

SNACKS

PASTRY BOARD selection of house-made pastries, butter & jam	12
ORGANIC GRAPEFRUIT rum, sugar, cayenne	3
DURHAM GRANOLA preserves, house-made yogurt	6
AVOCADO TOAST sesame toast, lemon, black pepper	6
GRIDDLED BANANA BREAD chocolate, cocoa nibs	5

BRUNCH

CROQUE MONSIEUR* house-cured ham, biscuits, poached farm egg, spinach, hollandaise	15
VEGETABLE QUESADILLA available vegan by request seasonal vegetables, breakfast baked beans, local greens, farmer's cheese, fresh flour tortillas	13
PECAN FRENCH TOAST Boulted Bakery croissant, NC pecan marzipan	13
ALBEMARLE SOUND CRABCAKE SANDWICH NC lump crabmeat, creamy scallion mustard sauce, parker house rolls, local greens	14
STEAK & EGGS* NC ribeye, sunny-side-up farm eggs, wild arugula, toast	17
DRY-AGED HOUSE BLEND BURGER* shaved pickle, lettuce, tomato, red onion, fontina, buttered potato bun, fries	15
NC WILD SHRIMP & GRITS* bacon lardon, 5-minute egg, spicy greens	14

SIDES

DURHAM BACON crackling skin	7	FRIED GREEN TOMATOES house-made pimento cheese	7
VERA LUCE FARM CHICORY SALAD NC apple, fennel, crunchy seeds, herbs	7	FLUFFY FRIED POTATOES	7
BREAKFAST BAKED BEANS add a fried egg \$2	6		

* These items may be served raw or undercooked (or may contain raw or undercooked ingredients).
 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



THE RESTAURANT AT THE DURHAM

