DRINKS
Don’t be a dip, leave a tip.

* ESPRESSO DRINKS *

Espresso $2.65
A double shot of our Black Label blend with an optional seltzer sidecar.

Cappuccino $3.75
Traditional 16-ounce; a double shot with perfect foamed milk on top.

Americano $3.10
A double shot poured on top of hot water to resemble strong coffee

Macchiato $3.50
A single topped with foam, with a naked sidecar single. Tiny! Fancy!

Latte $3.90
A double shot topped with steamed milk and just a touch of foam; 9 oz.

Breve $4.25
A latte made with half and half instead of milk. Lubricate your arteries.

* LOVE ON THE ROCKS *

Iced Cold Brew $3.35
On the rocks, 16 oz.

Iced Latte $4.90
Cold brew and milk on ice. Add syrup for an additional charge.

Iced Mocha $5.05
Cold brew and milk on ice with an infusion of delicious chocolate.

Iced Chai Latte $5.05
Delicious spiced tea and milk on the rocks.

Italian Soda $3.55
Seltzer and your choice of syrup on the rocks. Dairy optional.

Barcelona $5.05
Sweetened Black Label cold brew on the rocks, topped with special salted whipped cream. Legit!!

Dirty B(arcelona) $5.20
The Barcelona, now even more Fab with a Sweet Minou cocoa & cinnamon dusting on top.

Iced Cubana $5.20
Iced espresso, brown sugar, cinnamon and lightly foamed milk. A legend on the rocks.

Salty Cuban $5.50
Iced Cuban with a topping of our world famous Salty Whip. Two faves come together for the win!

* FROU-FROU *

Mocha $4.25
A choco-latte, double espresso with chocolate sauce and steamed milk.

Chai Latte $4.25
Delicious spiced tea mix with steamed milk.

Cubana $4.25
Double shot, brown sugar, steamed milk and cinnamon. Legendary!

Steamer $3.50
Steamed milk with chocolate or other syrup added.

* TEA *

Hot or Iced Tea $2.85
As you like it. Choose your tin of tea for brewing or ask about today’s iced selections.

Swiss Missile $4.75
Iced mint tea, chocolate syrup and lightly foamed half and half. Served over ice. Dangerously good.

Brown Sugar Milk Tea $4.85
Brown sugar syrup w/ Ceylon tea and lightly foamed half and half. Served over ice.

* BREWED COFFEE VARIATIONS *

Drip Coffee $2.95
Choose either the daily medium roast or dark Saratoga. One free refill on in-house mugs.

Cafe au Lait $3.50
Drip coffee poured 50/50 with steamed milk. No refill.

Sinker $3.75
Drip coffee with a double shot. No refill.

Black Label cold brew cans
Grab ‘n go from the fridge for a righteous, ready-to-drink travel buddy

MAKE ANY DRINK BETTER!
Extra Espresso $1.95 • Add Syrup $.60 • Substitute Soy/Oat Milk $.75

* Prices on this page are for the in-house version. Additional charge for takeout.
* SCRAMBLED EGG CREPES *

The Grinch $8.95
Eggs, Black Forest ham, smoked gouda and pesto, a customer favorite.

The Dude $9.95
Eggs, andouille sausage, roasted potato, white cheddar cheese, and our fiery Carolina Hot Slop sauce.

The Yeti $8.95
Eggs, mushrooms, spinach, feta crumbles and Fancy Sauce.

The Ranch Hand $9.25
Eggs, bacon, smoked gouda and our famous feta-garlic sauce.

The Monte $8.95
Fried egg (over medium, the Cultiva way), Black Forest ham, white cheddar cheese, raspberry preserves and powdered sugar.

* SAVORY CREPES *

The Matador $8.95
Andouille sausage, fresh spinach, roasted red pepper, red onion, mushrooms and chipotle crema sauce.

The Phil E. $8.95
Grilled chicken or say curls, fresh spinach, roasted red pepper, red onion, white cheddar cheese and our Magic Curry sauce. Try it on a bagel too!

The Big Smokey $8.95
Caramelized onion, sun-dried tomato, cheddar, gouda and feta cheeses, and pesto.

The Lineman $9.95
Crispy bacon, mushrooms, fresh red onion, roasted potato, feta crumbles and Carolina Hot Slop sauce.

The Big Dipper $7.95
Sautéed spinach, artichoke hearts, white cheddar and feta-garlic sauce.

* PARFAIT *

Super Fruit Parfait $6.95
Banana, yogurt, blueberries, house-made granola, raw coconut & lemon curd.

* SWEET CREPES *

The Parisian $5.95
Sliced banana, Nutella spread, and a dusting of powdered sugar.

