



BREAKFAST SIDE OF BRUNCH

▼ **French Toast with Chocolate Cashew Butter** accompanied with fresh fruit and maple syrup **\$8.75**

▼ **★*Omelet** Fresh local eggs filled with your choice of cheddar, ham, spinach, peppers, green onion, bacon and/or tomatillo salsa, served with toast or biscuit & one side **\$10.00**

Vegan tofu scramble is available as a substitute for eggs in the following items

▼ **★*Two Fresh Local Eggs Any Style** served with toast or biscuit and one side **\$6.25**

▼ **Breakfast Burrito** scrambled eggs with cheddar, peppers, green onions, crema, and cumin potatoes wrapped in a flour tortilla served with tomatillo salsa and a side **\$10.00** (add ham, chorizo, or bacon \$2)

▼ **Sweet Potato Hash** with vegan chorizo **OR** Surry sausage, two eggs, Avocado and toast **\$10.25**

▼ **★*Huevos rancheros** Two fried local eggs over black beans & corn tortillas, with cheese and tomatillo salsa. Served with one side **\$10.00** (add ham, chorizo, or bacon \$2)

▼ **★*Disco Eggs** 2 fried local eggs with green onion, peppers, cilantro, curry and chili powder over masala potatoes and finished with green chutney. Served w/ toasted flatbread & one side **\$10.00** (add ham, chorizo, or bacon \$2)

***Creole Eggs and Fried Catfish** over peppers, onions, toasted buttered bread crumbs topped with creole tomato sauce and scallions & one side **\$11.00**

Side of Surry sausage, bacon, vegan chorizo, or house-made pork chorizo \$3.00

HOUSE SIDES \$3.00

Byrd Mill Grits	Fresh Fruit Salad
Lentils & Feta Cheese	Green Salad
Cumin Potatoes	Curried Chickpeas
Soup as side	\$1

▼ Vegetarian ★ Gluten Free ☞ Nuts ▼Vegan



LUNCH SIDE OF BRUNCH

★**Grilled Flank Steak** topped with caramelized onions, and Chimichurri sauce over Shitake mushroom, potato hash with eggs to order **\$14.50**

★***Seared Tuna Salad** topped with horseradish cream, over chopped hardy salad mix, pickled egg, and finished with Pernod vinaigrette **\$12.50**

Fried Chicken and Grits with wilted Spinach, smoky pepper sauce and pickled red onions **\$10.75** add (eggs **\$2.50***)

***Grilled Chimichurri Chicken** with roasted butternut squash, sundried tomatoes, celery root apple slaw and parmesan **\$11.00**

Items below come with one side dish and a house made pickle. Woo!

Pulled Pork Torta with cabbage relish on a pressed bolillo roll from La Sabrosita Bakery **\$11.00**

▼ **★ Two Pupusas** filled with black bean & cheese topped with radish, cilantro, tomatillo salsa, jalapeño & lime. Served with curtido and one side dish **\$9.00** (Add pulled pork **\$3.00** -add 2eggs **\$2.50**)

Pulled Syrian Chicken Shawarma or Falafel on pita bread with tahini, marinated cucumber, lettuce radish and finished with Greek yogurt **\$10.75**

HOUSE SIDES \$3.00

Byrd Mill Grits	Fresh Fruit Salad
Lentils & Feta Cheese	Green Salad
Cumin Potatoes	Curried Chickpeas
Soup as side	\$1

BEVERAGES

Hot Chocolate \$2.50	
Coffee \$1.50	Hot tea \$1.50
Soft Drinks \$1.50	Orange Juice \$2.00
Orangina \$1.50	Iced tea \$1.75
Bloody Mary \$8.00	Mimosa \$7.00
Vietnamese Iced Coffee \$3.50	

▼ Vegetarian ★ Gluten Free ☞ Nuts ▼Vegan

**The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness*