

BRUNCH

FRIDAY - SUNDAY 9AM - 2PM

ALMOST ANYTHING CAN BE MADE VEGAN (V) OR GLUTEN-FREE (GF)

Basic Baird Breakfast \$10 / \$11 / \$12

1, 2, or 3 eggs prepared any style, served with home fries or fried ripe plantains, a house made biscuit or English muffin, and your choice of spread (*Vegan option: scrambled Just Egg*)

French Toast (V) \$11

Three pieces of house made focaccia soaked in an oat milk and Just Egg custard, griddled with cinnamon and sugar. Served with a side of fancy maple syrup and your choice of spread

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

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

Biscuit & Gravy \$11 / \$12

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*)

Tofu Scramble (V/GF) \$14

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

Avocado Toast (V) \$10

Two pieces of house made focaccia covered with zesty whipped avocado, marinated cherry tomatoes, and everything bagel seasoning

Breakfast Sandwich \$11 / \$13

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

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, pepper jack, cuban style black beans, fried ripe plantains, and home fries (*Vegan option: Just Egg, Follow Your Heart cheddar*)

Spuds a la Grande (GF) \$15

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

Big Belly Burrito or Bowl \$15 / \$14

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*)

Baird Building Benedict \$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: Just Egg, vegan hollandaise, and tofu triangles, tempeh, or shiitake "bacon"*)

SPREADS

whipped butter, vegan butter, strawberry jelly, blueberry mint jelly, apple butter, maple butter, orange carrot marmalade, local honey

BRUNCH SIDES

Applewood Bacon	\$4.50	Grit Bites (V/GF)	\$6.50	Sour Cream	\$1.50
Avocado Crema (V)	\$1.50	Hollandaise	\$3	Tempeh (V/GF)	\$4
Biscuit	\$3.50	Home Fries	\$6	Tofu Triangles (V/GF)	\$4.50
Canadian Bacon	\$3.50	Mushroom Gravy (V/GF)	\$3.50	Tostones (V/GF)	\$5
Eggs Any Style	\$2/\$4/\$6	Pico de Gallo	\$3	Vegan Hollandaise (GF)	\$3
English Muffin (V)	\$3.50	Sausage, Crumbled	\$4.50	Vegan Scrambled Egg (GF)	\$2
English Muffin (GF)	\$4.50	Shiitake "Bacon" (V/GF)	\$4.50	White Gravy	\$3
Fried Ripe Plantains	\$4.50	Sliced Tomatoes	\$2	White Sausage Gravy	\$4.50

ALMOST ANYTHING CAN BE MADE VEGAN (V) OR GLUTEN-FREE (GF) UPON REQUEST

PLEASE NOTIFY US OF ANY FOOD ALLERGIES PRIOR TO ORDERING