The Princess $6.95
Banana, blueberries, pecans and our famous Salty Whip melting on top!

The Dutch Boy $5.95
Raspberry preserves, spiced cookie butter and cinnamon sugar.

The Lemon Bomb $6.95
Thin layer of egg on a fresh crepe topped with lemon curd and powdered sugar. It's like a lemon bar combined with 100% pure sunshine.

The Queen B $6.95
Blueberries, honey and cream cheese with a cinnamon–nutmeg dust on top.

* OMELETS *

Chicken Pesto Omelet $10.95
Diced, seasoned chicken breast, spinach, artichoke, red onion, feta crumbles & pesto. Served with a side of potatoes.

The Western $10.95
Diced ham, red onions, red peppers, white cheddar cheese and salsa topper. Side of potatoes.

The Cultiva Omelet $10.95
Eggs with bacon, smoked gouda, mushroom and caramelized onion folded in. Side of potatoes.

Veggie Omelet $9.95
Eggs, spinach, artichokes, red pepper, cheddar cheese and feta garlic sauce with side of potatoes.

HOUSE-MADE BOURBON PAPAYA PECAN GRANOLA
The Best You’ll Ever Eat

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<th>WITH MILK</th>
<th>WITH YOGURT</th>
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<tr>
<td>PLAIN</td>
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Available All Day

Consumer advisory: Thoroughly cooking foods of animal origin such as beef, eggs, fish, pork, poultry, or shellfish reduces the risk of food borne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.
FOOD

**FAMOUS JOHNNY CAKES**
Sweet Cornbread Pancakes, stacked up real legit-like with maple syrup.

<table>
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<th>ONE CAKE</th>
<th>TWO CAKES</th>
<th>THREE CAKES</th>
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<td>$3.95</td>
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**JOHNNY CAKE SAMMIES**
A two-cake sandwich full of deliciousness. Add on meat/cheese/veggies for an additional charge.

The Original $9.95
Black Forest ham and white cheddar cheese inside; a drizzling of maple syrup over the top.

The Lumberjack $12.95
Egg, bacon and smoked gouda with maple syrup; side of roasted potatoes.

Blueberry Crunch Cakes $9.25
Two Johnny cakes with blueberries, granola and a nice dollop of house-made Salty Whip. Outrageous!

Tropical Tasty Cakes $9.25
Two Johnny cakes with banana, coconut and chocolate chips. Served with a dollop of Salty Whip.

**I ❤️ BIG BOWLS**

The Brekkie Bowl $8.75
Pile of roasted potatoes, roasted red pepper, red onion, avocado, salsa, Chipotle Crema sauce and a fried egg on top. The brekkie of champions.

The Only Bowl $8.75
(you will ever want to eat. Seriously.)
Pick a protein – fried egg or soy curls or grilled chicken – on a bed of fresh spinach & brown rice with crunchy pickled carrot, red onion, garbanzo beans, avocado, sesame seeds and our Magic Curry sauce. GF/Vegan.

**BUILD YOUR OWN MEAL 4.25**

**STEP 1: PICK YOUR BASE**
Crepe • Bagel • Eggs • Fresh spinach
Potato Pile • Brown rice

**STEP 2: ADD SAUCE OR DUSTING**
Cinnamon sugar • Powdered sugar
Chipotle Crema (vegan) • Magic Curry (vegan)
Pesto • Feta–Garlic (creamy)
Fancy Sauce (tangy horseradish) • Salsa
Carolina Hot Slop (sweet/sour/hot)

**STEP 3: ADDITIONAL TOPPINGS**

**SWEETS $6.50**
Maple syrup • peanut butter • Nutella pecans • raspberry preserves • banana cookie butter • Salty Whip • blueberries lemon curd • honey • chocolate sauce

**CHEESES $1.45**
Sharp white cheddar • smoked gouda feta • cream cheese

**PROTEINS $2.25**
Grilled chicken (white meat) • Black Forest ham andouille sausage • soy curls • Black Forest ham fried egg (over medium, the Cultiva way)
Add bacon $2.65

**VEGETABLES $6.50**
Red onion • mushrooms • roasted potato sun-dried tomato • spinach • artichoke roasted red pepper • caramelized onion pickled carrots • garbanzo beans
Add avocado $2.00
Big side of potatoes $2.60

**EXTRA SAUCE $.35**

*Cultiva in your cupboard*
Visit CultivaCoffee.com to stock up on your favorite, freshly roasted beans. Also, check out Sweet Minou for luscious bean-to-bar chocolate at SweetMinou.com

Cultiva uses wheat, peanuts, tree nuts, soy, eggs, dairy and fish in our kitchens. Not all ingredients are listed on the menu. We use common cooking equipment and utensils, not recommended for people with severe allergies.