

BREAKFAST (served open until 6pm)

- seasonal fruit salad** 5
- parfait** 6 *our seasonal fruit salad topped with house-made yogurt and honey oats*
- bagel or toast with spread** 3 *(please ask for daily selection and available spreads)*
- organic oats** 5 *rolled oats, brown sugar, toasted nuts, dried fruit*
- the salmonlette** 9 *applewood smoked salmon, Boursin cheese, green onions wrapped inside a three-egg omelette*
- omelette of the moment** 6 *vegetarian (add bacon, sausage or tempeh 1.5 each)*
- breakfast sandwich or biscuit** 4 *organic scrambled eggs, white cheddar (add bacon, sausage or tempeh 1.5 each)*
- egg-white frittata** 7 *roasted tomato, wilted spinach, button mushrooms, Goat Lady chevre*
- quiche lorraine** 8 *bacon, ham, caramelized onions, petite salad*
- cinnamon French toast** 9 *custard cinnamon toast, house-whipped vanilla cream, black pepper molasses, toasted walnuts*
- breakfast burrito** 7 *organic scrambled eggs, cotija cheese, black beans, jalapeño, salsa rojo, sour cream, flour tortilla*



LUNCH (served 11am-6pm)

- cup or bowl of soup** 3/5 *(French onion or soup of the day)*
- salad of the day** 5 *artisan lettuce and vegetables*
- curried chicken wrap** 7 *house-made chicken salad, curry aioli, red cabbage, whole wheat wrap*
- vegan reuben** 7 *house-made tempeh "pastrami," pickled cabbage, Russian dressing, marble rye*
- Raleigh reuben** 8 *corned beef brisket (braised "low and slow"), creamy swiss cheese, pickled cabbage, Russian dressing, marble rye*
- sweet Cajun BLT** 8 *white cheddar pimiento cheese, crispy fried green tomatoes, lettuce, sweet Cajun bacon, multigrain*
- grilled chicken club** 10 *Ashley Farm's grilled chicken, lettuce, tomato, red onion, white cheddar, sweet Cajun bacon, red pepper aioli, sourdough*
- grilled portobello** 9 *herb-roasted portobello caps, Goat Lady chevre, spinach, charred tomatoes, almond pesto, whole wheat*
- combo** 6 *pick two - specialty sandwich; soup or petite salad*

COFFEE AND ESPRESSO

(8 / 12 / 16 oz.) **drip coffee** 1.25 / 1.75 / 2.25
(12 / 16 / 20 oz.) **iced coffee** 2.25 / 2.75 / 3.25
(12 oz.) **pour over cup** 3.25
(2 oz.) **espresso** 2.5
(2.5 oz.) **macchiato** 2.75
(4 oz.) **cortado** 3
(8 oz.) **cappuccino** 3.25
(12 oz.) **latte** 3.50
(12 / 16 / 20 oz.) **iced Latte** 3 / 3.5 / 4
(12 oz.) **americano** 2.5
(12 / 16 / 20 oz.) **iced americano** 2.5 / 2.5 / 3

extra shot .75

sub soymilk .75 **sub almond milk** 1

add a house-made syrup flavor .50 each

(mocha, vanilla, dulce de leche, sugar-free vanilla)

OTHER DRINKS

house-made chai 3 / 3.5 / 4

hot chocolate 3 / 3.5 / 4

loose leaf teas from Upton *(one size)* 2.25

gunpowder green *tightly rolled tea leaves resemble gunpowder pellets; naturally sweet flavor*

earl grey blue flower *a blend of select teas, perfectly scented with bergamot and decorated with flowers*

Assam *notes of cocoa and a delicate caramel hint complement a sweet and toasty aroma*

Irish breakfast *blend of Assam teas for those who like a very hearty cup*

white *lighter in body than greens, this tea yields a refined infusion, which is naturally sweet*

peppermint *fresh tasting, highly aromatic, very round peppermint flavor*

chamillo *a relaxing and tart herbal blend with notes of mint, lemon and other calming herbs*

rooibos *mildly citric with a hint of vanilla*

COCKTAILS *

bourbon & coffee *a delicious cup of Counter Culture coffee and Evan Williams bourbon*

rum & chai *house-made chai with almond milk and Gosling's dark rum*

gin & cider *Murray's apple cider sweetened and served with Gordon's gin and lemon juice*

** beverages containing alcohol MAY NOT be ordered to go*