

SNACKS

PASTRY BOARD	9
rye ginger scone, buckwheat sugar cake, corn muffin with preserved blueberries	
ORGANIC GRAPEFRUIT	3
rum, sugar, cayenne	
DURHAM GRANOLA	5
apple butter, house-made yogurt	
AVOCADO TOAST	6
scallion, lemon, black pepper, Boulted seeded rye	
GRIDDLED BANANA BREAD	5
chocolate, cocoa nibs	

BRUNCH

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	
STICKY RICE	12
wild NC shrimp, McDowell County rice, green chile oil, mustard greens, soft-boiled egg, white kimchi	
STEAK & EGGS	17
bavette, 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	7	CHICKEN SAUSAGE	7
crackling skin, house-smoked		rosemary, chiles	
LOCAL LETTUCES	8	LATKES	6
NC apple, Lil' Farm fennel, crunchy seeds		potato pancakes	
FRENCH FRIES	6		

eggs | Funny Girl Farm

flour & grains | Carolina Ground & Anson Mills

dairy | Homeland Creamery



THE RESTAURANT AT THE DURHAM