



GRIDDLED

Buttermilk Pancakes: Blueberry, chocolate chip, banana + \$0.75

Tall stack (three) \$10

Short stack (two) \$8

No stack (one) \$6

Cakes & Eggs*: Two of each \$14

SOMETHING ELSE

GF Greek Yogurt Parfait: Greek nonfat yogurt with granola, local honey and fresh fruit cup \$10

Irish Steel Cut Oats: House made pecan granola, brown sugar, fresh fruit cup, choice of toast \$9

Avocado Toast: Mashed avocado over City Bakery wheat toast with fresh tomato and drizzled with chive oil \$11

Add two poached eggs* + \$3.50

Bagel & Cream Cheese: Toasted City Bakery bagel with cream cheese spread \$7

Add smoked salmon*, capers and red onion + \$10

BENNIES

Served with potatoes or Biltmore Dairy Farms® Golden Blaze Cheddar cheese grits (GF available)

Traditional: Two poached eggs* and Virginia ham over English muffin topped with housemade hollandaise* \$16

Portobella Spinach: Two poached eggs* and portobella mushroom, spinach, tomato and cream cheese over English muffin topped with housemade hollandaise* \$16

Smoked Salmon*: Two poached eggs* and smoked salmon* over English muffin topped with housemade hollandaise* \$19

Crab Cake*: Two poached eggs, hollandaise, Lusty Monk remoulade, English muffin \$19

3 EGG OMELETS*

Served with potatoes or Biltmore Dairy Farms® Golden Blaze Cheddar cheese grits, choice of toast (GF available) Substitute fruit cup + \$2.50 or egg whites* + \$1.50

Chef's Favorite: Bacon, tomato, spinach, onion, feta \$15

Garden & Goat: Mushroom, tomato, asparagus, onions, peppers and goat cheese \$15

Trailblazer: Bacon, ham, Biltmore Dairy Farms® Golden Blaze Cheddar, mushrooms and spinach \$15

Build Your Own: Peppers, onions, tomatoes, spinach, mushrooms, Biltmore Dairy Farms® Golden Blaze Cheddar, feta, sausage, bacon, ham \$15

CAGE FREE EGGS*

Farm Fresh Breakfast: Two eggs* any style, choice of toast and breakfast meat served with potatoes or Biltmore Dairy Farms® Golden Blaze Cheddar cheese grits \$13 (GF available) Substitute fruit cup + \$2.50 or egg whites + \$1.50

Broken Yolk Sandwich: Two fried eggs*, bacon, tomato, Biltmore Dairy Farms® Golden Blaze Cheddar and mayo on grilled City Bakery sourdough bread with choice of potatoes or Biltmore Dairy Farms® Golden Blaze Cheddar cheese grits \$14 (GF available)

Eggs Over Southern: Two eggs*, any style served over two warm oven baked biscuits covered with house made sausage gravy \$12

BOWLS

GF Keto Bowl: Chorizo, spinach, mushroom, feta sauté, three eggs* any style, grilled avocado \$14

GF Southern Scramble Bowl: Pimento cheese, bacon, onion, tomato, three eggs*, potatoes or Biltmore Dairy Farms® Golden Blaze Cheddar cheese grits \$15

Vegan/Veggie Bowl: Sweet potatoes, veggie sausage, mushroom, onion, peppers, spinach, sprouts and a grilled avocado \$14
Add one egg* + \$2

SIDES

Fresh Fruit Cup \$4, Bowl \$6, Berry Bowl \$7 | Biltmore Dairy Farms® Golden Blaze Cheddar Cheese Grits \$4 | Breakfast Potatoes \$3 | Bacon, Sausage, Ham, Turkey Sausage or Veggie Sausage \$5 | Cereal, Milk & Banana \$5 | Toast & Jam \$3

BEVERAGES

**Coffee, Tea, Soda, Milk \$3 | Juice: Orange, Apple, Cranberry, Tomato, V-8, Grapefruit \$4
Smoothie of the day \$7 | Hot chocolate with whipped cream \$4**

GF - gluten-free

*May contain raw or undercooked food products. Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.



We proudly serve locally sourced ingredients and provide 100% plant-based compostable carry-out packaging.

