

BREAKFAST ALL DAY

HOUSE SPECIALTIES

THE UNIVERSAL 14.5 (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 14.75 (v)

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

THE NITTY GRITTY 12.5 (v)

bowl of heirloom Anson Mills grits, two eggs* and choice of meat
korean style hanger steak + 5*

THE HIBL* 15

poached eggs*, housemade pork sausage, and hollandaise on a biscuit
served with avocado, dressed greens, and griddled potatoes

PORK GREEN CHILI AND GRITS 14.75

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

THE U BREAKFAST BURRITO 14.5

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 13.5 (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 12.5 (v)

toasted ciabatta roll, polidori chorizo sausage, egg*, goat cheese, arugula, and pesto
served with griddled potatoes

GRIDDLE AND GRAIN (v)

BUTTERMILK PANCAKES 10

*gluten free ** 11*

BLUEBERRY OR

BANANA WALNUT PANCAKES 11

*gluten free ** 13*

CUSTARD TOAST 14

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

YOGURT AND GRANOLA 7.5

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

OATS 7.5

steel-cut oats with seasonal fruit and almonds

SWEET AND SAVORY QUINOA BOWL 7.5

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

BREAKFAST ON THE SIDE

plain pancake 7 (gf** + 1)
berry/banana nut pancake 7.5 (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* 6.25
veggie sausage 4.25 (vegan and gf)

(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.

CLASSICS

TWO EGG STANDARD 11.5 (v)

two eggs* any style, choice of meat, griddled potatoes and toast
-sub biscuit + 2
-korean style hanger steak + 5*

BISCUITS AND GRAVY 12 (full)/7.5 (half)

two biscuits smothered with our spicy pork sausage gravy
add two eggs for 2*

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 14.75

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 13.5

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

SAUSAGE SCRAMBLE 13.5

chicken apple sausage, caramelized onions, and chevre

BACON AND TOMATO 13.5

bacon, tomato, spinach, and cheddar

SMOKED TOMATO VEGGIE SCRAMBLE 13

smoked tomatoes, spinach, mushrooms, and chevre

TEMPEH SCRAMBLE (EGGLESS) 13.5

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

NO SUBSTITUTIONS TO THE ABOVE SCRAMBLES

BUILD YOUR OWN SCRAMBLE 9.5 + 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, goat, gouda, gruyere, pepperjack \$1 each

LUNCH

WEEKDAYS AT 11

BERRY ARUGULA SALAD 12 (v)

arugula, strawberries, blueberries, red onion, watermelon radish, avocado, toasted almonds, bacon, hard boiled egg, and lemon olive oil vinaigrette
add chicken for 3

ASK ABOUT OUR DAILY GRIT SPECIALS

THE U VEG SANDWICH 14.5 (v)

cucumber, tomato, arugula, sprouts, avocado mash, havarti cheese, olive tapenade, and pimentón aioli on griddled sourdough
side included (see below)

TEQUILA LIME CHICKEN 15

tequila lime marinated chicken, bacon, pepper jack, arugula, avocado, pico, and jalapeño aioli on griddled sourdough
side included (see below)

BANH MI 14 (v)

marinated tempeh, arugula, cilantro, pickled vegetables, and sambal mayo on griddled french baguette
side included (see below)
sub hanger steak + 5*

THE UNIVERSAL PHILLY 15

korean style hanger steak grilled to order, onions, red peppers, jalapeños, and gruyere on toasted french baguette with garlic aioli
side included (see below)

THE UNIVERSAL BLT 13.5

bacon, arugula, pico, avocado, and jalapeño aioli on griddled rye
side included (see below)

REUBEN'S REUBEN 14

corned beef, gruyere, kimchi, and sambal mayo on griddled rye
side included (see below)

NIMAN RANCH PRIME CHUCK BURGER* 15

seared to order with lettuce, tomato, and onion on griddled bun
side included (see below)
add bacon for 2.25
add cheddar or gruyere for 1

Sandwiches are served with one side:
your choice arugula salad, smoked potato salad, or black beans with pico and sour cream

or for **1.5** more, substitute: sauteed greens, baked mac and cheese, homemade cornbread, Anson Mills grits, or fruit

LUNCH ON THE SIDE 4.5

arugula salad
smoked potato salad
black beans with pico and sour cream
sauteed greens
baked mac and cheese
homemade cornbread
fruit

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