

BRUNCH

HOUSE SPECIALTIES

THE UNIVERSAL 14.75 (v)

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

-sub gluten free pancake + 1

-sub berry or banana pancake + .75

-sub salad instead of grits or potatoes + 1.5

-korean style hanger steak* + 5

CORN BREAD RANCHEROS 14.25 (v)

cornbread layered with black beans, vegetarian green chili, pico, two fried eggs*, cheddar cheese, sour cream and avocado

-sub pork green chili + 1

THE NITTY GRITTY 13.5 (v)

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

korean style hanger steak* + 5

THE HIBL* 15.25

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

served with avocado, dressed greens, and griddled potatoes

PORK GREEN CHILI AND GRITS 15

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

THE U BREAKFAST BURRITO 15

jalapeño, cheddar, and gouda grits, pork belly, over easy or scrambled egg*, habanero honey, smothered with pulled pork green chili, and garnished with cilantro

POLIDORI CHIPOTLE BREAKFAST SANDWICH 14.75

(no modifications)

toasted ciabatta roll, polidori chorizo sausage, scrambled eggs, griddled jalapeños, gouda cheese, avocado, chipotle aioli, and cilantro

served with griddled potatoes

PESTO SAUSAGE BREAKFAST SANDWICH 14 (v)

toasted ciabatta roll, polidori chorizo sausage, egg*, goat cheese, arugula, and pesto

served with griddled potatoes

GRIDDLE AND GRAIN (v)

BUTTERMILK PANCAKES 10.5

gluten free ** 11

BLUEBERRY OR

BANANA WALNUT PANCAKES 11.5

gluten free ** 13

CUSTARD TOAST 14.75

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

YOGURT AND GRANOLA 8.5

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

OATS 8

steel-cut oats with seasonal fruit and almonds

SWEET AND SAVORY QUINOA BOWL 8.5

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

BREAKFAST ON THE SIDE

plain pancake 7.25 (gf** + 1)

berry/banana nut pancake 7.75

(gf** + 1)

homemade cornbread 4.75

Anson Mills grits 4.75

biscuit 3.5

toast 2.5

bacon 4.25

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* 6.75

veggie sausage 4.25 (vegan and gf)

CLASSICS

TWO EGG STANDARD 13 (v)

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

-sub biscuit + 2

-korean style hanger steak* + 5

BISCUITS AND GRAVY 12.5 (full)/7.5 (half)

two biscuits smothered with our spicy pork sausage gravy

add two eggs* for 3

EGGS BENEDICT* 14.75

poached eggs* on bed of ham with hollandaise on english muffin

served with dressed greens and griddled potatoes

VEGGIE BENEDICT* 14.75 (v)

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

served with dressed greens and griddled potatoes

CORNED BEEF HASH 15

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 14.5

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

SAUSAGE SCRAMBLE 14.5

chicken apple sausage, caramelized onions, and chevre

BACON AND TOMATO 14.5

bacon, tomato, spinach, and cheddar

SMOKED TOMATO VEGGIE SCRAMBLE 14

smoked tomatoes, spinach, mushrooms, and chevre

TEMPEH SCRAMBLE (EGGLESS) 14.5

seasoned tempeh, tomato, spinach, caramelized onions and goat cheese

NO SUBSTITUTIONS TO THE ABOVE SCRAMBLES

BUILD YOUR OWN SCRAMBLE 10 + 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, goat, gouda, gruyere, pepperjack \$1 each

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

*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.

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