

BREAKFAST

Eggs are served with sourdough or sunflower wheat toast & breakfast potatoes.

TWO EGGS ANY STYLE* ^{gf} \$5.75
THREE EGG OMELETTE* ^{gf} \$6.00

- + **CHEESE** (\$.75ea) cheddar ~ mozzarella ~ swiss ~ goat
- + **MEAT** (\$1.25ea) ham ~ bacon ~ fresh chorizo ~ vegetarian sausage
- + **VEG** (\$.75ea) black beans ~ caramelized onions ~ cremini mushrooms
bell peppers ~ spinach ~ arugula ~ salsa fresca
pickled corn-bacon relish ~ pickled red onions

HUEVOS BUENOS* \$8.75

fluffy eggs ~ salsa fresca ~ grilled ham ~ tomatillo salsa
flour tortilla ~ breakfast potatoes

FRESH CHORIZO HASH* ^{gf} \$8.75

potatoes ~ bell peppers ~ salsa fresca ~ fried egg
+ **CHEESE** (\$.75ea) cheddar ~ mozzarella ~ swiss ~ goat

EGG + CHEESE SANDWICH* \$3.50

CHOOSE biscuit ~ sourdough ~ sunflower wheat ~ cuban bread
CHOOSE cheddar ~ mozzarella ~ swiss ~ goat
+ **MEAT** (\$1.25ea) ham ~ bacon ~ fresh chorizo ~ vegetarian sausage

BREAKFAST BURRITO* \$8.75

cheddar ~ fluffy eggs ~ salsa fresca ~ flour tortilla
tomatillo salsa ~ breakfast potatoes

FRENCH TOAST ^v with butter & syrup \$6.00

+ house made peach jam or fresh berries: \$1.50

BELGIAN WAFFLE ^v with butter & syrup \$6.00

+ house made peach jam or fresh berries: \$1.50

AVOCADO TOAST ^{df v} \$4.75

pickled red onion ~ flaky sea salt ~ sunflower wheat

HOUSE-MADE GRANOLA ^v plain yogurt or milk \$3.50 / \$6.25

+ fresh berries: \$1.25

OATMEAL ^{gf df v} \$4.00

CHOOSE brown sugar ~ syrup ~ cinnamon ~ golden raisins
+ (\$1.50ea) granola ~ fresh berries ~ house made peach jam

GRIT

• COFFEE BAR & CAFE •

112 W Main St on the Historic Downtown Mall

GRIT BOWLS

~ Made with White Stone Ground Grits ~

THE STUDENT ^{gf v} \$6.00

brown sugar ~ house granola ~ syrup

THE GRAD ^{gf} \$7.75

bacon ~ cheddar ~ fried egg

THE TOWNIE ^{gf} \$7.75

fresh chorizo ~ black beans ~ salsa fresca
bourbon-pickled jalapenos

BUILD YOUR OWN ^{gf} \$5.00

+ **CHEESE** (\$.75ea)
cheddar ~ mozzarella ~ swiss ~ goat

+ **MEAT** (\$1.25ea)
bacon ~ fresh chorizo ~ roasted pork ~ chicken

+ **FRUIT** (\$1.50ea)
fresh berries ~ house made peach jam

+ **ETC** (\$.75ea)
salsa fresca ~ tomatillo salsa ~ bourbon-pickled
jalapenos ~ caramelized onions ~ pickled red onions
pickled corn-bacon relish ~ pineapple-pickled jicama
fried egg ~ brown sugar ~ syrup ~ house granola

SIDES

FRESH FRUIT CUP \$3.75
FRESH BERRY PARFAIT \$4.75
BREAKFAST POTATOES \$3.50
CHORIZO POTATOES \$6.25
CHICKEN TAMALES \$3.75
TOAST OR BISCUIT W/BUTTER + JAM \$2.00
PRESSED CUBAN BREAD + BUTTER \$2.50
**BACON, VEGETARIAN SAUSAGE, FRESH
CHORIZO, OR SMOKED SAUSAGE** \$3.00
SIDE OF EGGS* \$2.75
SAUTEED VEGETABLES \$3.75

Our prices include tax for your convenience.

gf ~ gluten free df ~ dairy free v ~ vegetarian

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

LUNCH + EVENING

SANDWICHES Served w/chips + salsa fresca
+ Sub small house salad or fresh fruit cup: \$2.50

BLACK BEAN HUMMUS WRAP ^{df v} \$7.75
cucumber ~ salsa fresca ~ pickled red onion ~ avocado ~ flour tortilla

GRIT BLT + avocado: \$1.00 \$7.75
bacon ~ arugula ~ smoked tomato jam ~ duke's mayo
sourdough or sunflower wheat

VEGGIE BURGER ^v \$7.75
veggie burger ~ sauteed mushrooms ~ tomato ~ sprouts ~ provolone
russian dressing ~ sunflower wheat

GRILLED WHIPPED GOAT CHEESE ^{df v} \$8.00
smoked tomato jam ~ arugula ~ sourdough

CUBANO \$8.50
roasted pork ~ ham ~ swiss ~ pickles
duke's mayo + mustard ~ grilled cuban bread

BISTEC DE POLLO \$8.25
chicken ~ onions ~ bell peppers ~ swiss
duke's mayo ~ grilled cuban bread

BLACK FOREST HAM \$8.25
caramelized onions ~ swiss ~ dijon mustard ~ duke's mayo ~ grilled sourdough

SMOKED TURKEY \$8.25
mozzarella ~ pesto mayo ~ grilled sourdough

SALADS + chicken ~ bacon ~ roasted pork: \$2.50

BABY SPINACH ^{gf v} \$4.00 / \$8.00
cabrales bleu cheese ~ radish ~ candied pecans ~ bourbon vinaigrette

HOUSE ^{df gf v} \$3.50 / \$7.00
spinach + arugula ~ cucumber ~ grape tomatoes ~ radish ~ balsamic vinaigrette

SIDES

BLACK BEAN SOUP	\$2.75 / \$4.50
SOUP OF THE DAY	\$2.75 / \$4.50
FRESH FRUIT CUP	\$3.75
BLACK BEANS	\$3.50
CHICKEN TAMALES	\$3.75
SAUTEED VEGETABLES	\$3.75

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THE INTERN ^{gf v} \$7.25
black beans ~ salsa fresca ~ pineapple-pickled jicama

THE FULL-TIME ^{gf} \$7.75
chicken ~ caramelized onions ~ swiss

THE BOSS ^{gf} \$7.75
roasted pork ~ pickled corn-bacon relish
bourbon-pickled jalapenos

BUILD YOUR OWN ^{gf} \$5.00

+ **CHEESE** (\$.75ea)
cheddar ~ mozzarella ~ swiss ~ goat

+ **MEAT** (\$1.25ea)
bacon ~ fresh chorizo ~ roasted pork ~ chicken

+ **ETC** (\$.75ea)
salsa fresca ~ tomatillo salsa ~ bourbon-pickled
jalapenos ~ caramelized onions
pickled red onions ~ pickled corn-bacon relish
pineapple-pickled jicama

SMALL PLATES

BLACK BEAN HUMMUS ^{gf df v} \$6.00
tortilla chips ~ salsa fresca

AVOCADO TOAST ^{df v} \$4.75
pickled red onion ~ flaky sea salt ~ sunflower wheat

KIDS MENU

Choice of fresh fruit, applesauce, or chips + salsa fresca

GRILLED CHEESE	\$5.00
CHEESE QUESADILLA	\$5.00
HAM + CHEESE	\$5.00
PB + J	\$5.00
PB + HONEY+ BANANA	\$5.00