



## WEEKEND BRUNCH 11am-3pm



### ALTERNATIVE THERAPIES

**VEGAN Breakfast Burrito:** Scrambled tofu, beans, vegan cheese in a tortilla. Topped with pico de gallo, vegan sour cream. Served with tortilla chips and habenero salsa. 10.50

**VEGAN Chicken and Waffles.** Breaded and fried soy chicken sandwiched between house made waffles. Served with seasoned potatoes, spring mix and orange marmalade. 12.00

**VEGAN Remedy Breakfast:** Two scrambled vegan eggs, two slices of vegan bacon, two slices of toast, collards, and seasoned potatoes. 13.50

**VEGAN No Huevos Rancheros.** Spicy scrambled tofu and beans served on a bed of corn tortillas. Ranchero sauce and guacamole on top. Served with tortilla chips and pico de gallo. 12.00

**VEGAN BLT.** Vegan bacon, lettuce, tomatoes, avocado, and ranch on wheat. Served with seasoned potatoes. 10.50

**VEGAN Hot & Goopy:** Soy fried chicken and vegan bacon smothered in vegan cheese and homemade gravy served on a biscuit. Served with seasoned potatoes. 10.50

**VEGAN Quiche of the Day.** Chef's choice. Ask your server. Served with seasoned potatoes and a side salad. 15.00

**VEGAN Tempeh Tantrum.** Marinated tempeh, homemade pesto mayo, vegan bacon, avocado, and lettuce on wheat. 10.35

**VEGAN Eastern Carolina BBQ.** Shredded in classic eastern or western NC-style sauce with vegan coleslaw on a kaiser roll. 10.35, Pound of vegan BBQ 14.25

**VEGAN Buffalo Non-Chicken Wings.** Six soy wings in buffalo sauce with celery and vegan ranch. 8.50.

**Kid's Size Vegan Wings .** Three soy wings, no sauce, and seasoned potatoes. 8.50

**Vegan Wings Meal.** Order of six wings with seasoned potatoes. 11.00.

**VEGAN Impossible Burger.** Served with lettuce, tomato, onions, pickles, mustard, and vegannaise on a potato bun. Served with seasoned potatoes. 13.50.

### BRUNCH SIDES

Real bacon (4 slices) 2.50	Toast (2) 1.50	Extra dressing .75	Side salad 3.50
Vegan bacon (4 slices) 3.50	Collards 2.25 (vegan)	Seasoned potatoes 3.50	Side of avocado 2.00
Biscuit 2.00 (vegan)	Gouda Grits 3.50	Guacamole 2.00	Add protein, price varies
Ramekin of coleslaw 1.50	Sausage (2) 2.50	Pico de Gallo 1.00	Extra shrimp two oz, 4.00
Side of gravy 1.50	Side two scrambled eggs 2.50	Sour cream 1.00	Sub gluten-free bread 2.00
	Side two scrambled vegan eggs. 3.50	Vegan sour cream 2.00	Tortilla chips 1.50
		Extra cheese 1.50	Extra veggies, price varies
		Vegan cheese 2.00	

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

**Due to our commitment to freshness and use of specialty ingredients we may temporarily be sold out of certain items.**

*Items marked with asterisk\* are cooked to order or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food borne illness.*



## WEEKEND BRUNCH 11am-3pm



### MAINSTREAM THERAPIES

**French Toast.** Served with two slices of bacon or sausage. 10.00

**Kid's French Toast** w/ choice of protein 6.00

**Breakfast Burrito.** Scrambled eggs, beans and pepper jack in a tortilla. Topped with pico de gallo, sour cream, and guacamole. Served with tortilla chips and habanero salsa. 10.50

**The Remedy Breakfast.** Two scrambled eggs, two slices of bacon, sausage or vegan bacon, two slices of toast, smoked gouda grits, and homemade seasoned potatoes. 10.50

**BLTs.** Bacon, lettuce, tomatoes, avocado, and ranch on wheat. Served with homemade seasoned potatoes. 10.50

**The Hot & Goopy.** Chicken and bacon smothered in cheddar and homemade gravy served on a biscuit. Served with homemade seasoned potatoes. 10.50

**The Bay of Pigs.** Pulled pork, bacon, ham, scrambled egg, pimento cheese on biscuit. Served with maple syrup for dipping and homemade seasoned potatoes. 11.35

**The Mont Blanc.** A French toast sandwich stuffed with thinly sliced ham, turkey, bacon, and cheddar. Topped with powdered sugar and served with homemade seasoned potatoes. Served with maple syrup on side for dipping. Sweet and savory! 10.50

**Shrimp and Grits.** Gouda grits with topped with pico de gallo, shrimp and bacon crumbles. Served w/ collards. 14.00

**Quiche of the Day.** Chef's choice. Ask your server. Served with gouda grits, seasoned potatoes and a side salad. 12.00.

**Turkey Pesto.** Turkey, pesto mayo, provolone bacon, avocado, lettuce and tomato, on a hoagie. 10.35

### DESSERTS

All of our desserts are vegan and homemade. 7.95

**Coconut Cream Pie**

**Key Lime Pie**

**Sopapilla Cheesecake**

**Chocolate Cake**

**Chocolate Peanut Butter Pie**

Ask your server about our seasonal dessert!

### BRUNCH SIDES

Real bacon (4 slices) 2.50	Toast (2) 1.50	Extra dressing .75	Side salad 3.50
Vegan bacon (4 slices) 3.50	Collards 2.25 (vegan)	Seasoned potatoes 3.50	Side of avocado 2.00
Biscuit 2.00 (vegan)	Gouda Grits 3.50	Guacamole 2.00	Add protein, price varies
Ramekin of coleslaw 1.50	Sausage (2) 2.50	Pico de Gallo 1.00	Extra shrimp two oz, 4.00
Side of gravy 1.50	Side two scrambled eggs 2.50	Sour cream 1.00	Sub gluten-free bread 2.00
	Side two scrambled vegan eggs. 3.50	Vegan sour cream 2.00	Tortilla chips 1.50
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