

BRUNCH

HOUSE SPECIALTIES

THE UNIVERSAL 14 (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

NO ADDITIONAL SUBSTITUTIONS

CORN BREAD RANCHEROS 14.5 (v)

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

THE NITTY GRITTY 12 (v)

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

*korean style hanger steak** + 5

PORK GREEN CHILI AND GRITS 14.5

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

FRIED EGG* SANDWICH 12.5 (v)

choice of meat, gruyere, and smoked heirloom tomato jam on croissant

served with griddled potatoes

THE HIBL* 14.5

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

served with avocado, dressed greens, and griddled potatoes

THE U BREAKFAST BURRITO 14

jalapeno, cheddar, and gouda grits, housemade pork sausage, and scrambled eggs in a flour tortilla smothered with green chili, salsa verde, sour cream and cilantro (no modifications)

non-smothered 10

GRIDDLE AND GRAIN (v)

BUTTERMILK PANCAKES 9

*gluten free ** 11*

BLUEBERRY OR

BANANA WALNUT PANCAKES 10

*gluten free ** 13*

CUSTARD TOAST 13.5

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, maple syrup, and chevre

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 10.5 (v)

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

-sub *biscuit* + 2

-*korean style hanger steak** + 5

BISCUITS AND GRAVY 11.5 (full)/7.5 (half)

two biscuits smothered with our spicy pork sausage gravy

add two eggs for 2*

EGGS BENEDICT* 14

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

served with dressed greens and griddled potatoes

VEGGIE BENEDICT* 14 (v)

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

served with dressed greens and griddled potatoes

CORNED BEEF HASH 14

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

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

SAUSAGE SCRAMBLE 13

chicken apple sausage, caramelized onions, and chevre

BACON AND TOMATO 13

Tender Belly bacon, tomato, spinach, and cheddar

SMOKED TOMATO VEGGIE SCRAMBLE 13

smoked tomatoes, spinach, mushrooms, and chevre

TEMPEH SCRAMBLE (EGGLESS) 13

seasoned tempeh, tomato, spinach, caramelized onions and chevre

NO SUBSTITUTIONS TO THE ABOVE SCRAMBLES

BUILD YOUR OWN SCRAMBLE 9 + 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, 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.