



Brunch Menu



BOWLS

→ HASH BOWLS

Morning Buzz

coffee rubbed short ribs, grits, poached egg* and hazelnut hollandaise

\$ 13 GF

Modern Southern

mixed potatoes, brussels sprout and apple hash, [house bacon or tempeh sausage], fried egg*

\$ 12 GF CAN BE MADE VT

The Latin TBD

mixed potatoes, over-easy egg*, [adobo chicken or tempeh sausage], spicy crema, avocado

\$ 12 GF CAN BE MADE VT

→ GRAIN BOWLS

Stone Cut Oats, Buckwheat and Rice Grits

finished with your choice of sweet or savory toppings:

Sweet: almond butter, maple glazed local fruit, coconut cream, cinnamon crumble

\$9 GF V

Savory: sautéed local maitake and oyster mushrooms, kale, sesame, chili oil, fried egg*

\$9 GF VT

SIDES

Grits

creamy anson mills yellow grits

\$5 GF VT

Fruit

fresh melon and berries

\$5

GF **GLUTEN FREE**

VT **VEGETARIAN**

V **VEGAN**

PLATES

Pancake Tacos

fluffy pancakes filled with house bacon and scrambled eggs with spiced maple syrup to dip

3 for \$9

add additional for \$4

Merguez Toast

thick cut sourdough grilled and topped with house lamb merguez sausage, wilted arugula, pan sauces and an over-easy egg*

\$11

Stuffed French Toast

cinnamon babka French toast stuffed with an over-easy egg, topped with berries and pecan maple syrup

\$9 VT

SANDWICHES

Andrew's Breakfast Sandwich

house english muffin, omelet with ashe county sharp cheddar and [choice of house bacon, sausage or tempeh sausage]

\$11 CAN BE MADE VT

INCLUDES CHOICE OF SIDE:

Grits

creamy anson mills yellow grits

BAKERY

Apple Crisp

spiced with fresh tumeric and ginger with almonds and served with creamy farmer's cheese

\$5 GF VT

Parfait

vanilla yogurt, seasonal fruit, housemade granola

\$5 GF VT

Sorghum Blueberry or Seasonal Crumb Muffin

\$5 GF V

Muscadine or Seasonal Danish \$5

Vegetable Knish

root vegetables, fennel and potato wrapped in soft crust, with a side salad

\$8 GF V

The Ron Swanson

eggs your way*... but Ron would have them scrambled... bacon and toast

\$12

ADD AN AVOCADO TO ANY ITEM FOR \$1

* ITEM MAY BE SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEAT OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Breakfast Burrito

scrambled eggs, [local chorizo or tempeh sausage], ashe county sharp cheddar, potatoes, peppers and onions, tomato jam

\$11 CAN BE MADE VT

Fruits

fresh melon and berries

DRINKS

Coffee

12oz \$3

from Coto Family Farms (light or dark roasts) no refills

Bottled beverages \$3

assorted varieties available

Mimosas \$5

Beer \$5

Counter service **Saturday Mornings** from **10 am to 3 pm**