

BRUNCH

Saturday & Sunday from 11am to 3pm



French Toast. Three slices of Texas toast grilled golden brown and sprinkled with powdered sugar, a dollop of whipped cream, and fresh fruit. Served with two slices of bacon or sausage. 10.00

Breakfast Burrito. Scrambled eggs, refried beans and pepper jack cheese in a warm tortilla. Topped with house made pico de gallo, sour cream, and guacamole. Served with tortilla chips and habanero salsa. 9.50
This can be prepared vegan, ask for the Tofu Burrito

The Remedy Breakfast. Two scrambled eggs, two slices of bacon or sausage, two slices of toast, smoked gouda grits, and homemade seasoned potatoes. 10.00

“No Huevos” Rancheros. Spicy scrambled tofu and homemade refried beans served on a bed of corn tortillas. Topped with house made ranchero sauce and guacamole. Served with tortilla chips and pico de gallo. 12.00 *VEGAN and GLUTEN-FREE*

Vegan Biscuits and Gravy. Two homemade biscuits topped with white pepper gravy served on a bed of wilted spinach with two slices of bacon. 12.00 *VEGAN*

Breakfast Sandwich: Cheddar, applewood smoked bacon, scrambled egg, red onion, lettuce, and tomato on texas toast with a side of homemade seasoned potatoes. 9.50

The BLTs. Vegan bacon or real bacon, lettuce, tomatoes, avocado, and vegan or real ranch on toasted wheat. Served with homemade seasoned potatoes. 9.50

The Currant : French toast sandwich loaded with savory sausage, cheddar cheese, and fresh fennel. Drizzled with maple syrup and currants. 10.50

Hot & Goey: Fried fake “chicken” and veggie bacon smothered in Daiya cheddar cheese and homemade gravy served on a biscuit. Served with homemade seasoned potatoes. VEGAN. 9.50

Raleigh GRIT Shaw. Large bowl of gouda grits topped with house made pico and fresh fruit. 8.00

Quiche of the Day. Chef’s choice. Ask your server. Served with gouda grits or fresh fruit. 10.00

Soup of the Day. Always vegetarian & homemade. 5.00

Buffalo Non-Chicken Wings. Six soy wings in buffalo sauce with celery and homemade vegan ranch. 8.00
VEGAN

Fried Broccoli. Flash-fried broccoli served with a side of homemade vegan ranch. 6.00.
VEGAN & GLUTEN-FREE

Gluten free bread, low carb wraps, and pickle spears available upon request.

We only use Boar's Head meats which contain no fillers, gluten, artificial colors, flavors, or trans fat.

There will be a 20% gratuity added to parties of six or more.

Our food is made to order and may take longer to prepare. Please be patient.

Brunch is served every Saturday & Sunday 11am-3pm.



WINE



RED

Gouguenheim

Malbec

Mendoza, Argentina

7 glass, 24 bottle

Mars and Venus

Cabernet Sauvignon

Oilville, Virginia

7 glass, 24 bottle

Altozano Tempranillo

Rioja, Spain

7 glass, 24 bottle

WHITES

Cornaro Pinot Grigio

Veneto, Italy

7 glass, 24 bottle

Electric City Chardonnay

Columbia Valley, Washington

7 glass, 24 bottle

Conde Villar Vinho Verde

Portugal

6.50 glass, 24 bottle

SPARKLING

Dibon Cava NV

Penedes, Spain 8 glass, 28 bottle



NORTH CAROLINA BOTTLED BEER



Big Boss Brewery (Raleigh) \$4.50

Hell's Belle Belgian Blond

Bad Penny Brown Ale

Mother Earth Brewery (Kinston) \$4.50

Endless River Kolsch

Dark Cloud Dunkel

Foothills Brewery (Winston Salem)

Hopyum IPA \$4.25

Aviator Cans (Fuquay Varina)

Hot Rod Red 6.1% \$4.50

DOMESTICS

Yuengling \$3.00

High Life \$2.50

Miller Lite \$3.50

PBR (can) \$2.00

Stone IPA \$4.75

New Grist Pilsner (GF) \$4.50

Original Sin Cider (GF) \$4.50

Rotating LOCAL Drafts Ask your server!

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