

THE BRUNCH MENU

SATURDAY & SUNDAY
11AM - 3PM

BISCUIT AND GRAVY (v)

open faced vegan buttermilk
biscuit and veggie sausage gravy. \$6

BISCUIT BOWL (vo)

open faced buttermilk biscuit,
veggie sausage gravy, sautéed
peppers, onions, mushrooms
& arugula. garnished with scallions.
choice of: 2 fried eggs / tofu scramble \$13

FRIED OYSTER (vo/gf) MUSHROOM GRITBOWL

2 fried jalapeño grit cakes,
tomato gravy, local fried
oyster mushrooms, scallions
choice of: tofu scramble / 2 fried eggs \$16

BLUE PLATE (vo/gfo)

comes with side of roasted potatoes
choose *one* from each:
• 2 fried eggs / tofu scramble
• kale / tempeh bacon
• 2 jalapeño grit cakes / toast & jam
/ buttermilk biscuit and jam (+1) \$14

BREAKY SAMMY (vo)

choose *one* from each:
• 2 fried eggs / tofu scramble
• tempeh bacon / seitan sausage
• dairy cheddar / vegan cheddar
• vegan mayo / chipotle crema
served on whole wheat toast \$10

A LA CARTÉ

\$4 tofu scramble	\$4 biscuit & jam
\$2 fried egg	\$3 toast & jam
\$4 roasted potatoes	\$5 garlic
\$4 jalapeño grit cakes	sauteed kale

POTATO HASH BOWL (vo/gf)

Roasted potatoes, sautéed peppers,
onions and mushrooms, chipotle crema,
garnished with scallions and cilantro.

choice of:

- dairy cheddar / vegan cheddar
- 2 fried eggs / tofu scramble \$13

BREAKFAST BURRITO (v)

Tofu scramble, chipotle crema, smashed
avocado, sauteed peppers, onions, and
mushrooms, cilantro

choice of: tempeh bacon / seitan sausage \$13

MAKE IT A PLATTER!

VEGAN FRENCH TOAST (v)

housemade whole wheat French toast
served with seasonal fruit, powdered sugar,
and organic maple syrup on the side

- a la carte: \$7
- breakfast platter :\$13
(with choice of 2 sides)

HONEE BUTTER CHICKIN BISCUIT (v)

fried chikin' patty smothered in hot honee
butter, served on a housemade vegan
buttermilk biscuit with vegan pimento
cheese

- a la carte: \$10
- breakfast platter :\$16
(with choice of 2 sides)

LOADED AVOCADO TOAST (v)

smashed avocado over a slice of
housemade whole wheat toast, pecan
pesto, arugula, tomato, pickled red onion
and balsamic reduction

- a la carte: \$10
- breakfast platter :\$16
(with choice of 2 sides)

CHOOSE YOUR SIDES

choose *one* of each side:

- tofu scramble / 2 fried eggs (vo)
- roasted potatoes / jalapeño gritcakes (v)

\$5 MIMOSA

orange juice,
cranberry juice,
Grapefruit Juice or
ginger lemonade.

\$9 VEGAN BLOODY MARY

Tito's Vodka and our
house made bloody
mary mix.