

## SNACKS

PASTRY BOARD	9
brown sugar cardamom date scone buckwheat sugar cake corn muffin with preserved strawberries	
ORGANIC GRAPEFRUIT	3
rum, sugar, cayenne	
DURHAM GRANOLA	5
Uncle Ron's blueberries, house-made yogurt	

## TOAST

SMOKED NC FISH	6
lemon, herbs, buttered pullman bread	
CHEESE	6
cheddar, Duck Rabbit Brewery doppelbock, Chicken Bridge Bakery bread	
AVOCADO	6
scallion, lemon, black pepper, Boulted seeded rye	
GRIDDLED BANANA BREAD	5
chocolate, cocoa nibs	

## BREAKFAST

HOT ANSON MILLS OATS & BUCKWHEAT	8
brown sugar, dates, roasted pecans, pecan milk	
HANGTOWN FRY	15
fried NC oysters, soft-scrambled egg, bacon, hot sauce butter, toast	
TODO BIEN	12
spicy baked eggs, drunken beans, guajillo chiles, fresh corn tortillas	
PECAN FRENCH TOAST	13
Loaf Bakery croissant, NC pecan marzipan	

## LUNCH

STICKY RICE	12
wild NC shrimp, McDowell County rice, chile oil, greens, soft-boiled egg	
CARBONARA	13
spaghetti, eggs, cured jowl, black pepper	
STEAK & EGGS	17
bavette grassfed steak au poive, fried eggs	
DRY-AGED HOUSE BLEND BURGER	15
shaved pickle, clothbound cheddar, red onion, buttered potato bun, slaw, fries	
SEA ISLAND PEA CAKE SANDWICH	14
crispy pea cake, pullman toast, b&b pickles, vegan whip, fries	

## SIDES

DURHAM BACON	6	CHICKEN SAUSAGE	7
crackling skin, house-smoked		chicken, rosemary, chiles	
LOCAL LETTUCES	8	LATKES	6
herbs, mustard vinaigrette		potato pancakes	
FRENCH FRIES	6		

eggs | Funny Girl Farm

flour & grains | Carolina Ground & Anson Mills

dairy | Homeland Creamery



THE RESTAURANT AT THE DURHAM