

# BRUNCH

## HOUSE SPECIALTIES

### THE UNIVERSAL 13.5 (v)

two eggs\* any style, choice of meat, potatoes or grits, and a plain pancake or biscuit and gravy

- *gluten free pancake* + 1

- *berry or banana pancake* + .75

- *salad instead of grits or potatoes* + 1.5

- *korean style hanger steak\** + 5

**NO ADDITIONAL SUBSTITUTIONS**

### CORN BREAD RANCHEROS 14 (v)

cornbread layered with black beans, roasted salsa verde, pico, two fried eggs\*, cheddar cheese, sour cream and avocado

### THE NITTY GRITTY 11.5 (v)

bowl of heirloom Anson Mills grits, two eggs\* and choice of meat

*sub korean style hanger steak\** + 5

### PORK GREEN CHILI AND GRITS 14

pork green chili, two eggs\*, avocado, sour cream, seasonal greens, and pico over Anson Mills grits

### FRIED EGG\* SANDWICH 12 (v)

choice of meat, gruyere, and smoked heirloom tomato jam on brioche bun

*served with griddled potatoes*

### THE HIBL\* 14

poached eggs, housemade pork sausage, and hollandaise on a biscuit

*served with avocado, dressed greens, and griddled potatoes*

## GRIDDLE AND GRAIN (v)

### BUTTERMILK PANCAKES 9

*gluten free \*\* 11*

### BLUEBERRY OR

### BANANA WALNUT PANCAKES 10

*gluten free \*\* 13*

### CUSTARD TOAST 13

brioche soaked in nutmeg custard overnight, griddled, baked, and garnished with seasonal compote and fruit

### OATS 7.5

steel-cut oats with seasonal fruit and almonds

### SWEET AND SAVORY QUINOA BOWL 7.5

quinoa, currants, savory pumpkin seeds, maple syrup, and chevre

### YOGURT AND GRANOLA 7.5

greek-style plain yogurt, honey, house made granola, seasonal compote, and fresh fruit

## BREAKFAST ON THE SIDE

plain pancake 6 (gf\*\* + 1)

berry/banana nut pancake 6.5 (gf\*\* + 1)

homemade cornbread 4.75

Anson Mills grits 4.75

biscuit 3.5

toast 2.5

Tender Belly bacon 4.25

Tender Belly ham 4.25

fruit 5

griddled potatoes 3

gluten free toast 3

egg\* 2.5

housemade sausage 4.25

chicken apple sausage 4.25

boar sausage 5

korean style hanger steak\* 6.25

veggie sausage 4.25 (non vegan)

## CLASSICS

### TWO EGG STANDARD 10 (v)

two eggs\* any style, choice of meat, griddled potatoes and toast

- *sub biscuit* + 2

- *korean style hanger steak\** + 5

### BISCUITS AND GRAVY 11 (full)/7 (half)

two biscuits smothered with our spicy pork sausage gravy

*add two eggs\* for 2*

### EGGS BENEDICT\* 13.5

poached eggs on bed of Tender Belly ham with hollandaise on english muffin

*served with dressed greens and griddled potatoes*

### VEGGIE BENEDICT\* 13.5 (v)

poached eggs, tomatoes, sautéed chard, caramelized onions, and hollandaise on english muffin

*served with dressed greens and griddled potatoes*

### CORNED BEEF HASH 13.5

corned beef, potatoes, sweet potatoes, caramelized onions, kale and two eggs\*

## SCRAMBLES (v)

*served with griddled potatoes and toast*

*sub biscuit* + 2

### WILD BOAR SCRAMBLE 12.5

wild boar sausage, caramelized onions, smoked gouda, and sun dried tomatoes

### SAUSAGE SCRAMBLE 12.5

chicken apple sausage, caramelized onions, and chevre

### BACON AND TOMATO 12.5

Tender Belly bacon, tomato, spinach, and cheddar

### SMOKED TOMATO VEGGIE SCRAMBLE 12.5

smoked tomatoes, spinach, mushrooms, and chevre

### TEMPEH SCRAMBLE (EGGLESS) 12.5

seasoned tempeh, tomato, spinach, caramelized onions and chevre

**NO SUBSTITUTIONS TO THE ABOVE SCRAMBLES**

### BUILD YOUR OWN SCRAMBLE 8.5 + below choices

choice of egg or tempeh (egg white +1)

-- bacon, pork sausage, chicken apple sausage, wild boar sausage, ham, vege sausage **\$2 each**

-- tomatoes, smoked tomatoes, sun dried tomatoes, spinach, mushrooms, caramelized onions, raw onions, jalapeños **\$1 each**

-- cheddar, chevre, gouda, pepperjack **\$1 each**

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

(v) = IS OR CAN BE MADE VEGETARIAN; PLEASE SPECIFY IF YOU ARE VEGAN

\*\*GLUTEN FREE items are cooked in proximity of gluten. We are not a gluten free kitchen.