

let's brunch!

every sunday 11am – 3pm

mains

HOUSE OMELET | \$10

gouda cheese, caramelized onions, butter
{includes your choice of side}

SHRIMP & GRITS | \$14

buttery grits, seared cajun shrimp, fresh
tomatoes, basil

POTATO HASH | \$10

home-style taters, roasted red peppers,
caramelized onions, hollandaise

AVOCADO & EGG TACOS | \$4.50

two (2) tacos with scrambled eggs, sliced
avocado, spicy mayo

WAFFLE | \$9

plain or savory
{savory incl. cheese & bacon + \$2}

MUSHROOM BOWL | \$12

in-house grown mushrooms, white rice, tomatoes,
tzatziki

sides

GRITS | \$6

homemade w/butter and parm

SAUSAGE | \$3 for 2 pcs

pork sausage, 'nuff said

BACON | \$4 for 3 pcs

crispy or not so much, your choice!

SIDE SALAD | \$6

feta, olives, red onions, cukes, tomatoes on
red leaf lettuce

FRUIT BOWL | \$8

watermelon, goat cheese, mint, blueberries,
sea salt

feelin' more like lunch

WINGS | 5 for \$10, 10 for \$17

choice of buffalo, bbq, mango habanero,
lime pepper or naked; served w/ranch or
blue cheese

A GOOD TRIP | \$12

fried house-grown "maltcap" oyster
mushrooms, garlic herb paste, cucumber
salsa, and sweet & spicy mayo on a vegan
salt & pepper yeast bun

GROUND STEAK PATTY MELT | \$15

soy sauce garlic beef, red onions, scallions,
pepper jack cheese on fresh baked sourdough
bread

BLACK BEAN PATTY MELT | \$12

seared house made black bean patty, tomato,
pepper jack cheese topped with green onions on
an aged sourdough loaf

...add an EDB-mosa (EDB + OJ) for just \$4