



**SERVED
ALL DAY**

≡ BREAKFAST STAPLES ≡

Pancakes \$ 12 Two traditional buttermilk pancakes with a breakfast meat and maple syrup, butter, and/or jelly on the side. Add chocolate chips, blueberries, bananas, strawberries for \$2 each. **GF V**

Waffle \$ 12 Belgian style with maple syrup, butter, and/or jelly on the side and a breakfast meat. Add chocolate chips, blueberries, bananas, strawberries for \$2 each. **GF V**

Ciabatta French Toast \$ 14 Three slices of Ciabatta soaked in house batter, served with a breakfast meat and maple syrup with butter on the side. Add chocolate chips, blueberries, bananas, strawberries for \$2 each. **GF**

Open Faced Sandwich \$ 16 Two slices of Brioche Toast, turkey bacon, avocado, tomato, spinach, pepper jack, and 2 Latta Farm eggs your way*

Breakfast Sandwich \$ 10 One Latta Farm egg*. Choose bacon, turkey bacon, ham, country sausage, or turkey sausage. Cheddar, Provolone, Mozzarella, Pepper Jack, or Swiss. Served on your choice of Sourdough, Wheat, Brioche, Rye Swirl, House Biscuit, or Gluten Free Bread. Served with a side of home fries or tater tots. Substitute a fruit cup for \$2. **GF**

≡ SIGNATURE DISHES ≡

Pumpkin Pancakes \$ 14 Two house batter pumpkin pancakes and a breakfast meat, maple syrup, butter, and/or jelly on the side.

Grata Garbage Bowl \$ 18 Home fries, black beans, melted Pepper Jack and Cheddar, Al Pastor, bacon, onions, peppers, and two Latta Farm eggs* smothered house Avocado Verde. Sub mushrooms for meat to make it vegetarian. **GF VG**

The Bomb Biscuit \$ 16 House made biscuit, one Latta Farm egg your way*, Fried Chicken Breast, bacon, cheddar and pepper jack cheese, smothered in Sausage Gravy. Side of Home Fries or Tater Tots.

Green Eggs and Ham Biscuit \$ 12 House made biscuit, basil pesto, ham, scrambled Latta Farm Egg*, Swiss, and red onion. Side of Home Fries or Tater Tots

Boozy Ciabatta French Toast \$ 16 Three slices of Ciabatta soaked in a house made bourbon infused batter and served with a breakfast meat, maple syrup and butter on the side. Add chocolate chips, blueberries, bananas, or strawberries on top for \$2 each. **GF VG**

Chicken and Waffle Grata Style \$ 16 Chicken breast fried and piled on our signature Grata Waffle, maple syrup on the side. Make it Nashville Hot for \$1 **GF**

Huevos Rancheros \$ 16 Two corn tortillas topped with two sunny side up Latta Farm eggs*, black beans, Pepper Jack, sauteed peppers and onions, chorizo sausage, and our Avocado Verde sauce. **GF VG**

Tofu Scramble \$ 16 Firm tofu, mushrooms, spinach, bell peppers, onions, carrots, and broccoli with Avocado Verde. **GF V**

Grata Grits Bowl \$ 16 Pepper Jack Cheesy Southern Grits, country sausage, onions, peppers, and 2 Latta Farm Eggs* cooked your way. **GF**

Biscuits and Gravy \$ 16 A House made buttermilk biscuit smothered in traditional sausage gravy. Served with 2 Latta Farm Eggs cooked your way*, home fries, or grits. Sub a pancake or fruit cup for the side for \$2.

GF Gluten-free Options

V Vegan Options

VG Vegetarian Options

**Our eggs are offered cooked to your specification. Consuming raw or undercooked eggs may increase your risk of foodborne illness.*



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≡ PLATTERS ≡

The Grata Platter \$ 12 Two Latta Farm eggs*, breakfast meat, home fries or grits or mixed greens, and choice of bread. Substitute a pancake or seasonal fruit for \$2 each. Add cheese to Grits for \$2 **GF**

Pancakes or Waffle Platter \$ 16 Two traditional pancakes or one Belgian style waffle, two Latta Farm eggs* and a breakfast meat, maple syrup, butter, and/or jelly on the side. Add chocolate chips, blueberries, bananas, strawberries for \$2 each. Make them Pumpkin for \$2. **GF V**

Ciabatta French Toast Platter \$ 16 Three slices of Ciabatta, two Latta Farm eggs* and a breakfast meat. Add blueberries, chocolate chips, bananas, or strawberries for \$2 each. Make it boozy for \$2. **GF**

≡ OMELETS & SCRAMBLES ≡

Omelets/Scrambles are served with your choice of one of the following: home fries, Southern Grits, Ciabatta toast, Wheat toast, Brioche toast, Rye Swirl toast, Sourdough toast, or a house biscuit. **GF**

The Grata* \$ 16 Al Pastor, tomatoes, spinach, onions, avocado, and Feta.

The Greek* \$ 16 Spinach, tomato, black olives, red onion, and Feta.

The Caprese* \$ 16 Mozzarella, fresh tomato (not sauteed), fresh basil, pesto, and a balsamic glaze.

The Farmer* \$ 16 Country sausage, onion, mushroom, spinach, tomato, and cheddar.

The Meats* \$16 Country Sausage, bacon, ham, and provolone.

The Veggies* \$ 16 Mushrooms, onions, spinach, peppers, and Swiss.

The Western* \$ 16 Onions, peppers, chorizo sausage, ham, and Pepper Jack.

The Works* \$ 16 Onions, peppers, mushrooms, spinach, chorizo sausage, ham, bacon, and Cheddar.

Build Your Own* \$16 Choose up to 4 ingredients: Bacon, Turkey Bacon, Country Sausage, Turkey Sausage, Chorizo Sausage, Al Pastor, Ham, Tofu, Avocado, Onions, Peppers, Mushrooms, Tomato, Spinach, Carrots, Squash, Cheddar, Provolone, Swiss, Pepper Jack, Mozzarella, or Feta

≡ BREAKFAST A LA CARTE ≡

Meats \$ 5 Bacon – Turkey Bacon – Ham – Country Sausage Patties – Turkey Sausage Patties

Breads \$ 2 Ciabatta – Brioche – Wheat – Rye Swirl – House Made Biscuit – Gluten Free Toast

Seasonal Fresh Fruit \$ 5 **Home Fries \$ 4** **A Latta Farm Egg Your Way* \$ 2**

Southern Grits \$ 4 Add Cheese for \$2 Add meat for \$4

≡ GRATA BOWLS ≡

The Table \$ 15 Vanilla Greek Yogurt, chia seeds, sliced almonds, strawberries, bananas, blueberries, and fresh basil. All proceeds donated to TABLE. **GF**

The Veggie \$ 16 Quinoa, mushrooms, spinach, squash, broccoli, peppers, carrots, and tomatoes tossed in pesto sauce. Add chicken for \$4. **GF**

The Vegan \$ 16 Quinoa, tofu, spinach, tomato, mushrooms, peppers, and broccoli tossed in house lemon basil vinaigrette. **GF**

The Arts Center \$ 18 Quinoa, tomatoes, spinach, carrots, onions, squash, chicken, and balsamic drizzle. All proceeds donated to The Carrboro Arts Center. **GF**

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