

GRATEFUL WEEKDAY MENU

- B R E A K F A S T**
- Big Hot Biscuit** - Made in house and served warm with butter and choice of: house-made jam, honey, or hot (spicy) honey **7** *Make it badass* by subbing for a badass biscuit (cheddar, chives + bacon baked into the dough) add **2**
- Biscuit Sandwich** - *One egg, with smoked cheddar cheese and house-made ranch **8** add bacon, turkey sausage or ham **2** *Make it badass* by upgrading to a badass biscuit (cheddar, chives + bacon baked into the dough) add **2**
- Twisted Biscuit** - One of our big biscuits, set in a bed of our Grateful grits, covered in our delicious sausage gravy **14** add 1*egg **2** or a pair **4** Big Biscuit and Gravy only **9** *Make either badass* by upgrading to a badass biscuit (cheddar, chives + bacon baked into the dough) add **2**
- Avocado Toast** - *(Vegetarian)* 2 slices of our house-made peasant bread, grilled and topped with fresh avocado smash, heirloom cherry tomatoes, a sprinkle of everything bagel seasoning and topped with romaine lettuce lightly dressed with our house-made lemon vinaigrette **15** add 1*egg **2** or a pair **4** add crispy bacon crumbles **2**
- Grateful Egg Pie** - loaded with 3 cheeses and fresh *eggs, applewood smoked bacon, red onion, and fresh spinach, served with your choice of side **15**
- Canton Tots** - Crispy tater tots topped with our yummy sausage gravy, hot crispy bacon, shredded white cheddar cheese, and green onions **14** add 1*egg **2** or a pair **4**
- Best French Toast** - *(Vegetarian)* 3 thick pieces of our house made Peasant bread soaked overnight, grilled and served with warmed cream cheese frosting, warm berry compote and real maple syrup **15** Make it 2 pieces **12** add meat **4.5**
- Sweet Potato and Quinoa Hash** - *(Gluten free)* Roasted sweet potatoes, Tuscan kale, red bell pepper, black beans, onion, and crispy bacon crumbles on a bed of quinoa, and topped with fresh avocado slices, chipotle sour cream drizzle, and a lime wedge **15** add 1*egg **2** or a pair **4** *Make it vegetarian NO BACON* for **13**
- L U N C H**
- Curried Chicken Salad** - Chicken breast, pecans, golden raisins, apricots, green onion, tossed in our curry mayo. Served on a butter croissant with fresh romaine or *Make it gluten free by choosing it served on a bed of greens*. Served with your choice of side **14**
- Toasted Sammies** - Roast Beef (havarti, red onion, arugula, horseradish sauce) **or** Cuban (ham, roast pork, swiss, pickles, mustard) **or** Turkey (bacon, white cheddar, arugula, honey mustard sauce) in the deli case, served toasted with your choice of side **14**
- Toasted Muffuletta** - Salami, ham, provolone, olive salad, and garlic butter on house-made muffuletta bread, toasted and served with your choice of side **16**
- Tasty Taco Salad** - A customer favorite! Romaine, warm seasoned beef, tomatoes, red onion, salsa, white cheddar, house-made ranch dressing and cornbread croutons (*hold the croutons to make it gluten free*) **15** add avocado **1.5**
- Hippy Bowl** - *(Gluten free & vegetarian)* House-made hummus, roasted sweet potatoes, grated carrots, red cabbage, sauteed kale, avocado slices, toasted sunflower seeds, and lemon tahini vinaigrette **14** add grilled chicken **4.5**

Please, no substitutions or off menu requests...here's why...Due to equipment and space constraints, and ongoing staffing issues, we cannot accommodate these requests without compromising service and we never want to do that...we appreciate your understanding :-)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Sides \$4.5

Macaroni Salad

Mixed Greens w/ Lemon
Vinaigrette (*gluten free*)

Pimento Cheese Grits (*gluten free*)

Kettle Chips (*gluten free*)

Drinks

12 oz House Coffee **3**
(1 complimentary refill for dine-in)

Iced Tea **2.75**

House-made Lemonade **2.75**

16 oz Juice **4**

Orange, Apple, Cranberry

Find craft sodas, kombuchas
& water in our cooler: **prices vary**

Ala Carte

Breakfast Meats Two strips of Bacon
or Turkey Sausage Patties **\$4.5**

Grilled bread Our house-made Peasant
bread. **\$2**

Eggs* cooked to order One **\$3** Pair **\$4**

Grilled Cheese on house-made bread
with Tillamook white cheddar **\$9**

Smoothies!

P-town Smoothie - House-made granola,
peanut butter powder, pea protein, vanilla greek
yogurt, banana, oat milk, coconut oil, maple
syrup, cinnamon **8.5**

Green Smoothie - Spinach, avocado, cacao
powder, vanilla greek yogurt, banana, oat milk,
pea protein, coconut oil, maple syrup, ginger **8.5**

Berry Delicious Smoothie - Mixed berries,
vanilla greek yogurt, banana, pea protein,
coconut oil, maple syrup, oat milk, cinnamon,
ginger **8.5**

ADULT BEVERAGES

Mimosa **7** Mimosa Party! **30**

(includes a full bottle of CAVA, a carafe of orange juice, and glasses!)

Glass of Cava Bubbles **6**

**Check out our cooler for our selection
of ciders, seltzers, NA bevs + beers!**

GRATEFUL BRUNCH

SATURDAY & SUNDAY ONLY

Grateful Benedict - Open-faced grilled butter croissant topped with Canadian bacon, poached *eggs, fresh avocado slices, and house-made Hollandaise sauce. Served with your choice of side **17**

Breakfast Casserole 2.0 - Fluffy *eggs over layers of tater tots, spinach, mushrooms, sweet pepper, sweet onion and shredded sharp cheddar cheese baked to perfection. Served with a side of sour cream **15** add crispy bacon crumbles **2** (*Vegetarian & gluten free*)

Shrimp and Grateful Grits - Shrimp sautéed with garlic and bacon served atop our house-made pimento cheese grits (*gluten free*) **17**

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