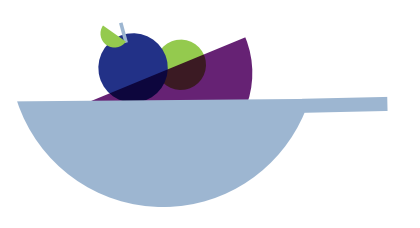




Brunch Menu



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

\$10 **VT**

SANDWICHES

Andrew's Breakfast Sandwich

house english muffin, omelet with ashe county sharp cheddar and house bacon, [or local chorizo 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

\$6 **GF** **VT**

Winter Spice Parfait

spiced yogurt, berries, citrus, pomegranate, housemade granola and cranberry jam

\$5 **GF** **VT**

Sorghum Blueberry or Seasonal Crumb Muffin

\$5 **GF** **V**

Muscadine or Seasonal Danish

\$4 **VT**

Vegetable Knish

root vegetables, caramelized onions, fennel and potato wrapped in soft crust, with a side salad and lemon labneh

\$8

The Ron Swanson

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

\$11

ADD AN AVOCADO TO ANY ITEM FOR \$1

ADD AN EXTRA EGG FOR \$2

* 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 bacon or tempeh sausage], ashe county sharp cheddar, potatoes, peppers and onions, tomato jam

\$12 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

assorted varieties available

(Natalie's Juice, Lenny Boy kombucha, sparkling water)

Counter service **Saturday Mornings** from **9 am to 2 pm**