



Sunday Brunch

Avocado Toast 16.00

rustic wheat bread, Haas avocados, alfalfa sprouts, radishes & drizzle of herb olive oil with two eggs as you like them, with side of fruit

Belgian Waffle 9.95

*with strawberries & whipped cream
~add nuts 85¢~*

Biscuit & Gravy 9.50

a southern specialty

Breakfast Reuben 15.00

pastrami, two eggs as you like them, sauerkraut, Swiss cheese, 1000 island dressing on a toasted English muffin with side of fruit, grits or roasted potatoes

Eggs Benedict 15.00

*a classic favorite with
a side of fruit or potato pancake*

Fried Chicken & Waffle 15.50

crispy chicken breast and fluffy waffle with gravy and scallions

Grits Bowl 15.00

bacon, ham, or sausage, two eggs, tomatoes, scallions & cheese (GF)

Huevos Rancheros 15.75

crispy tortilla, refried beans, lettuce, cilantro cream, guacamole, salsa, topped with two eggs and served with choice of meat, fruit, or roasted potatoes (GF)

Rise & Shine Burrito 15.00

scrambled eggs, potatoes, pepper jack cheese, peppers, onions; with side of fruit or choice of meat

Shrimp & Grits 15.75

stone-ground grits, wild shrimp, Kalamata olives and garlic-infused tomatoes (GF)

Steak and Eggs 17.95

grilled NY strip and two eggs your style; with choice of biscuit, grits, roasted potatoes, or toast

Sunrise Bowl 15.00

fried or scrambled eggs, roasted potatoes, 3 veggies, 1 cheese, with side of fruit or choice of meat (GF)

BLT 11.00

*crispy bacon, lettuce, vine-ripe tomato and choice of bread with side of fruit
~try it with avocado (mp) or two eggs (\$2.95) for the ultimate breakfast sandwich ~*

Buttermilk Pancakes 11.50

*with choice of meat or fruit
add \$2 for chocolate chips or fresh fruit pancakes.*

Corned Beef Hash 15.50

house-made hash with peppers, onions, & cheese, two eggs your style, and side of toast, potatoes, or grits

French Toast 11.50

with choice of meat or fruit

Nova Lox Platter 15.25

bagel with cream cheese, tomato, onion, capers & lemon with fruit

Quiche Platter 12.75

choose veggie or meat; served with mixed greens and choice of biscuit, roasted potatoes or toast

Omelet 6.90

*build your own with choice of meats, veggies and cheese (see options/prices below)
served with choice of biscuit, grits, roasted potatoes, or toast*

Fried or Scrambled Eggs/Egg Whites 6.75

served with choice of grits, roasted potatoes, or sliced tomatoes; and your choice of biscuit or toast

Fried or Scrambled Egg/Egg White Sandwich 6.90

on your choice of bagel, biscuit, croissant (add 95¢), toast; served with fruit

Customize your omelet, eggs, or sandwich: artichokes, avocado (mp), banana peppers, broccoli, kalamata olives, mushrooms, onions, peppers, ratatouille, spinach, tomatoes (65¢ each); American, cheddar, feta, goat, mozzarella, pepper jack, provolone or Swiss (1.60 each); bacon, ham or pork/turkey sausage (2.65 each).

avocado (mp)	cottage cheese 2.20	toast 1.60
roasted potatoes 2.65	sautéed vegetables 4.50	English muffin 2.35
fresh fruit 2.35	bacon, ham, sausage (pork or turkey) 2.65	oatmeal 2.10
sliced tomatoes 2.15	potato pancake 2.50	buttermilk biscuit 3.50
grits 1.60	2 oz smoked salmon 4.50	ratatouille 2.50

Sides

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Beans, Cereal, Fruit and Grains

Acai Bowl

*organic berry sorbet, fresh fruit
and house-made granola*

*~add Greek yogurt (\$2) or warm peanut butter (\$1)~
small 9.00 large 11.75*

Cottage Cheese & Berries 7.30

a healthy, low-fat and protein-filled bowl

Granola 5.45

served with your choice of milk and fruit

Bowl of grits 4.50

add scallions & cheddar 80¢

Yogurt Parfait 7.95

*organic Greek yogurt, fresh fruit &
house-made granola*

Hummus Platter 9.25

*pita toast, banana peppers, capers,
scoop of house-made hummus*

Fruit Bowl 4.50

fresh apples, grapes, melon, pineapple & berries

Old-Fashioned Oatmeal 4.95

*add dry fruit or nuts 85¢, fresh fruit 2.35
or berries (mp)*

Quinoa Power Bowl 11.00

*with sautéed spinach, black beans, onions,
peppers & mushrooms*

*~add avocado (mp) or two eggs (2.95)
for extra protein~*

Bagels

2.00 each

*blueberry, cinnamon raisin, everything, garlic, onion, plain, poppy, pumpernickel, salt, sesame,
cheese (asiago, bacon cheddar, cheddar, jalapeno cheddar, pesto mozzarella, spinach asiago—add 45¢)*

Bagel with Cream Cheese or Spreads

*Your choice of bagel with cream cheese: plain 3.50
cinnamon raisin, cranberry, garlic-basil, scallion, veggie 3.95;
or nova spread 5.35*

*Your choice of bagel with: butter 2.30, butter & jam 2.60,
pb&j 3.50, hummus 3.95*

Gluten free options (mp): bagel, muffin, toast, wrap

Espresso & Specialty Hot or Cold Beverages

Fresh Brewed Coffee 3.25

Single Espresso 2.45

Double Espresso 3.85

Americano 3.85

espresso with steamed water

Café Au Lait 3.75

brewed coffee with steamed milk

Cappuccino 4.25

espresso with steamed & frothed milk

Latte 4.25

espresso with steamed milk

Macchiato 4.25

espresso with foamed milk

Mocha 5.25

espresso with frothed milk & chocolate

Mocha Almond Delight 6.00

espresso with chocolate, almond syrup & whipped cream

Vietnamese 4.50

cold brew with condensed milk

Cold Brew 4.00

Hot Tea 2.75

assorted varieties

Chai Tea 4.75

spiced or vanilla

Colada 5.00

vanilla, caramel or mocha blended iced coffee

Hot Belgian Chocolate 4.00

with whipped cream

Customize your beverage:

**Espresso shot \$1, Flavored syrup \$1,
Almond, coconut, oat, or soy milk \$1**



Mimosas

Glass 9.00

Bottomless 20.00

Bloody Marys

Glass 11.00

Bottomless 29.00

