

BREAKFAST

TO SHARE

TODAY'S PASTRIES

Ask your server about our current selection

FRESH FRUIT

Honey mousse
10

TOASTS

AVOCADO TOAST

Za'atar, coconut oil
8

TUNA CONFIT

Sourdough, crème fraîche, capers, dill, olives
12

WHOLE WHEAT TOAST

Seasonal jam
4

SIDES

BANANA BREAD / 3

CHEESY GRITS / 4

CRISPY POTATOES / 5

MUSHROOMS / 7

BACON / 6

MAINS

QUICHE

Green salad
7

GREEK YOGURT

House-made granola, seasonal fruit, saffron yogurt
8

MORNING HUMMUS

Poached egg, chickpeas, pita
10

BROWN RICE BOWL

Poached egg, seasonal veggies, almond butter
12

BREAKFAST B.I.T

Storey Farms egg, heirloom tomato
12

BANANA BREAD FRENCH TOAST

Syrup, berries
12

PICK THREE

Two eggs any way, bacon, crispy potatoes, grits, mushrooms, green salad, toast, biscuit, fruit

11

COFFEE & TEA

DRIP / 3.00

ESPRESSO / 2.75

AMERICANO / 3.00

CAPPUCCINO / 3.50

CORTADO / 3.50

COLD BREW / 3.50

LATTE / 4.50

TAHINI MOCHA / 4.75

ESPRESSO TONIC / 4.50

ASSORTED TEAS / 2.50

Earl grey, green, mint, English breakfast

COLD-PRESSED JUICE

GARDEN PARTY

Kale, spinach, cucumber, celery, green apple, lemon, ginger
7

MORNING GLORY

Orange, pineapple, local honey, ginger, lavender
7

WATERMELON

Watermelon, honey, jalapeño, lime
7

BRUNCH

MEZZE

\$5 each / 4 for \$18 / All for \$42

KALE SLAW

Peanuts, benne, soy

HUMMUS

Tahini, schug, pita

WHIPPED FETA

Fermented honey,
cracked black pepper, pita

EGGPLANT SALAD

Roasted peppers, garlic, tahini

MELON GAZPACHO

Mint, black pepper, lime

SPICY CARROTS

Yogurt, salsa verde, crispy grains

FALAFEL

Baba ghanoush

SPICED MELON

sumac, chili flakes

SUMMER BEANS

Jalapeño vinaigrette, Jimmy Red
cornbread

BACON WRAPPED DATES

Parmesan

SANDWICHES

ROAST BEEF

Smoked onion jam, red peppers,
miso mayo, roasted tomato, ciabatta

12

SABICH PITA

Eggplant, hard boiled egg, potato,
amba, tahini, harissa

11

BREAKFAST B.L.T

Storey Farms egg, heirloom tomato

12

VEGGIE BURGER

Green tahini, grilled onions, feta,
roasted tomato, zucchini, brioche

12

DOUBLE CHEESEBURGER

American cheese, special sauce,
LTOP, brioche, fries

16

PASTRY BASKET

Assorted pastries, jam

9

SIDES

FRUIT PLATE / 10

BANANA BREAD / 3

AVOCADO TOAST / 6

MUSHROOMS / 7

CHEESY GRITS / 4

BACON / 6

PLATES

BROWN RICE BOWL

Poached egg, seasonal veggies,
almond butter

12

GRITS & GREENS

Mushrooms, poached eggs,
mushroom jus

14

SHAKSHUKA

Poached eggs, spiced tomato sauce,
jalapeño, tahini, pita

12

MORNING HUMMUS

Poached egg, marinated chickpeas,
pita

10

BANANA BREAD FRENCH TOAST

Syrup, berries

12

COLD-PRESSED JUICE 7

CUCUMBER KICK

Agave, lime, jalapeño

GARDEN PARTY

Kale, spinach, cucumber, celery,
green apple, lemon, ginger

MORNING GLORY

Orange, pineapple, local honey,
ginger, lavender

CANTALOUPE MINT

LUNCH

MEZZE

\$5 each / 4 for \$18 / All for \$42

KALE SLAW

Peanuts, benne, soy

HUMMUS

Tahini, schug, pita

WHIPPED FETA

Fermented honey,
cracked black pepper, pita

EGGPLANT SALAD

Roasted peppers, garlic, tahini

SPICY CARROTS

Yogurt, salsa verde, crispy grains

FALAFEL

Baba ghanoush

SPICED MELON

sumac, chili flakes

SUMMER BEANS

Jalapeño vin, Jimmy Red cornbread

BACON WRAPPED DATES

Parmesan

MELON GAZPACHO

Mint, black pepper, lime

SANDWICHES

ROAST BEEF*

Smoked onion jam, red peppers, miso
mayo, roasted tomato, ciabatta

