

SALADS

ADD ON TO ANY SALAD:

Chicken or 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

**** LOCAL SPINACH GF** | 9

Honey Creek Farms Boiled Duck Eggs topped
with Crumbled Bacon, Golden Beets, Local Spinach
tossed with a Lemon Herb Vinaigrette

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

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

CUBAN PORK | 13

Mojo-marinated Pork stacked with Pork Belly, Pickles,
Swiss Cheese & Dijon Mustard on a 7" Roll

*** LOCAL FRIED EGG** | 12

Latta's Farm Eggs, choice of Bacon or Sausage,
Monterey Jack or Cheddar Cheese, Sourdough or
Wheat Bread, & Local Heirloom Tomatoes

GREEN APPLE CHICKEN | 13

Seared Chicken, Granny Smith Apples, Applewood Smoked
Bacon, Smoked Gouda Cheese, Romaine Lettuce, Ranch
Dressing on a Toasted Brioche Bun

TRIPLE BEAN BURGER GFO, V | 13

Black Beans, Crimson Lentils, & Small Red Beans seasoned
with Fresh Oregano & Saffron with an Avocado Pico de Gallo
Add fresh jalapeños | 2

ENTRÉES

OMELETTE | 10.5

Ask your server about today's options.

Your choice of side

PORKBELLY WAFFLE | 12

Our Crispy Housemade Waffle served with Whipped
Cream & Syrup topped with Two Slices of Crisp Porkbelly

*** AVOCADO TOAST OVO-V** | 13

A Whole Avocado smashed on top of a Toasted Baguette,
Breakfast Potatoes, Eggs your way & your choice of side

*** BISCUITS & GRAVY** | 12

Cooper-Lasley Farms Sausage Gravy served over
Two 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

*** DOWNTOWN BREAKFAST** | 12

Two Eggs any style served with Sourdough Toast or Croissant,
Applewood Bacon or Local Sausage, Breakfast 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

VEGAN BREAKFAST BOWL GF, V, VG | 14

Black Beans, Sautéed Haw River Oyster Mushrooms,
Local Spinach & Local Roasted Cauliflower
over our Breakfast Potatoes

CINNAMON ROLL FRENCH TOAST V | 12

Butter griddled Cinnamon Rolls from Reed's Bakery topped
with Housemade Whipped Cream with 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

SIDES | 4

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

- HOUSEMADE JAMS & PRESERVES -

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

GFO gluten free option | **GF** gluten free | **V** vegetarian | **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