

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

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

Two perfectly poached eggs resting atop canadian bacon covered in datil shrub 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"*)

Biscuits & Gravy \$14 full order / \$7.50 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, Just Egg*)

Big Belly Burro or Bowl (GF option) \$14 / \$13

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, 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

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, 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: Just Egg & Follow Your Heart cheddar*)

Basic Baird Breakfast \$9 / \$10 / \$11

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*)

Breakfast Sandwich \$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 \$2.50 (*Vegan option: english muffin, Just Egg, vegan avocado crema, Follow Your Heart cheddar*)

SIDES

Applewood Bacon	\$4	Hollandaise	\$3	Tempeh (V/GF)	\$3
Avocado Crema	\$1.50	Home Fries	\$4.50	Tofu Triangles (V/GF)	\$3
Biscuit (V option)	\$3.50	Mushroom Gravy (V/GF)	\$3	Vegan Avocado Crema	\$1.50
Canadian Bacon	\$3.50	Pico de Gallo	\$2.50	Vegan Hollandaise (GF)	\$3
Eggs Any Style	\$2/\$3.50/\$5	Sausage, Crumbled	\$4	Vegan Scrambled Egg (GF)	\$2
English Muffin (V)	\$3.50	Shiitake "Bacon" (V)	\$3	White Gravy	\$3
Fried Ripe Plantains (V)	\$4.50	Sliced Tomatoes	\$2	White Sausage Gravy	\$4.50
Grit Bites (V/GF)	\$4.50	Sour Cream	\$1.50		

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

COLD BREW, ESPRESSO, & MATCHA DRINKS

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

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

JUICE, DRINKS, & SPRITZERS

House Squeezed Orange Juice 8oz \$4.50 / 12oz \$6.50 • Mimosa \$7.50 • Cappelletti Spritz \$7