

FEAST & FOREST

TUES-FRI 7AM-3PM
SAT BRUNCH 9AM-2PM
FEASTANDFOREST.COM
FRESH PASTA ON FRIDAYS

BAKERY

CAFE

COFFEE

SATURDAY BRUNCH

BUTTERMILK BISCUIT \$3+

build your biscuit: **bacon, sausage, cheddar, scrambled eggs, avocado, homemade jam**

GRANOLA PARFAIT \$6

housemade *gluten free* granola and fresh fruit, served with greek yogurt, milk or almond milk

AVOCADO TOAST \$10

sliced avocado, poached egg, marinated sweet peppers, chive cream cheese, everything spice blend on country white

QUICHE \$9

housemade pastry crust filled with farm fresh eggs, mozzarella, bacon, spinach

-SIDES-

bacon (\$2), sausage (\$2.5), grits (\$2), toast + jam (\$2.5)

COFFEE + DRINKS

EXCEPTIONALLY ROASTED BY DAPPER & WISE

DRIP \$2.5

ESPRESSO \$2.5

AMERICANO (HOT OR ICED) \$3.5

MACCHIATO \$3.5

CORTADO \$3.5

CAPPUCCINO \$3.5

LATTE (HOT OR ICED) \$4

SYRUPS : CARAMEL/CHOCOLATE/VANILLA

ALMOND MILK AVAILABLE

CHAI (HOT OR ICED) \$4

TEA + SODA SELECTION \$2

EARL GREY, ENGLISH BREAKFAST, TURMERIC GINGER, PEACH, MINT (\$3)

HOUSEMADE ROSEMARY LEMONADE \$3

9AM-2PM

KALE CAESAR \$10

local kale, shaved butternut squash, caesar dressing, garlic bread crumbs, pecorino (add an egg +1)

SMOKED SALMON FLATBREAD \$11

whipped feta, local spring mix, scrambled egg, salsa verde, house smoked salmon on sourdough flatbread

EGGS BENEDICT \$14

smoked salmon (or sausage), homemade english muffin, hollandaise, poached egg, served with salad or grits

BREAKFAST SANDWICH \$10

ham, cheddar, valentina sauce, scrambled egg on brioche bun w/grits or salad

GRITS + EGG BOWL \$12

stone-ground grits, roasted butternut, beef ragu, poached egg

CLASSIC WAFFLE \$8

honey butter, maple syrup, apples, blueberries, granola, cinnamon whipped cream

PASTRY CASE

FILLED DAILY WITH HANDMADE TREATS

COOKIES

CROISSANTS

POP-TARTS

BARs AND BROWNIES

CAKES BY THE SLICE