

# BRUNCH

BREAKFAST SERVED ALL DAY

## 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, berries, maple syrup, and chevre

## 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*

### CORNEBEEF 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**

## 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)

(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.