

Oak City Benedict, rosemary cured ham,  
grilled sweet potato scallion biscuit,  
fried green tomatoes, two poached eggs,  
grainy mustard hollandaise,  
rosemary roasted brunch potatoes **14**

DESIGN YOUR OWN OMELETTE

(topped with grainy mustard hollandaise)  
choose 2 fillings,

served with brunch potatoes **12**

cheddar, chèvre, provolone, fresh herbs,  
caramelized onions, peppers, mushrooms,  
bacon, ham, roasted tomatoes,  
additional fillings **1 each**

lobster and asparagus omelet, gruyere,  
lemon chervil butter, brunch potatoes **15**

griddled farm bread French toast, glacéed  
strawberries, whipped crème fraîche **11**

quesadilla desayuno, scrambled eggs,  
farmers cheese, chorizo, black beans,  
lime-cilantro crème fraîche **12.5**

romaine salad with walnuts, garlic croutons,  
grilled pears, bacon, gorgonzola dressing **12**

smoked salmon salad, artichoke hearts,  
celeriac remoulade, field greens,  
Dijon tarragon vinaigrette **14**

chicken salad, today's inspiration with field  
greens and seasonal fruit and vegetables **12**

today's chicken salad as a sandwich with  
choice of greens or sweet potato fries **12**

iris burger of all natural *rare earth farms* beef,  
house made onion roll, *double t farms* greens,  
*chapel hill creamery* hickory grove cheese,  
green peppercorn chive sauce,  
sweet potato fries **12**

18% gratuity

is added for parties of 5 or greater

BEVERAGES

iced tea

coke, diet coke, coke zero, sprite,  
club soda, lemonade, ginger ale,  
cranberry juice cocktail

V-8 juice

still spring water

all beverages listed above **2 each**

izze sparkling sodas, blackberry,  
apple, pomegranate **2.5**

san pellegrino **4**

orange juice **2.5**

organic *counter culture* coffee  
(regular & decaf) **2.5**

cappuccino **4.5** espresso **3.5**

café au lait **4** latte grande **4.5**

hot teas:

signature blend (blood orange),

earl grey, mint, organic china green,

chocolate, vanilla & rooibos,

chamomile & lavender

bard's tempest (english breakfast) **2.5**

bloody mary **7**

mimosa **6**

ALA CARTE

two eggs any style **4**

rosemary roasted brunch potatoes **4**

fresh fruit **4**

apple-smoked bacon **4**

cheesy *anson mills* grits **4**

sweet potato fries **4**

toast **3**

brunch bread **4**

field greens **5**

executive chef: Andy Hicks

sous chef: Steve Walawender

IF YOU WILL BE RECEIVING THE NCMA  
MEMBER'S DISCOUNT PLEASE INFORM YOUR  
WAITER WHEN YOU PLACE YOUR ORDER.

ALL SALES BENEFIT THE FUTURE  
GROWTH AND DEVELOPMENT OF THE  
NORTH CAROLINA MUSEUM OF ART.