



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