

Coffee. Food. Restored Hope.

BREAKFAST Served All Day!			
EGG SANDWICH & SIDE* Brioche Sharp Cheddar Applewood Smoked Bacon or Turkey Sausage	12	FLAPJACKS Buttermilk Pancakes Whipped Ricotta Seasonal Garnish Maple Syrup	13
Substitute Duck-Pork Sausage \$4 Fried Chicken \$3 English Muffin \$1		PULLED PORK JOHNNY CAKE* Cornmeal Pancake with Jalapeños, Bell Peppers, & Corn	16
CLASSIC CAFE BREAKFAST* Two Eggs Two Sides Whole Wheat Toast	13	Sweet Braised Pulled Pork Sunny Egg Green Onion Honey Ginger Glaze	
SUGAR CRUSTED FRENCH TOAST Whipped Ricotta Seasonal Garnish Brioche Maple Syrup	15	CAJUN SAUSAGE SKILLET Andouille Sausage Blackened Onion, Pepper, & Celery Home Fries Remoulade Scrambled Eggs Wheat Toast	14
SMALL PLATE			
MUSHROOM & TOMATO TOAST* Confit Mushroom and Tomato Whipped Ricotta Rye Toa Add Egg \$2	12 ast	DUCK HUSHPUPPIES Corn Fritter Duck Confit Salted Butter	11
HARISSA CARROTS Harissa Roasted Carrots Dukkah Mint Yogurt	9	CRISPY BRUSSEL SPROUTS BBQ Tahini Benne Seed	6
Add Egg \$2		PICKLED PLATE House-made pickled things Lavash	5
<u>LUNCH</u>			
CATFISH & GRITS Blackened Catfish Grits Mustard Greens Parsley Gravy	20	SPRING FATTOUSH SALAD Spring Greens Tomato Cucumbers Radish Feta Za'atar Crouton Sumac-Lemon Vinaigrette	14
NEW ORLEANS CHICKEN SANDWICH & SIDE	16	Add Grilled or Fried Chicken \$4 Blackened Catfish \$7	
Buttermilk Fried Chicken Cajun Hot Sauce Slaw Pickles Brioche		KALE CAESAR SALAD	13
Substitute Grilled Chicken		Kale Fresh Grated Parmesan Garlic Croutons Vegan Cashew Caesar Vinaigrette	13
DELI ON RYE & SIDE	15	Add Grilled or Fried Chicken \$4 Blackened Catfish \$7	
Turkey & Ham Smoked Provolone Lettuce Tomato Black Garlic Mayo Lusty Monk Mustard		GRILLED CHICKEN GARDEN SALAD	13
BLT & SIDE*	13	Local Tomatoes Carrots Cucumber Red Leaf Lettuce Choice of Dressing	
Applewood Smoked Bacon Little Gem Lettuce Local Tomato Black Garlic Mayo Tomato Jam Brioche		Substitute Fried Chicken Substitute Blackened Catfish \$4	
Add Egg \$2		Dressings: Ranch, Balsamic Vinaigrette, Vegan Cashew Caesar Vinaigrette, Sumac-Lemon Vinaigrette, Lusty Monk Vinaigrette	,
Ranch, Balsamic Vinaigrette, Vegan Cashew Caesar Vinaigrette, Sumac-Lemon Vinaigrette, Lusty Monk Vinaigrette SOUP DU JOUR! \$4			

SIDES \$3

Home Fries | Fresh Fruit | Yogurt Parfait | Bacon | Turkey Sausage | Toast | English Muffin | Grits (add cheddar +\$1) | Flapjack (+ \$3) | Duck-Pork Sausage (+ \$4) | Garden Salad | Cup of Soup (+\$1) | BBQ Tahini Brussel Sprouts (+\$3) | Harissa Carrots (+\$6) | Duck Hushpuppies (+\$8)

CHAYIL JOHNSON | EXECUTIVE CHEF + TCHE CARTER | SOUS CHEF