12

SABICH PITA

Eggplant, hard boiled egg, potato,
amba, tahini, harissa

11

SMOKED CHICKEN

Pickled pineapple, arugula,
Hector's yellow mustard, ciabatta

13

FALAFEL PITA

Spiced yogurt, pickled peppers,
greens, jalapeño vinaigrette

11

VEGGIE BURGER

Green tahini, grilled onions, roasted
tomato, zucchini pickles,
feta, brioche

12

DOUBLE CHEESEBURGER*

American cheese, special sauce,
LTOP, brioche, fries

16

MEZZE PLATE

*Choice of three mezze,
pita*

12



B.L.T'S

CLASSIC B.L.T

Lettuce, heirloom tomato, miso mayo,
honey wheat

12

Add avocado 1 / Add egg 1.50*

FANCY B.L.T

Pickled shrimp, avocado, lettuce, pickled
& heirloom tomato, roasted garlic mayo,
honey wheat

18

SALADS

ROASTED SQUASH

Freekeh, green tahini, seasonal
vegetables

12

HEIRLOOM TOMATO SALAD

Vidalia onion, herbs,
lemon buttermilk vinaigrette

12

PASTRIES

ICE CREAM SANDWICHES

Cocoa nib brownie
chocolate ice cream

Pistachio cardamom blondie
coffee ice cream

Oatmeal raisin cookie
lemon verbena marshmallow ice cream
5.50

*Additional pastries & sweets
available in our pastry case*

DINNER

MEZZE

4 for \$18 | All for \$42

KALE SLAW

Peanuts, benne, soy

HUMMUS

Tahini, schug, pita

WHIPPED FETA

Fermented honey,
cracked black pepper, pita

EGGPLANT SALAD

Roasted peppers, garlic, tahini

MELON GAZPACHO

Mint, black pepper, lime

SPICY CARROTS

Yogurt, salsa verde, crispy grains

FALAFEL

Baba ghanoush

SPICED MELON

Sumac, chili flakes

SUMMER BEANS

Jalapeño vinaigrette,
Jimmy Red cornbread

BACON WRAPPED DATES

Parmesan

CHEFS

CHELSEY CONRAD

WILLIAM MOTE

BEE'S KNEES

PEACHES & FIGS

Whipped feta, roasted peanuts, mint
10

HEIRLOOM TOMATOES

Grilled halloumi, melon, pickled
green tomato vinaigrette
12

GRILLED OKRA

Anchovy butter, pickled peppers,
benne seeds
10

SMOKED CRISPY POTATOES

Avocado chimichurri
10

COCONUT GREENS

Ginger, chile, lime
8

LAMB RIBS

Fennel, coriander, pomegranate
12

TUNA TARTARE

Amba, sesame, pickled mustard seeds
15

BOARDS

VEGETABLE BOARD

Raw, charred, fermented & pickled
seasonal vegetables, green tahini
14

CHEESE BOARD

Cottonseed, *North Carolina*
Lissome, *North Carolina*
Prairie Breeze, *Iowa*
14

PLATES

TAGLIATELLE

Crushed heirloom tomatoes,
preserved lemon, parmesan
18

LOCAL FISH

Grits, shishito peppers, chraimeh
MP

WHOLE GRILLED SNAPPER

Turmeric coconut curry, chickpeas,
Israeli couscous
30

CRISPY HALF-CHICKEN

Keegan-Filion chicken, wilted greens,
cucumber yogurt, schug
27

PORK CHOP PORTERHOUSE

Carolina peaches, kimchi, jus
28

SHISH-KEBAB PLATTER

2 for \$30 | All for \$60

Lamb
Beef
Chicken
Shrimp
Vegetables

Freekah, spiced tomato, tahini



BREAD BASKET

Za'atar, extra virgin olive oil
5

DESSERTS

PISTACHIO FINANCIER

Custard, blueberries, yuzu, blueberry sorbet

8

CHOCOLATE PAVÉ

Sweet amba, benne crunch, tahini ice cream

9

PEACH TARTE TATIN

Crème fraîche, basil, blackberries, peach sorbet

8

PHATTY CAKES

Spicy ginger cookies, vanilla mascarpone

6

CHEESE BOARD

Cottonseed, *North Carolina*
Lissome, *North Carolina*
Ascutney Mountain, *Vermont*

14

COFFEE & TEA

DRIP / 3.00

ESPRESSO / 2.75

AMERICANO / 3.00

CAPPUCCINO / 3.50

CORTADO / 3.50

COLD BREW / 3.50

LATTE / 4.50

ESPRESSO TONIC / 4.50

TAHINI MOCHA / 4.75

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