

BRUNCH FRIDAY - SUNDAY 9AM - 2PM • ANYTHING CAN BE MADE VEGAN (V) OR GLUTEN-FREE (GF)

Grit Bite Ranchero (GF) \$15

Two sunny side up eggs covered with with sharp cheddar, pico de gallo, and avocado crema on top of grit bites, shredded pepper jack, cuban style black beans, fried ripe plantains, and home fries *(Vegan option: scrambled Just Egg, Follow Your Heart cheddar)*

Biscuits & Gravy \$10

Two eggs any style over brown mushroom or cracked pepper white Sawmill gravy covering an open face house made biscuit; add crumbled sausage or shiitake "bacon" *(Vegan option: mushroom gravy, Just Egg)*

Big Belly Burro or Bowl (GF option) \$14.50 / \$13.50

Two scrambled eggs, cuban style black beans, home fries, plantains, pepper jack, pico de gallo, and avocado crema rolled into a properly toasted tortilla; add a side sauce for \$1.50 *(Vegan option: Just Egg, FYH cheddar)*

Breakfast Sandwich (GF & V options) \$11 / \$13

Two scrambled local eggs topped with cheddar and avocado crema on a house made english muffin or between two buttery scratch croissants; add applewood bacon, crumbled sausage, tofu triangles, shiitake "bacon", or tempeh for \$3 *(Vegan option: english muffin, Just Egg, vegan avocado crema, Follow Your Heart cheddar)*

Basic Baird Breakfast (GF option) \$9.50 / \$10.50 / \$11.50

1, 2, or 3 eggs out of the hen pen prepared any style, served with home fries or fried ripe plantains and a biscuit *(Vegan option: scrambled Just Egg)*

Rise & Shine Yogurt Bowl (V/GF) \$10

House made coconut yogurt, mint whip, orange carrot marmalade, and Jerry's famous granola

Baird Building Benedict (GF option) \$14 / \$15 / \$16

Two perfectly poached eggs resting atop canadian bacon covered in hollandaise on a house made english muffin, croissant, or tostone; served with home fries or fried ripe plantains *(Vegan option: scrambled Just Egg, vegan hollandaise, and daikon "ham", tofu triangles, tempeh, or shiitake "bacon")*

Spuds a la Grande (GF) \$14.50

Home fries layered with two scrambled eggs topped with sauteed onion, red bell pepper, poblano, tomato, broccoli, mushroom, and covered with melted swiss and cheddar *(Vegan option: Just Egg & Follow Your Heart cheddar)*

Tofu Scramble (V/GF) \$14

Organic marinated tofu sauteed with ginger, onion, garlic, broccoli, tomato, carrots, red cabbage, red bell pepper, poblano, and crimini mushrooms; tossed with a soy citrus white wine sauce and served atop a bed of spinach

SIDES

Applewood Bacon	\$4	Hollandaise	\$3	Tempeh (V/GF)	\$4
Avocado Crema (V)	\$1.50	Home Fries	\$5	Tofu Triangles (V/GF)	\$4
Biscuit (V option)	\$3.50	Mushroom Gravy (V/GF)	\$3.50	Tostones (V/GF)	\$4.50
Canadian Bacon	\$3.50	Pico de Gallo	\$3	Vegan Hollandaise (GF)	\$3
Eggs Any Style	\$2/\$4/\$6	Sausage, Crumbled	\$4	Vegan Scrambled Egg (GF)	\$2
English Muffin (V)	\$3.50	Shiitake "Bacon" (V/GF)	\$4	White Gravy	\$3
Fried Ripe Plantains (V)	\$4.50	Sliced Tomatoes	\$2	White Sausage Gravy	\$4.50
Grit Bites (V/GF)	\$6	Sour Cream	\$1.50		

COLD BREW, ESPRESSO, CHAI, MATCHA, & DECAF

SERVED HOT or ICED • MILK OPTIONS: OAT or WHOLE • SIMPLE SYRUPS: PLAIN, LAVENDER, VANILLA, LOCAL HONEY

Americano	\$3.50	Cuban Shot	\$3.50	Matcha or Chai Latte	\$5
Cafe con Leche	\$5.25	Double Espresso Shot	\$3	Macchiato	\$3.50
Cappuccino	\$4.50	Hot Cocoa	\$4	Mocha	\$5.50
Cortado	\$3.75	Latte	\$5	Nitro Cold Brew 8/12oz	\$4/\$6

JUICE, DRINKS, & SPRITZERS

House Squeezed Orange Juice 8oz \$4.50 / 12oz \$6.50 • Mimosa \$8 / Bottle & Carafe \$35 • Cappelletti Spritz \$8