mustard vinaigrette
- Caesar's Salad (13) dressing made w/organic egg yolks, anchovies, lemon juice & parmesan cheese - add oasted chicken (4.25)
- Greek Salad (9) classic
- Roasted Beet Salad (9) roasted beets, feta, fennel, chick peas, and mint
- White Bean Kale Salad (9) little/(12) big with croutons + tahini dressing
- Burrata & blistered cherry tomatoes (9.75)

**SOUPS**

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- Baked Potato - VEG > (10) with side of baguette; add crumbled bacon for (1.5)
- Chicken Rice > (11) roasted chicken, red peppers, carrots, white rice + side of baguette
- Roasted Tomato Soup - VEGAN > (10) roasted tomatoes, w/ spiced croutons + cheesy baguette side
- Vegetarian Chili > (10) four beans & sweet potato + side of bread; add cheddar (50¢), add sour cream (50¢)

**baked & wired DESSERTS**

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- 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**