



ADDITIONS

Seasonal jam | \$2
Salted butter | \$1.5
Fried egg | \$2
Bacon | \$2
Slaw | \$1.50

BISCUITS to GO

By the Dozen | \$16
Bake at Home | \$12
Dry Mix | \$8

SNACKS and JARS

Seasonal Jam | \$6
Pickles | \$5
Apple Butter | \$6
Chow Chow | \$5
Chex Mix | \$7

All Day

Gravy Biscuit | \$10

White pepper gravy on a buttermilk biscuit with choice of pork sausage or caramelized onion and mushroom

Sweet & Savory | \$10

Ham, swiss cheese, dijon mustard, seasonal jam on a buttermilk biscuit

The B & H | \$10

Ash butter, seeded honey, cornmeal biscuit

Breakfast available from 8am to 11am

The 14th Street | \$8

Fried egg, pimento cheese on a buttermilk biscuit
add house smoked bacon for \$2

Cheddar & Sausage | \$10

Homemade duroc pork sausage, cheddar cheese, spicy mayo on a buttermilk biscuit

Lunch available from 8am to 11am

The LTA | \$10

Little gem lettuce, beefsteak tomatoes, avocado, YAM sauce on a buttermilk biscuit

Crispy Laguna | \$13

Double dipped fried chicken, chow chow, spicy mayo on a cheddar drop biscuit

Southern Pig | \$11

Pulled smoked pork butt, NC BBQ sauce, cheddar, slaw on a buttermilk biscuit

The Wedge | \$13

Little gem, bacon lardons, cherry tomatoes, Pt. Reyes blue vinaigrette

Chicory Caeser | \$11

Olive oil biscuit crouton, lemon garlic dressing, grana Padano



Coffee

Espresso | \$3.5

Cappuccino | \$4.5

Latte | \$5

Mocha | \$5.5

Cold Brew | \$4

Coffee | \$3.5

Iced or Hot Tea | \$3.5

Wine

White – crisp and minerally | \$10

Red – light and bright | \$12

Sparkling | \$10

Rose – fresh and fruity | \$11

Beer

Calicraft Kolsch | \$5

21st Amendment Session IPA | \$6

Sierra Nevada Otra Vez | \$6

Cocktails

TAC Seasonal Cooler | \$12

Union Mezcal or St. George Vodka, peach, orange, basil, soda

Hemingway Daiquiri | \$10 (Constantino Ribalaigua Vert, 1935)

Caná Brava Rum, lime, grapefruit, Leopold's maraschino liqueur

Stout and About | \$12 (Josh Gelfand, 2019)

Blanco tequila, cold brew coffee, creme de cacao, vanilla, cinnamon, Guinness