

## SALADS

(Add: Chicken/Pork Belly | 5 • Shrimp | 8 • Avocado | 2.5)

- \*\* BIG BABY GREENS **GF, V** | 8  
Mixed Greens, Goat Cheese, Toasted Almonds,  
& Dried Cranberries with a Balsamic Vinaigrette
- MCADAMS FARM'S MIXED KALE  
& MUSTARD GREENS **GF, V** | 8.5  
Tossed in Quinoa, Caramelized Onion & Cider Vinaigrette,  
with Granny Smith Apples & Toasted Walnuts
- COBB **GF** | 12  
Mixed Greens, Corn, Avocado, Tomato, Hard-boiled Egg,  
& Crispy Pork Belly with Herb Buttermilk Dressing
- \*\* TABLE CHICKEN SALAD **GFO** | 9.5  
Chicken, Celery, Scallions, Dried Cranberries, Toasted  
Almonds, Red Pepper Flake, & Lemon served over Mixed  
Greens with Avocado & Sourdough Toast

## ENTRÉES

- OMELETTE **GF, VO** | 10.5  
*Ask your server about today's options.*  
Four Egg Omelette with your choice of side
- CHILE RELLENO | 12  
A Poblano stuffed with Queso Fresco, dipped  
in Egg Batter & Fried over Salsa Rojo,  
topped with Chorizo, Black Beans & Avocado Pico
- \* BISCUITS & GRAVY | 12  
Cooper-Lasley Farms Sausage Gravy served over  
Two Fluffy Biscuits topped with Eggs your way  
& your choice of side
- \* CRAB CAKE EGGS BENEDICT | 18  
Crab Cakes made in house, Poached Eggs & Hollandaise  
served with Breakfast Potatoes & Local Vegetables
- STUFFED PANCAKE | 14  
Brandied Granny Smith Apples topped with Whipped  
Cream & Brown Sugar Cinnamon Crumble served with  
Vermont Maple Syrup & your choice of side

## SIDES | 4

stone-ground cheese grits • breakfast potatoes • fresh fruits • applewood bacon • local sausage • mixed greens salad

## SANDWICHES

(your choice of side)

- SHORT RIB | 13  
Messiah Nut Brown Ale braised Short Ribs,  
Caramelized Onions, Havarti Cheese,  
House-pickled Jalapeños on Ciabatta Bread
- ULTIMATE B.L.T. | 13.5  
Piled high with Thick Sliced Applewood Smoked Bacon,  
Avocado on Sourdough Bread & Herbed Mayonaise
- GREEN APPLE CHICKEN | 13  
Seared Chicken, Granny Smith Apples, Applewood Smoked  
Bacon, Smoked Gouda Cheese, Romaine Lettuce, Ranch  
Dressing on a Toasted Brioche Bun
- PORTOBELLO "STEAK" **GFO, V** | 13  
Served on Brioche with Arugula, Tomato,  
& a Fire Roasted Red Pepper Sauce

- VEGAN BOWL **GF, V, VG** | 14  
Green Lentils, Sautéed Haw River Oyster Mushrooms,  
Herbed Local Candy Roaster Squash, Leeks & Kale  
over Roasted Potatoes
- SHRIMP & GRITS **GFO** | 13  
Wild-caught N.C. Shrimp in a Bacon Tomato Cream  
Sauce served over Cheesy Stone-ground Grits with  
Scallions & Baguette
- \* AVOCADO TOAST **OVO-V** | 13  
Smashed Avocado with Lemon on top of a Toasted Baguette,  
Breakfast Potatoes, Eggs your way & your choice of side
- \* HUEVOS RANCHEROS **GF** | 14  
Over-medium Eggs, Corn Tortillas, Black Beans,  
Chorizo Sausage topped with Green Molé,  
Monterey Jack Cheese, & Avocado Pico de Gallo
- \* DOWNTOWN BREAKFAST **GFO** | 12  
Two Eggs any style served with Sourdough Toast or Croissant,  
Applewood Bacon or Local Sausage, Breakfast Potatoes

## - HOUSEMADE JAMS & PRESERVES -

Organic Coffee, Soft Drinks, Tea | 2 • San Pellegrino | 4.5

**GFO** gluten free option | **GF** gluten free | **V** vegetarian | **VO** vegetarian option | **VG** vegan | 18% gratuity added to parties of 6+

\* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

\*\* contains nuts