

BREAKFAST MENU 7-11AM

THE PLATE \$12

Two Eggs, House Bacon or Sausage, Texas Toast, One Side

EGG WHITE FRITTATA \$12.95

Chef's Vegetables, Swiss Cheese

HUEVOS RANCHEROS \$13.95

Two Crispy Tortillas, Black Beans, Two Sunny Eggs, Queso, Pulled Pork, Tomato Salsa, Carrot & Jalapeño Salsa, Cotija, Cilantro

AVOCADO TOAST \$9.95

Toasted French Bread, Avocado, EVOO, Sea Salt, Radish, Lemon Zest, Espelette

MIGAS TACOS \$11.95

Scrambled Eggs, Pulled Chicken, Cracklin', Guacamole, Salsa Roja, Cotija, Cilantro, Corn Tortillas

HOUSE SMOKED ORGANIC SALMON \$15.95

Upper Crust Bagel, Cream Cheese, Tomatoes, Red Onion, Cucumber, Capers

THREE EGG OMELET \$12.95

Green Onion & Peppers, Tomatoes, Avocado, Parsley, Sharp & Monterey Jack Cheeses

FRENCH TOAST \$12.95

Banana Pudding, Banana & Caramel Rum Sauce, House Bacon

SIDES \$4 House Bacon, House Breakfast Sausage, Anson Mills Grits, Mixed Fruit, Tots

DRINKS \$4

Coffee, Tea, Hot Chocolate, Orange, Cranberry, Grapefruit Juice

GRAB N' GO \$8

GREEK YOGURT PARFAIT

Chobani Greek Yogurt, Bananas, Mixed Berry Compote, House Granola

BREAKFAST SANDWICH

Scrambled Eggs, House Bacon, Ham or Sausage, American Cheese, English Muffin

BREAKFAST BURRITO

Scrambled Eggs, House Breakfast Sausage, Tots, Guacamole, Crema, Sharp & Monterey Jack Cheeses

CEREAL \$4

Cheerios, Fruit Loops, Frosted Flakes or Raisin Bran

*Nuts, Dairy, Gluten, Allium, Fish & Shellfish are all prepared in our kitchen, Please alert your server to any Allergies, Dietary needs or Restrictions Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Foodbourne Illness 20% Gratuity will be added to all Parties of Six or Larger