



WEEKEND BRUNCH 11am-3pm



French Toast. Served with two slices of bacon or sausage. 10.00, **Kid's French Toast** 6.00

Breakfast Burrito. Scrambled eggs, refried 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 ****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. 10.50

"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***

The BLTs—Real or VEGAN (tell us!) Bacon, lettuce, tomatoes, avocado, and ranch on wheat. Served with homemade seasoned potatoes. 10.50

The Hot & Goopy—Real or VEGAN (tell us!) 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 real or vegan shrimp topped with pico de gallo and bacon crumbles. Served with a side of collards. 14.00

Quiche of the Day. Chef's choice. Ask your server. Served with gouda grits or homemade seasoned fries and a side salad. 12.00

Turkey Pesto. Thin slices of turkey, pesto mayo, provolone bacon, avocado, lettuce and tomato, on a hoagie. 10.35

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

Eastern Carolina BBQ. Shredded BBQ in classic eastern NC vinegar based sauce with homemade coleslaw on a kaiser roll. 10.35, Pound of BBQ to go 14.00

Buffalo Non-Chicken Wings. Six soy wings in buffalo sauce with celery and vegan ranch. 8.50. **Kid's size** (three wings, no sauce) 6.00

Winner of PETA's Top 5 Vegan Wings in USA

Wings Meal. Order of wings with choice of homemade seasoned potatoes or side salad. 11.00, **Kid's size** (three wings, no sauce and a side of potatoes) 8.50

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	Seasoned potatoes 3.50	Kettle chips 1.50
Biscuit 2.00 (vegan)	Gouda Grits 3.50	Guacamole 2.00	Side of avocado 2.00
Ramekin of coleslaw 1.50	Sausage (2) 2.50	Pico de Gallo 1.00	Add protein 3.50
Side of gravy 1.50	Side two scrambled eggs 2.50	Sour cream 1.00	Sub gluten-free bread 2.00
		Extra cheese 1.50	Tortilla chips 1.50
		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.



WEEKEND BRUNCH



OVER-THE-COUNTER ELIXIRS

Organic Herbal Tea. From Two Leaves & a Bud.
Ask to see the tea box. 4.00 per tea bag
Coffee. From Joe Van Gogh, organic, shade grown,
certified fair trade 3.00
Soda. Coke, Diet Coke, Ginger Ale, Sprite, Lemonade,
Iced Tea 2.50
Juice. Cranberry, Grapefruit, Orange, Pineapple 3.00
(no refills)
San Pellegrino Sparkling Mineral
Water 750ml 4.00
Blenheim Spicy Ginger Ale 3.50

PRESCRIPTION ONLY

Brunch Cocktails 8.50

Mimosa. Champagne and orange juice
Poinsettia. Champagne and cranberry juice
Greyhound. Vodka and grapefruit juice
Bloody Mary. Tomato juice, vodka, gin, hot sauce
Screwdriver. Vodka and orange juice

Classic Cocktails 10.00

Arnold Palmer Spiked. Honey bourbon, lemon, tea
Cosmopolitan. Lemon vodka, Cointreau, cranberry
juice, lime garnish
Dark and Stormy. Dark rum, Blenheim's spicy
ginger ale, bitters and lime
French 75. Gin, sugar, Cava, lemon
Irish Coffee. Joe Van Gogh coffee, whiskey, Irish
cream
Long Island Ice Tea. Tequila, vodka, light rum,
triple sec, gin, and coke
Old Fashioned. Bourbon, bitters, sugar, muddled
orange and cherries
Martini. Vodka or gin, dry vermouth, olives
Moscow Mule. Vodka, spicy ginger ale, lime
Tequila Sunrise. Tequila, orange juice, grenadine,
garnished with orange and cherry
Tom Collins. Gin or vodka, sugar, club soda, lemon
White Russian. Vodka, Kahlua, and cream

SPECIALTY COCKTAILS

Attitude Adjustment. Tequila, tart cherry juice,
orange juice, sour mix, lemon
Hangover Over. Orange vodka, Emergen-C, soda
Liquid Lobotomy. Dark rum, golden rum, apricot
brandy, pineapple juice, orange juice, and lime
Shock Treatment. Tequila, cilantro, lime, pineapple
juice
Snake Oil. Dark rum, Tuaca, Blenheim's spicy
ginger ale, and lime
10.00

HOMEMADE DESSERTS

All of our desserts are vegan and homemade.
6.95

Coconut Cream Pie
Key Lime Pie
Sopapilla Cheesecake
Chocolate Cake
Chocolate Peanut Butter Pie

Ask your server about our seasonal dessert!

We sell whole pies and cakes, we require a 48
hour notice.

*We deliver
through
Takeout Central!*



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