

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

Baird Building Benedict (GF option available) \$14 / \$17
Two perfectly poached eggs resting atop canadian bacon and a house made english muffin or croissant covered in datil shrub hollandaise, served with home fries or fried plantains (*Vegan option: scrambled Just Egg, vegan hollandaise, and your choice of a daikon circle, tofu triangles, tempeh, or shiitake "bacon"*)

Biscuits & Gravy \$13 full order / \$7 half order
Two eggs any style over brown mushroom or cracked pepper white Sawmill gravy covering two open face house made biscuits; add crumbled sausage or shiitake "bacon" (*Vegan option: mushroom gravy, scrambled Just Egg*)

Basic Baird Breakfast \$7.50 / \$8.50 / \$9.50
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*)

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

Grit Bite Ranchero (GF) \$14
Two sunny side up eggs covered with with sharp cheddar, pico de gallo, and avocado crema on top of grit bites, shredded pepper jack, smashed black beans, fried ripe plantains, and home fries (*Vegan option: scrambled Just Egg, Follow Your Heart cheddar*)

Spuds a la Grande (GF) \$14
Home fries layered with two scrambled eggs then topped with sauteed sweet onion, tomato, mushroom, and broccoli covered with melted swiss and cheddar (*Vegan option: scrambled Just Egg, Follow Your Heart cheddar*)

Blackhawk Burro or Bowl (GF option) \$13
Two scrambled eggs, smashed 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, Follow Your Heart cheddar*)

Croissant Breakfast Sandwich \$11
A buttery house made croissant with two scrambled local eggs topped with cheddar and avocado crema; add applewood bacon, crumbled sausage, tofu triangles, tempeh, or shiitake "bacon" for \$2.50

SIDES

Applewood Bacon	\$4	Grit Bites w/ Aioli (V/GF)	\$4.50	Sour Cream	\$1.50
Avocado Crema	\$1.50	Hollandaise	\$3	Tempeh (V/GF)	\$3.50
Biscuit (V)	\$3	Home Fries	\$4	Tofu Triangles (V/GF)	\$3.50
Canadian Bacon	\$3	Mushroom Gravy (V/GF)	\$3	Vegan Avocado Crema	\$1.50
Eggs Any Style	\$2/\$3/\$4	Pico De Gallo	\$2.50	Vegan Hollandaise (GF)	\$3
English Muffin	\$3	Sausage, Crumbled	\$3	Vegan Scrambled Egg (GF)	\$2
English Muffin (GF)	\$3	Shiitake "Bacon" (V)	\$3	White Gravy	\$3
Fried Ripe Plantains (V)	\$4	Sliced Tomatoes	\$2	White Sausage Gravy	\$4.50

Consuming raw or undercooked animal foods may increase the risk of foodborne illness.

COFFEE, ESPRESSO, & MATCHA DRINKS

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

Americano	\$3	Cuban Shot	\$3.50	Macchiato	\$3.50
Cafe con Leche	\$4.75	Double Espresso Shot	\$2.50	Mocha	\$5.00
Cappuccino	\$4	Hot Cocoa	\$4.00	Nitro Cold Brew 8oz	\$4.00
Cortado	\$3.50	Latte / Matcha Latte	\$4.50	Nitro Cold Brew 12oz	\$6.00

JUICE, DRINKS, & SPRITZERS

House Squeezed Orange Juice 8oz \$4 / 12oz \$6 • Mimosa \$7 • Cappelletti Spritz \$7

