SPRING / SUMMER 2024

EARLY RISE

NELCOME TO YOUR SEAT AT

THE TABLE

WEEKDAY BREAKFAST 7:30 Am - 10:30 Am Daily

THE PANTRY

CRUSHED FRUIT & VEGGIE SMOOTHIES

Acai Berry | Mango Squash | Strawberry 6

FRENCH CROISSANT or TOASTED BAGEL

served with strawberry jam, whipped butter or cream cheese 4.5

VANILLA ALMOND OATMEAL BAKE rolled oats, almonds, flax seeds, topped with orange zested ginger, vanilla Greek yogurt cream and fresh berries 11

BLUEBERRY & CITRUS GRANOLA BOWL housemade

Breakfast Granola (oats, dried cranberries, pecans, pumpkin seeds, coconut), Greek yogurt, blueberries, mandarin oranges, wildflower honey drizzle 10.5

YOGURT GRANOLA BOWL housemade Breakfast Granola (oats, dried cranberries, pecans, pumpkin seeds, coconut), Greek yogurt, mango, blueberries, strawberries, kiwi, wildflower honey drizzle 13

FARRO BREAKFAST BOWL ancient whole grains, Big Spoon Roasters All-Natural Peanut Butter, banana, blueberries, toasted coconut and almonds, almond milk, maple syrup drizzle 10.5

TOAST & SANDWICHES

Gluten-Free Multigrain Option +1.5

Menu items are not prepared in a certified gluten-free facility

GREEN EGGS AND HAM ON RUSTIC CIABATTA prosciutto, arugula, provolone, basil pesto aioli, scrambled egg and a side 12

GRAIN TOAST SCRAMBLE* chili butter spread, soft scrambled egg, dressed arugula, herbed goat cheese on sprouted multigrain toast and a side 11.5 ADD smoked salmon* +4

CLASSIC* egg, aged cheddar, thick cut applewood smoked bacon or sausage on bagel, sourdough, multigrain or croissant 9.5 with a side 11.5

AVOCADO SMASH TOAST* multigrain toast, avocado smash, boiled egg, pickled red onions, radishes, microgreens, lemon, sea salt, red pepper flakes and a side 12 ADD smoked salmon* +4

BREAKFAST PIMENTO CHEESE* aged white cheddar pimento cheese, applewood smoked bacon, arugula, tomato, fried egg on croissant and a side 14

BOWLS & PLATES

MORNING GREENS* field greens, crumbled applewood smoked bacon, herb roasted potatoes, tomatoes, avocado, egg over easy, light caper vinaigrette. served with multigrain toast 12

or substitute pan seared tofu for bacon

CHILE SAUSAGE BREAKFAST NAAN crumbled sausage, soft scrambled egg, mild green chiles, fresh tomatoes, red onions, cheddar jack, jalapenos, chile oil 12

BUTTERMILK PANCAKES three pancakes, raspberry butter, fresh berries, maple syrup with dusting of powdered sugar and a side 12 ADD protein +2

 $\label{eq:BREAKFAST PLATE} \textbf{BREAKFAST PLATE} \ \text{two eggs, choice of one side and one protein,} \\ \textbf{with multigrain to ast and jam} \qquad \textbf{12}$

CHOOSE A SIDE grits | roasted red potatoes | fruit
CHOOSE A PROTEIN applewood smoked bacon | sausage

GRITS AND GREENS stone ground grits, sautéed rainbow swiss chard, country ham, signature pimento cheese, balsamic reduction. served with multigrain toast 12.5 ADD egg* +2

VEGETABLE HERBED CHÈVRE OMELET* spinach, oven cured tomatoes, herbed goat cheese. served with multigrain toast and a side **12**

SAUSAGE CHEDDAR JACK OMELET* crumbled Neese's Sausage, sautéed peppers and onions, monterey jack cheese. served with multigrain toast and a side 13

FARMER'S QUICHE OF THE DAY* 10 with a side 12

ON THE SIDE (a la carte 5)

grits | roasted red potatoes |

clustered grapes, berries, apple and orange slices | applewood bacon or sausage 4 | 6

add on applewood smoked bacon or sausage +2

DRINKS

see our crafted coffee & tea menu 100% orange juice 4 Homeland Creamery Whole Milk 3.5 Homeland Creamery Chocolate Milk 3.5

All menu items include tax. | \$2 split plate charge. | Please be advised that food prepared here may contain these ingredients-milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish. Food is also not prepared in a certified gluten-free facility. If you have a **food allergy** or special dietary requirement please inform our table team. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness.