

Omelet Your Way \$13

A three-egg omelet with choice of bacon, sausage, turkey sausage, or veggies and cheddar cheese. Served with seasoned potatoes, cheese grits and toast.

Three large pancakes with two eggs

Turkey sausage, or Bradley's sausage.

The Suitcase Sammy \$12

Toasted ciabatta stuffed with Scrambled eggs, bacon, turkey sausage, cheddar cheese and mayo. Served with seasoned pota-

Grits and Potato Bowl \$9

Seasoned potatoes and Grits topped with sauteed red onion, cooked to order and a side of bacon, bell peppers, chaddar cheese and bacon bits.

Tally Big Breakfast \$13

Pancake Breakfast \$12

Two eggs made to order, choice of bacon, Bradley's sausage, or turkey sausage, with seasoned potatoes, cheese grits, and biscuit or toast.

Frenchtown Toast \$14

Two slices of Texas toast soaked in egg batter and griddled. Topped

with sliced strawberries, blue berries vanilla yogurt and sprinkled with

brown sugar. Served with your choice of Bradley's sausage, turkey

sausage, or bacon.

Yogurt Parfait \$9

Vanilla yogurt with fresh berries, Orchard Pond granola and Tupelo honey. Served with a banana nut muffin and seasonal fruit.

Avocado Toast \$9

Wheat toast topped with seasoned avocado spread, pickled red onions, diced tomato, blue cheese crumbles, balsamic glaze and fresh Legacy microgreens.

Oatmeal \$8

A hearty bowl of oatmeal, topped with pecans, seasonal berries, cinnamon and brown sugar.

Salmon Plate \$13

Smoked salmon with a toasted everything bagel, cream cheese, spring mix, pickled red onion, capers, seasonal fruit and a hardboiled egg.

One Egg \$2 Breakfast Potatoes \$3 Fruit Cup \$4 Two biscuits topped with Orchard Pond Tupelo Honey \$5

Cheese Grits \$4 Toast or biscuit \$2 **Bagel \$3** Bacon or turkey sausage \$5 Bradley's Sausage \$6

Bloody Mary \$9

Lucky Goat Coffee \$3 Lucky Goat Nitro Cold Brew \$4 Hot Tea \$3 Fountain Drink \$3 Mimosa \$7

Apple Juice \$4 **Cranberry Juice \$4** Orange Juice \$4

Breakfast Menu

Monday - Friday 6:30am-10:30am Saturday -Sunday 7am-11am

Local **Partners**

We couldn't have made this great menu without the help of our amazing local partners delivering the best and freshest seasonal features to our door for you to enjoy.

Bradley's Country Sausage

Started in 1927, just 12 miles north of Tallahassee, Bradley's mission is to provide the best oldfashioned country smoked and fresh sausage.

Lucky Goat Coffee

Providing top-quality wholesale beans was the goal when they began in 2010. After growing their trade into a warehouse and then a storefront, Lucky Goat introduced their coffee to Tallahassee coffee connoisseurs, and taught us how to create our own delicious brew at home.

Orchard Pond

Orchard Pond is a diverse, family-owned, organic farm located in the Red Hills Region of Tallahassee, Florida that began their organic garden in 2008.

Legacy Greens

Legacy Greens is Tallahassee's first and only indoor vertical farm specializing in microgreens and edible flowers

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness.

Quick & Easy

Hot & Hearty

Dinner Menu



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Play of Sunlight Mushrooms

Play of Sunlight mushrooms was founded by Josh Saul in 2014, who first began growing mushrooms in South Carolina in his dad's shed. Upon returning to Tallahassee, he founded Play of Sunlight mushrooms, which has been serving Florida ever since.

Black and Blue Fries \$10

French fries, blue cheese crumbles, bacon bits, drizzled in a balsamic glaze

Seminole Sliced Sirloin \$15

Grilled and topped with our housemade Chimichurri sauce

Gaines Street Wings \$16

Tossed in the sauce of your choice

• BBQ • Buffalo Garlic Parmesan
Sweet Chili • Lemon Pepper

Hummus Duo Plate \$13

Toasted pita bread and garden vegetables served with pesto hummus and spicy harissa hummus

Fried Pickles \$8

Golden fried pickle chips served with ranch

Chili Cheese Fries \$10

French fries topped with chili, shredded cheddar and oyster mushrooms

Madison Street Salad \$13

Arugula salad with sliced strawberries, pecans, Legacy Greens dark opal basil, and goat cheese, served with our house made honey balsamic dressing

House Salad \$10

Spring mix, tomatoes, cucumbers, red onion and shredded cheddar with choice of: Balsamic vinaigrette, ranch, blue cheese, honey mustard, Italian or Caesar dressing

Caesar Salad \$10

Crisp romaine hearts, croutons, shaved Parmesan & Caesar dressing

Add ons: Grilled chicken \$6 Fried chicken \$6 Sliced sirloin \$14

Bradley's Smoked Chop \$20

Thick cut pork chop with peach chipotle chutney - Served with garlic mash and balsamic brussels sprouts

Indigo Rainbow Trout \$18

Fresh trout, grilled and blackened, served with rosemary rice pilaf and a zucchini Pico de Gallo

Piney Z Pesto \$12

Rotini pasta tossed in our house-made basil pesto, topped with sundried tomatoes, Legacy Greens dark op'al basil and shaved parmesan cheese - Add Chicken \$6

Lucky Ribeye \$32

14 oz grilled Ribeye with Lucky Goat coffee ground rub. Served with parm potatoes and green beans

The Mane Event \$13

Marinaded Lions' mane mushroom steak on a bed of rosemary rice

(Handhelds served with choice of one side) Capital Caprese \$10 Tomato, mozzarella, arugula, housemade pesto, and balsamic glaze on a ciabatta bun - Add Chicken \$6 Add Bacon \$3

Bragg Burger \$16

Grilled angus patty topped with bacon, gouda cheese, BBQ sauce, spring mix and pickled red onions served on a Brioche bun.

Balsamic brussels \$7 Roasted green beans \$6 Parm potato wedges \$6 Basil pasta salad \$6 Garlic mashed potatoes \$7 Rosemary rice pilaf \$6 Zucchini Pico de Gallo \$6 Seasoned fries \$6 Side salad/Caesar \$6



Gratuity will be added to parties of 6 or more. *Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne



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