

Carolina Fall

Featuring locally sourced ingredients from North Carolina purveyors

Breakfast

Beignets \$8

strawberry coulis, blood orange slices, fresh strawberries

Carolina Croissant \$11

scrambled eggs, cheddar, swiss, diced tomato and spinach served on a warm croissant with a side of fresh berries

French Toast Bagel \$12

*almond butter and cinnamon dipped with a maple butter drizzle.
Served with a choice of hash browns or grits and a choice of bacon or sausage*

Morning Quesadilla \$12

sausage, scrambled eggs, swiss cheese and scallions with pico de gallo and guacamole

The Grand Special* \$13

*grilled, herbed sourdough bouffe, melted My Three Sons pimento cheese,
thin sliced Japanese cucumber, two medium eggs, pico de gallo, sliced avocado
Add smoked salmon, chopped red onion and capers \$3*

The Tar Heel* \$13

*two eggs any style, choice of hash browns or grits,
choice of applewood smoked bacon or sausage, toast or biscuit*

The Southern Griddle \$11

*choice of three buttermilk flapjacks or a Belgian waffle
with candied pecans, whipped cream and a choice of bacon or sausage*

The Frittata \$12

flour tortilla, egg whites, roasted potatoes, sausage and cheddar served with sour cream and salsa

The Old North State Omelet \$14

*mushrooms, peppers, scallions, spinach, ham and tomato with gruyere cheese.
Served with choice of hash browns or grits, toast or biscuit*

Healthy Omelet \$13

*egg white omelet with mushrooms, scallions, avocado and black beans.
Served with turkey bacon, choice of toast or biscuit,
and a spinach, blueberry and banana smoothie*

English Breakfast \$11

fresh berries with cream, Danish and toasted English muffin

Continental \$11

steel cut oatmeal, choice of grits or cereal, a biscuit with jelly, choice of juice

*Items are cooked to order and may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.