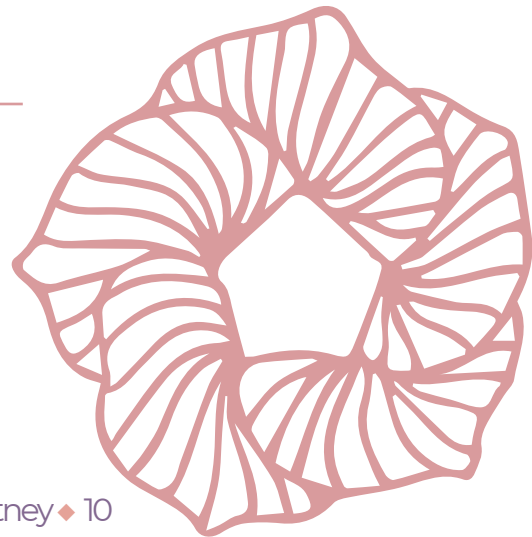


C TERIE



BRUNCH (Saturdays & Sundays 11am to 3pm)

Beet 'bhel' (vg)

beets, kale, potatoes, puffed rice, peanuts, yogurt, tamarind, apple chutney ♦ 10

Avocado Toast (v, vg)

avocado, cilantro, green chilies, turmeric, pickled red onion ♦ 14
--add an egg ♦ 3

"PBJ" Chutney Toast Points (vg)

apple and tamarind chutney ♦ 10

CooCoo

mixed vegetables ♦ 10

'Anda' egg Burji

pickled onions, roasted bell peppers, cumin, bacon ♦ 16

Roasted Carrot (v, vg)

tandoori spiced carrot with cabbage slaw ♦ 14

Eggs Benedict (vg)

brown's court brioche, aaloo gobi, egg, tandoori hollandaise ♦ 18
--add bacon ♦ 6

Aaloo Gobi & Tomato Hash (v, vg)

tomato hash, roasted cauliflower, peas, potatoes, turmeric ♦ 14
--add a poached egg ♦ 3

Coterie Okra (vg)

caramelized onion, cumin, ginger, cilantro, yogurt ♦ 14

Carolina Bog

cage free chicken, basmati rice, desi yogurt, crispy onions ♦ 18

Appam Omakase

sweet and savory rice pancakes served
with chef's selection of 3 sides and 2 dips ♦ 30
(Meant for sharing. Enough for 2)

Add ons

- egg ♦ 3
- bacon ♦ 6
- hollandaise ♦ 3

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions