

# BRUNCH

## 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)

## 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

(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.