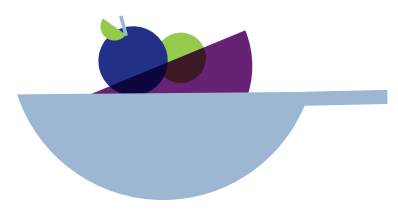




# Brunch Menu



## 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\* (tempeh or chorizo sausage)

\$10 GF CAN BE MADE V

## 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, avocado, pan sauces and an over-easy egg\*

\$12

#### Stuffed French Toast

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

\$10 VT

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

## 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 turmeric and ginger with almonds and served with creamy farmer's cheese

\$6 GF VT

#### Berry Spice Parfait

spiced yogurt, berries, citrus, housemade granola and fruit jam

\$5 GF VT

#### Sorghum Blueberry or Seasonal Crumb Muffin

\$5 GF V

#### Seasonal Fruit Danish

\$4 V

#### Biscuit Basket

fruit jam and honey butter

(4)\$6 (8)\$10 VT

#### Bagel & Lox

house made everything bagel, house smoked lox, chive cream cheese, red onion, tomato and capers

\$10

#### The Ron Swanson

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

\$11

#### Shrimp & Grits

NC shrimp, smoked tomato and house bacon pan sauce over slow cooked anson mills grits

\$13 GF

#### Leslie Knope Waffle

fluffy waffle topped with berry compote, hazelnut butter whipped cream and hazelnut brittle

\$9

ADD AN AVOCADO TO ANY ITEM FOR \$1

ADD AN EXTRA EGG FOR \$2

ADD BACON FOR \$2 (PER SLICE)

#### Breakfast Burrito

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

\$12 CAN BE MADE VT

#### Fruit

fresh melon and berries

## DRINKS

#### Coffee

12oz \$3

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

#### Cold Brew Coffee

16oz \$3.50

#### Bottled beverages \$3

assorted varieties available

Mimosa \$5

Beer \$5



*Chef Alyssa's*

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

@chefalyssaclt