

CHEF THOMAS CARD

& COLLABORATIVE

THIRD QUARTER 2018

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, broccolini, lemon, toast

YARD EGGS *$10*

two eggs\*, grits, 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

YOGUR**T** *$9*

fresh seasonal fruit, granola

SMOKED SALMON AND BAGEL *$14*

red onion, cream cheese, sliced hard egg\*

DRINKS

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 COUNTER CULTURE**

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**

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 Breads $*8*

Seasonal Fruit *$6*

**\*** 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.