



Brunch - 2021

eggs, pancakes, and more

Challah Cinnamon French Toast ^V
House-made Challah, fruit garnish, maple syrup & powdered sugar

Rise & Shine Breakfast ⁺
Two local, cage-free eggs your way, natural applewood-smoked bacon or turkey or pork sausage; side of potatoes, sautéed veggies or cheesy grits; choice of toast. Upgrade: biscuit or GF toast 1

Signature Lemon Ricotta Pancakes ^V
Chef's house-made batter, Fresh fruit garnish, 100% Pure Maple Syrup, Add blueberries/chocolate chips .50

Signature Southern Style Shrimp & Grits
Cheesy Grits, shrimp, bacon with a white wine reduction

"Which Came First?" Breakfast
Two local, cage-free eggs your way, buttermilk fried chicken & toast or biscuit

Smoked Salmon Eggs Benedict ⁺
Toasted English muffin, smoked salmon, poached eggs, hollandaise sauce, sautéed veggies, potatoes

Huevos Rancheros ⁺
Tostadas, Chef's meat selection, two local cage-free eggs your way, sweet & spicy black beans, crema, pico de gallo
*Can be modified to fit vegan & gluten-free diets!

Vegetarian or Meat Quiche ^V
Local, cage-free eggs in a delicate, house-made crust, delicious veggie & meat ingredients change weekly!

Tofu Scramble ^{VN GF}
"Scrambled" tofu, red onion, broccoli, grape tomatoes, turmeric & lemon
Add avocado 3.50, add mushrooms .75

VEGAN Pancakes ^{VN}
Chef's special creation, coconut milk & spices make these amazing!
Add blueberries or chocolate chips .50

sandwiches

Corned Beef or Turkey Rueben
Schwartz's Sauerkraut, Marble Rye, Housemade Russian dressing

Philly Cheesesteak
Grilled steak, onions, green peppers, mushrooms & provolone

Short Rib French Dip
Slow-cooked short ribs, Havarti, toasted roll with chips, fries or sweet potato fries

Grilled Chicken Sandwich
bacon, lettuce, tomato, Swiss, cheddar, avocado spread, sriracha aioli on ciabatta bread

Grilled Cheese (Vegan Grilled Cheese 10)
Cheddar & Monterey Jack on sourdough

Beef Burger ⁺
lettuce, tomato, red onion, side of chips or freshly cut french fries (local sweet or white potatoes)

open-faced sandwiches

13 **Fresh, Local Eggs & Avocado** 10
Two local, cage-free eggs your way, fresh avocado spread & arugula on toasted 9th St Bakery 7-Grain bread

14 **Smoked Salmon Avocado** 10
Smoked salmon, fresh avocado spread, tomato & red onion on toasted 9th St Bakery 7-Grain bread

13 **Crispy Bacon Avocado** 9
Applewood bacon, fresh avocado spread, tomato & red onion on toasted 9th St Bakery 7-Grain bread

16 **Vegan Pico & Avocado** 8
Fresh avocado spread, arugula & house-made pico de gallo on toasted 9th St Bakery 7-Grain bread

14 **spectacular salads 4/7**
Signature Miso-Ginger Marinated Kale ^{VN GF}
Garden ^{GF}

15 **Classic Caesar**

Add Protein, Grilled or Blackened:
15 Salmon – 10 All-Natural Chicken – 7 Shrimp – 8

Signature Spicy Shrimp Salad ^{GF} 15
Shredded lettuce, fresh avocado slices, pico de gallo & lime
*Substitute Salmon ^{+3.00}

10 **Greek Salad** ^{V GF} 13
Romaine lettuce, tomatoes, cucumbers, pepperoncini, red onions, feta, Kalamata olives & balsamic vinaigrette

12 **Fried Chicken Salad** 15
Romaine lettuce, tomatoes, red onions, cucumber, avocado, local, cage-free eggs, roasted corn

14 **Carolina Cobb Salad** ^{GF} 15
Grilled natural chicken, blue cheese, avocado, applewood smoked bacon, tomato, local, cage-free eggs

soups 4/8

12 Signature Tomato Basil ^V Creamy Potato Leek ^V Signature Chili ^{V GF}
Spicy Chicken & Sausage Gumbo Chicken & Dumplings

Sides

15 **Cheesy Grits** ^{GF} 4/6

Two Local, Cage-Free Eggs Your Way ^{+ GF} 3.5

14 **Applewood Smoked Bacon** ^{GF} 4

Turkey or Pork Sausage ^{GF} 4

9 **Breakfast Potatoes** ^{VN} 4

Toast ^{V, VN or GF} OR **Biscuit** ^V 2

14 **Seasonal Fruit or Vegetable Salad** ^{VN GF} 5

Signature Baked Oatmeal ^V 5/6

N – Contains Nuts V - Vegetarian VN - Vegan GF - Gluten Friendly

⁺ Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.