**Coffee**

12oz $3
16oz $4
from Coto Family Farms (light or dark roasts)
no refills

**Bottled beverages**
assorted varieties available
(Natalie's Juice, Lenny Boy kombucha, sparkling water)

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**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     

**Vegetable Knish**
root vegetables, caramelize 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.

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**BOWLS**

**HASH BOWLS**

**Morning Buzz**
coffee rubbed short ribs, grits, poached egg* and hazelnut hollandaise
$13

**Modern Southern**
mixed potatoes, brussels sprout and apple hash, house bacon [or tempeh sausage], fried egg*
$12     

**The Latin TBD**
mixed potatoes, over-easy egg*, adobo chicken [or tempeh sausage], spicy crema, avocado
$12     

**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     

**Savory:**
sautéed local maitake and oyster mushrooms, kale, sesame, chili oil, fried egg*
$9     

**SIDES**

**Grits**
creamy anson mills yellow grits
$5     

**Fruit**
fresh melon and berries
$5     

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**SANDWICHES**

**Andrew’s Breakfast Sandwich**
house english muffin, omelet with ashe county sharp cheddar and house bacon, [or local chorizo or tempeh sausage]
$11     

**BREAKFAST BURRITO**
scrambled eggs, local chorizo [or bacon or tempeh sausage], ashe county sharp cheddar, potatoes, peppers and onions, tomato jam
$12     

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**BAKERY**

**Apple Crisp**
spiced with fresh turmeric and ginger with almonds and served with creamy farmer’s cheese
$6     

**Winter Spice Parfait**
spiced yogurt, berries, citrus, pomegranate, housemade granola and cranberry jam
$5     

**Sorghum Blueberry or Seasonal Crumb Muffin**
$5     

**Muscadine or Seasonal Danish**
$4     

**GLUTEN FREE**

**VEGETARIAN**

**VEGAN**

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**DRINKS**

**Coffee**
12oz $3
from Coto Family Farms (light or dark roasts) no refills

**Bottled beverages**
assorted varities available
(Natalie’s Juice, Lenny Boy kombucha, sparkling water)

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**Brunch Menu**

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