

COMMUNITY MATTERS CAFE

Coffee. Food. Restored Hope.

SMALL PLATE

CORNBREAD & GREENS 13

Smoked Turkey | Collard Greens | Cornbread | Pickled Collard Green Stems | Hot Sauce Butter

Add Egg \$2

WARM BEETS & TAHINI V 13

Roasted Beets | Shallots | Confit Garlic | Whipped Tahini | Charred Citrus | Nut Dukkah

CRISPY BRUSSEL SPROUTS V 8

Cranberry Chili Sauce

BREAKFAST

EGG TARTINE*

12

Creame Fraiche Scrambled Eggs | Chive-Onion Cream Cheese | Bacon Jam | Pickled Shallot | Country Loaf

WINTER OATS

13

Apple-Cherry Compote | Steel Cut Oats | Whipped Labneh | Thyme Streusel

CLASSIC CAFE BREAKFAST*

13

Two Eggs | Two Sides | Whole Wheat Toast

EGG SANDWICH & SIDE*

12

Brioche | Sharp Cheddar | Applewood Smoked Bacon or Turkey Sausage

Fried Chicken \$3 | English Muffin \$1

EGG-IN-A-HOLE*

12

Brioche | Over Medium Egg | Crispy Chili Oil | Radish | Green Onion | Sorghum Vinaigrette Dressed Greens

SUGAR CRUSTED FRENCH TOAST

15

Whipped Ricotta | Seasonal Garnish | Brioche | Maple Syrup

FLAPJACKS

13

Buttermilk Pancakes | Whipped Ricotta | Seasonal Fruit | Maple Syrup

CAJUN SAUSAGE SKILLET*

14

Andouille Sausage | Blackened Onion, Pepper, & Celery | Home Fries | Remoulade | Scrambled Eggs | Wheat Toast

SIDES \$3

Home Fries | Fresh Fruit | Yogurt Parfait | Bacon | Turkey Sausage | Garden Salad | Toast | English Muffin | Grits (add cheddar +\$1) | Oats (+\$1) | Soup (+\$1 cup, +\$4 bowl) | Flapjack (+\$3) | Cranberry Chili Brussel Sprouts (+\$1, Large +\$5) | Warm Beets & Tahini (+\$10)

LUNCH

OXTAIL SWEET POTATO CASSEROLE

23

Chermoula Braised Oxtail | Sorghum Sweet Potato Mash | Nut Dukkah | Collard-Pikliz Salad

Served in a hot cast iron skillet

DUCK DIRTY RICE

16

Carolina Gold Rice | Duck Confit | Duck Liver | Trinity | Duck Cracklin | Herbs

NEW ORLEANS CHICKEN SANDWICH & SIDE

16

Buttermilk Fried Chicken | Cajun Hot Sauce | Slaw | Pickles | Brioche

Substitute Grilled Chicken

DELI ON RYE & SIDE

15

Turkey & Ham | Smoked Provolone | Lettuce | Tomato | Black Garlic Mayo | Lusty Monk Mustard

BLT & SIDE*

14

Applewood Smoked Bacon | Little Gem Lettuce | Local Tomato | Black Garlic Mayo | Tomato Jam | Brioche

Add Egg \$2

WINTER SALAD

15

Mixed Winter Greens | Crispy Lentils | Citrus | Apples | Blue Cheese | Lusty Monk Vinaigrette

Add Grilled or Fried Chicken \$4

KALE CAESAR SALAD

14

Kale | Fresh Grated Parmesan | Za'atar Pine Nut Crouton Crunch | Vegan Cashew Caesar Vinaigrette

Add Grilled or Fried Chicken \$4

GRILLED CHICKEN GARDEN SALAD

13

Local Tomatoes | Carrots | Cucumber | Red Leaf Lettuce | Choice of Dressing

Substitute Fried Chicken

Dressings:

Ranch, Balsamic Vinaigrette, Vegan Cashew Caesar Vinaigrette, Lusty Monk Vinaigrette

Add a cup or bowl of

SOUP DU JOUR! \$4 / \$7

CHAYIL JOHNSON | EXECUTIVE CHEF + TCHE CARTER | SOUS CHEF + SHIKIRA GRIMES | PASTRY CHEF

*Items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness