

BREAKFAST

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

-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 (v)

cornbread layered with black beans, roasted tomato salsa, 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

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 croissant

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 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, 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, 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.

LUNCH

THE UNIVERSAL SANDWICHES

served with one side:

your choice of a mixed green salad, potato salad, or black beans with pico and sour cream

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

THE U VEG SANDWICH 13.5 (v)

cucumber, tomato, arugula, sprouts, avocado mash, havarti cheese, olive tapenade, and pimentón aioli on griddled sourdough

THE UNIVERSAL BLT 12.5

bacon, arugula, pico, avocado, and jalapeño aioli on griddled rye

REUBEN'S REUBEN 13

corned beef, gruyere, kimchi, and sambal mayo on griddled rye

NIMAN RANCH PRIME CHUCK BURGER* 14

seared to order with lettuce, tomato, and onion on griddled bun

add Tender Belly bacon for 2.25

add cheddar, bleu, or gruyere for 1

TEQUILA LIME CHICKEN 14

tequila lime marinated chicken, Tender Belly bacon, pepper jack, arugula, avocado, pico, and jalapeño aioli on griddled sourdough

THE UNIVERSAL PHILLY 14

korean style hanger steak grilled to order, onions, red peppers, jalapeños, and gruyere on toasted french baguette with garlic aioli

BANH MI 12.5 (v)

marinated tempeh, arugula, cilantro, pickled vegetables, and sambal mayo on griddled french baguette

sub hanger steak + 5*

ASK ABOUT
THE GRITS OF THE DAY

SALADS

KALE AND STRAWBERRY SALAD 11.5 (v)

kale, red onions, candied bacon, candied walnuts, chevre, and roasted strawberry balsamic vinaigrette

add chicken for 3

SPINACH & QUINOA SALAD 11.5 (v)

spinach, kale, quinoa, strawberries, almonds, carrots, currants, feta, and citrus balsamic dressing

add chicken for 3

LUNCH ON THE SIDE 4.5

mixed green salad
potato salad
griddled potatoes
black beans with pico and sour cream
quinoa salad
sauteed greens
collards and bacon
baked mac and cheese
homemade cornbread
fruit

WE PROUDLY MAKE EVERYTHING FROM SCRATCH AND OCCASIONALLY CAN SELL OUT OF ITEMS ON OUR MENU.

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