one fifty one

BREAKFAST MENU

Two Egg Plate*	\$14	BEVERAGES	SM MD LG
Two eggs cooked your way, served with your choice of two sides and bread		Drip Coffee	\$3.95 \$4.95 \$5.95
Three Egg Omelette* Served with breakfast potatoes, your choice toast and three fillings: bacon, sausage, ho	am,	Latte or Cappuccino \$4.95 \$6.95 \$7.95 Smooth espresso combined with steamed milk Add Vanilla, Caramel or Hazlenut syrup \$50	
cheddar cheese, swiss cheese, tomatoes, peppe onions, spinach (additional toppings ¢50 each) Waffle \$12		Americano\$4.95\$6.95\$7.95Fresh shot of espresso mixed with hot water	
Served fresh fruit and warm syrup	A 14	Espresso \$3.50 for one shot, \$4.50 for two si	shots
Biscuits and Gravy Two warm biscuits topped with southern-style sausage gravy	\$14	Juice Orange, Apple, Grapefruit, Crank	\$3 berry
Lox Bagel* open-faced bagel topped with cream cheese, thinly sliced onions, capers, and lox	\$17	Soda Coke, Diet Coke, Sprite, Ginger A	\$3 Je
Breakfast Sandwich	\$14	Side Items	\$3
Your choice of bacon or sausage, with egg cheddar cheese on your choice of one side	and	Bagel White Toast	
Breakfast Burrito Your choice of bacon or sausage, with egg, peppers, onions and cheddar cheese, wrapp in a flour tortilla. Served with chips, pico de	ped	Wheat Toast GF Toast Grits Breakfast Potatoes Fresh fruit	
gallo and sour cream Avocado Toast Smashed avocado, topped with arugula, served on your choice of bread. +\$3 Top with your choice of meat	\$12	Proteins Bacon Pork Sausage Turkey Sausage	\$4
+\$3 Top with your choice of egg*	¢0	One egg cooked your way*	
Oatmeal Steel-cut oats topped with brown sugar, local honey, and your choice of raisins or berries	\$9		
Yogurt Parfait	\$8	BREAKFAST HOURS	
Yogurt and granola, topped withMONDAY - FRIDAY: 6:30AM - 10fresh berriesSATURDAY - SUNDAY: 7AM - 11			
Fresh Bowl SM \$5 LG \$8			
Cantaloup, honeydew, strawberries and blueberries locally sourced. Selection may change based on season availability.			

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

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Dinner Menu

CHIPS AND SALSA \$8

HUMMUS PLATTER

served with veggies and pita chips \$10

> CAESAR SALAD +\$4 add chicken \$12

TURKEY CLUB bacon, turkey, lettuce, tomatoes, onions \$16

CHICKEN SALAD CROISSANT chicken salad sourced from Roman's local deli \$16

> BLUE RIDGE BURGER served with chips +\$2 V+GF Bun +\$4 V+GF Black Bean Burger \$14

\$16

HOT HONEY FLATBREAD local hot honey sourced from the Bee Charmer

\$18

HAWAIIAN FLATBREAD pineapple, bacon, ham

\$18

WHITE FLATBREAD garlic, ricotta cheese, parmesan cheese

\$18

VEGGIE FLATBREAD

kalamata olives, green peppers, red onion, cherry tomatoes, spinach

\$18

make any flatbread GF crust +\$3