



CHEF THOMAS CARD
& COLLABORATIVE
SECOND QUARTER 2017

* these items are served raw or undercooked. Please note that consuming raw or undercooked meats, poultry, seafood and eggs may increase your risk of food borne illness.

HOT STUFF

MICHAEL'S MUFFIN SANDWICH \$ 12
choice of breakfast meat, egg*, cheese, grits

CH EGGS* BENEDICT \$14
english muffin, canadian bacon, hollandaise, grits

MADISON OATMEAL \$8
bloomed raisin, seasonal fruit

EGG* WHITE FRITTATA \$12
goat cheese, tomato, broccoli, lemon, toast

YARD EGGS \$10
two eggs*, grits, fine herbs, toast

BUTTERMILK PANCAKES \$ 10
maple syrup, whipped brown butter

BANKERS BREAKFAST \$13
two eggs*, grits, breakfast meat, toast

BISCUIT AND GRAVY \$13
carolina prosciutto, poached eggs*, grits

LIGHTER SIDE

BRULÉED GRAPEFRUIT \$11
sandy creek cheese, toast

YOGURT \$9
fresh seasonal fruit, granola

SMOKED SALMON AND BAGEL \$14
red onion, cream cheese, sliced hard egg*

SIDES

House Made Breakfast Meats \$5
turkey bacon
smoked sorghum bacon
crispy bacon
sausage

Skillet Potatoes \$6

Michael's English Muffin \$4
butter, jam

Grits \$4

Seasonal Breakfast Bread \$3

Seasonal Fruit \$6

LIQUIDS

FRUIT SMOOTHIE \$5
add protein \$2

OJ, GRAPEFRUIT, CRANBERRY \$4

COFFEE \$3

FRENCH PRESS \$7
organic peru café femenino

ESPRESSO \$4

CAPPUCCINO \$5

BEANS BY JOE VAN GOGH

TEA \$5
earl grey, english breakfast, rumi's chai
wild mint green, jasmine pearl
sticky rice pu'erh
urban zen, contemplate

TEA FROM SANGHA TEAHOUSE