

SNACKS

PASTRY BOARD	10
rye ginger scone, buckwheat sugar cake, corn muffin with preserved NC strawberry	
ORGANIC GRAPEFRUIT	3
rum, sugar, cayenne	
DURHAM GRANOLA	6
preserved NC strawberries, house-made yogurt	
AVOCADO TOAST	6
scallion, lemon, black pepper	
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	14
wild NC shrimp, McDowell County rice, green chile oil, arugula, soft-boiled egg, ramp kimchi	
STEAK & EGGS	17
bavette steak, diane butter, 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
house-smoked, crackling skin		rosemary, chiles	
LOCAL LETTUCES	10	LATKES	6
NC fennel, crunchy seeds, herbs		potato pancakes	
FRENCH FRIES	6		

eggs | Latta's Egg Ranch

flour & grains | Carolina Ground & Anson Mills

dairy | Homeland Creamery



THE RESTAURANT AT THE DURHAM

BRUNCH COCKTAILS

PEACH LEAF SANGRIA serves 4	30
pinot noir, brandy, rye	
DURHAM BLOODY MARY	10
vodka, pickled shrimp, olives, celery	
BLOODY MARINER	10
fennel-infused gin, freshly shucked NC clam	
TEQUILA MARY	10
tequila, smoked chili, orange	
AVA GARDNER	12
cognac, lemon, prosecco, star anise	
THE DURHAM	12
cognac, rum, 10yr tawny port, benedictine, angostura bitters	
SCARLET DOVE	11
silver tequila, campari, grapefruit, peychaud's bitters	
AIRMAIL	12
rum, lime, honey, prosecco	
THE GREEN ROOM	10
gin, dolin blanc, green chartreuse, lime, mint	
LOVESTRONG (portion of sales benefitting Start of Cool)	13
vodka, grapefruit, basil	
CUBA LIBRE	9
white rum, angostura bitters, lime, mexican coke	
SAZERAC	13
cognac, pernod, peychaud's bitters, angostura bitters	
JERRY THOMAS MANHATTAN	16
carpano antica, rye whiskey, luxardo, angostura bitters	
SPANISH SHAWL	14
conniption gin, cucumber, st. germain, spanish vermouth, lime	

WINES BY THE GLASS

SPARKLING

PROSECCO	11
andreola, veneto, italy, nv	
CRÉMANT ROSÉ	12
antech, languedoc, france nv	

WHITE

GRENACHE BLANC	10
daumas gassac, languedoc, france 2015	
CHARDONNAY	12
le p'tit paysan, monterey county, california 2015	
SAUVIGNON BLANC	12
domaine ricard, loire, france 2016	
PINOT BLANC	11
rebholz, pfalz, germany 2015	

ROSÉ

PINOT NOIR	11
chef's table, willamette valley, oregon 2016	

RED

PINOT NOIR	12
7 terroirs, burgundy, france 2014	
SANGIOVESE	12
fattoria la ripa, chianti classico, italy 2013	
MOURVÈDRE/SYRAH	11
sein, alicante, spain 2011	
CABERNET SAUVIGNON	11
château peyrassol, provence, france 2016	

COUNTER CULTURE COFFEE

8OZ DRIP	2.5
POUR OVER	MP
ESPRESSO	2.75
AMERICANO	3
MACCHIATO	3.5
CORTADO	3.75
CAPPUCCINO	4
LATTE, hot or iced	4.5
EXTRA ESPRESSO SHOT	1
COLD BREW	3.75
SYRUP SHOT: vanilla or caramel	.75

SPECIALTY

COFFEE SODA	5
DURHAM COFFEE MILK, coffee, espresso, milk	5.5
EGG CREAM, milk, chocolate, soda	5
MOCHA, hot or iced	5
HOT CHOCOLATE	4.25
CHAI LATTE	4.5
MATCHA LATTE	5
COLD BREW VANILLA ICED LATTE	4.75
COLD BREW COCONUT ICED LATTE	5.25

SONG TEA

BLACK

GOLDEN NEEDLES	4
OLD TREE YUNNAN RED	6

OO LONG

NANTOU DARK	4
DRAGON PHOENIX SHAN LIN XI	8

GREEN

SNOW JASMINE	4
FRAGRANT LEAF	6

BOTANICAL

CARROT	5
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BOTTLED BEVERAGES

MEXICAN COKE	3
MEXICAN SPRITE	3
DIET COKE	3
BLENHEIM GINGER ALE	4
SARATOGA, sparkling	3

JUICE

ORANGE OR GRAPEFRUIT	4.5
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BEER & CIDER

OLDE HICKORY	pilsner, hickory, nc	6
CAROLINA BREWERY	golden ale, chapel hill, nc	6
DOGFISH HEAD	session sour, milton, de	7
VICTORY	cherry gose, downington, pa	6
TRIPLE C	hefeweizen, charlotte, nc	7
DURTY BULL	brett ipa, durham, nc (500ml)	9
WHITE STREET	kölsch, wake forest, nc	6
STEEL STRING	ipa, carrboro, nc	6
BENFORD	oyster stout, lancaster, sc	6
NOBLE	hard apple cider, asheville, nc	7
JAMES CREEK	hard apple cider, cameron, nc	11