

GRATEFUL 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, bacon + chives 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** add farm-fresh tomato slices **\$2** *Upgrade to a badass biscuit* (cheddar, bacon + chives baked into the dough) add **\$2**
- Twisted Biscuit** - One of our big biscuits, set in a bed of our pimento cheese-grits, covered in our delicious sausage gravy **\$14** add one *egg **\$2** or a pair **\$4** Big Biscuit and Gravy *only* **\$9** *Make either badass* by upgrading to a badass biscuit (cheddar, bacon + chives baked into the dough) add **\$2**
- Avocado Toast** - *(Vegetarian)* Two slices of our house-made peasant bread, grilled and topped with fresh avocado smash, farm-fresh cherry tomatoes, a sprinkle of everything bagel seasoning and topped with romaine lettuce lightly dressed with our house-made lemon vinaigrette **\$15** add one *egg **\$2** or a pair **\$4** add crispy bacon crumbles **\$2**
- Grateful Egg Pie** - Loaded with three cheeses and fresh *eggs, bacon, red onion, and fresh spinach in a house-made crust 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 one *egg **\$2** or a pair **\$4**
- Best French Toast** - *(Vegetarian)* Three 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 two pieces* **\$12** add bacon or turkey sausage patties **\$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 one *egg **\$2** or a pair **\$4** *Make it vegetarian NO BACON* **\$13**
- Bacon-Mater BLT** - Bacon, smoked cheddar, farm-fresh tomatoes, romaine and house-made ranch on our peasant bread. Served with your choice of side **\$15** add avocado **\$1.5**
- 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) Turkey (bacon, white cheddar, arugula, honey mustard sauce) or Cuban (ham, roast pork, with Swiss cheese, pickles, mustard.) 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** - Romaine, your choice of warm seasoned beef or grilled chicken, tomatoes, red onion, salsa, white cheddar, house-made ranch dressing and cornbread croutons **\$15** add avocado **\$1.5**
- Summertime Hippy Bowl** - *(Vegan + Gluten free)* House-made hummus, chopped cucumbers, 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! \$8.5

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

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

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

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

S A T U R D A Y & S U N D A Y O N L Y

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** *Make it gluten free by subbing the croissant for farm-fresh tomatoes*

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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