



BREAKFAST (all day!)

- Grits Bowl \$17
Stone-ground Anson Mills grits with seasonal vegetables, green sauce, and two poached eggs
add cheese to grits \$2.50
Eggs Rothko \$18
Easy-cooked egg in a slice of brioche, topped with Grafton cheddar cheese. Served with broiled tomatoes and a choice of kale, sausage, or bacon
2 Eggs Any Style \$15
Served with toast, hash brown, and jam
add side of kale, sausage, bacon, or country ham \$6
Grafton Cheddar Omelet \$18
3 egg french rolled omelet, served with hash brown and broiled tomatoes
add side of kale, sausage, bacon, or country ham \$6
French Toast \$17
Brioche soaked in nutmeg custard with Deep Mountain maple syrup
Pancakes \$17
Three local grain pancakes with butter and Deep Mountain maple syrup
Oat Cakes \$15
Two gluten-free oat griddle cakes with homemade apple butter
Homemade Granola \$14
Granola with seasonal fruit and Ronnybrook yogurt, whole milk, or oat milk
sub vegan coconut yogurt \$2

BREAKFAST SANDWICHES

- Egg Katsu Sando \$17
Panko-crusted steamed egg patty on a brioche roll with pickled shallot & yuzu kosho mayo and arugula, served with a side salad or hash brown
add cheese \$2
add mushrooms, bacon, sausage, or country ham \$3
Country Ham Biscuit \$16
Broadbent country ham, homemade fig jam, and Grafton cheddar on a biscuit, served with grits or hash brown
add cheese to grits \$2.50 / add an egg to CHB \$3
Egg and Cheese on a Roll \$10
two scrambled eggs with Grafton cheddar on a brioche roll
add mushrooms, bacon, sausage, or country ham \$3

LUNCH (after 11am)

- Big Salad \$16
Seasonal greens and veggies, pickled onion, crispy rice, green tahini dressing
Crispy Chicken Sandwich \$16
Pasture-raised chicken thigh with lettuce, coriander mayo, and cucumber pickles on a brioche roll
Veggie Sandwich \$16
Roasted beets, shaved and pickled vegetables, feta, herbs, and green tahini on homemade focaccia
Hot Ham & Pimento Cheese Sandwich \$16
Housemade pimento cheese and Broadbent country ham on a toasted baguette
Broccoli Pimento Melt \$16
Broccoli, pimento cheese, sauerkraut, and pickled onion on Runner & Stone rye bread
Side hash brown or salad with your sandwich + \$5

SIDES

- Homemade biscuit \$5
ACQ toast and jam \$5
Sixteen Mill gluten-free toast \$7
Anson Mills grits \$5.50
add cheese to grits \$2.50
Pasture-raised bacon \$6
Candied bacon \$7
Broadbent country ham \$6
Homemade pork or chicken sausage \$6
Caramelized grapefruit with mint \$7
Broiled organic tomatoes \$6
Sautéed organic kale \$6
Salad \$5
Hash brown \$5
Egg any style \$3

YES, TIPPING!
As a team, we've decided to change our service model to accept tips, for the health of the restaurant and staff.
Thank you for your generosity!

Open Thursday through Monday 8am-3pm
Closed Tuesday & Wednesday
little@eggrestaurant.com



Our sourcing focuses on local and sustainably raised meats, grains, and produce, and our eggs are laid by free-roaming hens.