

PLATES

NEIGHBORHOOD KITCHEN

BRUNCH

Head Chef David Mitchell

July 2024

SMALL PLATES + SHAREABLES

can be made 

  **Market Salad**
mixed greens + red onion + watermelon radish + crispy
black-eyed peas + blue cheese + yellow pepper vinaigrette 12
(add grilled chicken +6; sautéed shrimp +8)

House Deviled Eggs 
roasted jalapeno + chili oil + crispy garlic + herbs 9 (add bacon +1)

Improved Avocado Toast 
pickled onions + roasted bell peppers + sunflower seeds +
hemp seed togarashi + toasted sourdough bread 9
(add egg +1.5; cured salmon +7)

  **Greek Yogurt & Granola**
house granola + apples + local blueberries + raspberry glaze + honey 8

Pimento Cheese Dip 
herbs + pickles + sesame seeds + red pepper jelly + sesame rice crackers 10

MAINS

 ***Big Breakfast Plate**
3 scrambled eggs + bacon + home fries + cheddar grits + fresh fruit 16

 **French Toast**
challah bread + apple butter + mascarpone +
maple syrup + fresh fruit 13

***Crab Cake Benedict**
over easy eggs + housemade crab cakes + pickled onion +
michael's english muffin + classic hollandaise + side salad 24

***Italian Benedict**
over easy eggs + mortadella + roasted peppers + toasted
sourdough + classic hollandaise + side salad 20

Sweet Potato Hash Bowl 
roasted bell peppers + fennel + red onion + chimichurri 10
(add two eggs +3; fox farm mushrooms +5; chorizo +3; avocado +4)

Shrimp & Grits 
fox farm mushrooms + andouille sausage + mirepoix +
tomato broth + cheesy grits + fresh herbs 21

Greek Omelet 
roasted peppers + feta + red onion + kale + side salad 15
(add bacon +4; fox farm mushrooms +5)

Brunch Quesadilla 
two over easy eggs + bell peppers + black beans + red onion + pepper jack
+ pico de gallo + salsa verde + pickled onion + flour tortilla 15
(add guacamole +4; chorizo +3)

SANDWICHES & HANDHELDS

served with grits, home fries, fruit or side salad ~ bacon +4; egg +1.5

***B.E.C. Breakfast Sandwich**
soft scrambled eggs + chives + bacon + hoop cheddar + spicy mayo +
choice of sourdough, brioche, english muffin or tortilla wrap 12

Cured Salmon Hoagie
house cured salmon + horseradish cream + capers +
arugula + union special hoagie 17

Chorizo Quiche
egg custard + chorizo pork sausage + pico de gallo +
queso fresco + salsa verde + side salad 14

SIDES + ADD-ONS

Bacon 4

Cheddar Grits 4

Fresh Fruit 4

Home Fries 4

Avocado 4

Biscuit & Jam 4

Extra Egg 1.5

Sautéed Shrimp 8

Crab Cakes 10

Side French Toast 5

 *gluten free*

 *vegetarian*

 *vegan*

Due to the size of our restaurant, guests are kindly asked to abide by the following seating durations.
Please let us know if you need more time, and we will do our best to accommodate.

1-2 ppl – 1 hr 15 min

3-5 ppl – 1 hr 30 min

6-8 ppl – 1 hr 45 min

*Denotes raw or rare preparation. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
20% gratuity will be added to parties of six or more. Plates reserves the right to add 20% gratuity to unsigned or missing credit card receipts.
An optional 2% gratuity will be automatically added to your bill for our kitchen staff. If you would like this removed, please let us know.