

CEREALS, CRUNCHY, & TOASTY THINGS

Spicy Nerdhead Biscuit: spicy cheddar biscuit with tomato jam and butter	4
Avocado Toast: your way egg(s) add tartine topping du jour +4	7/9
Warm Butter Croissant: with butter & jam	6
Bagel: plain or everything with whipped cream cheese	4
Housemade Granola: oats, coconut, nuts, dried fruit with greek yogurt +4 with milk +2	6
Oatmeal Bowl: fresh berries and honey side of cold milk +1	7
Nuts & Bolts: great to snack & share!	5

MARKET LEGENDS*

Power Panini: egg, bacon, tomato, avocado spread, Sweetwater Valley cheddar, choice of bread (bagel or croissant +2.50)	11
Frog in the Ditch: Swaggerty's sausage, cotswold, grilled bread with fried eggs	10.50
Classic Breakfast: two eggs, Swaggerty's sausage or applewood bacon, choice of toast (wheat, rustic white, rye, gluten free)	8.75
Toad in the Hole: double cream brie, avocado spread, grilled bread with fried eggs	8.75
Smoked Salmon: tomatoes, cucumbers, red onion, capers, hard cooked egg, bagel with whipped cream cheese	17

BREAKFAST BOWLS*

Piggy: smoked pulled pork, grits, eggs, green onion	13
Goat Cheese: scrambled eggs, goat cheese, basil, onion with grilled tomatoes	10.50
The Nerd: spicy cheddar biscuit, gravy, eggs	9
Smokey: smoked chipotle chicken, grits, cheddar, eggs, salsa roja or verde	11
Rib Sticker: biscuits, sausage gravy, eggs, cheddar, bacon make it a Nerd +1.50	12

GOURMET'S MARKET

BRUNCH SERVED ALL DAY

DAY DRINKS 8.50

Strawberry Spiked Lemonade (gin or vodka, strawberry basil simple syrup, lemon juice, soda)
Island Home Ice Coffee - One Drink Per Guest (vodka, rum, tequila, Irish Cream, Kahlua, cold brew)
Pina Colada Mimosa (Malibu rum, pineapple, bubbles)
Breakfast Margarita (tequila, rosemary simple syrup, lime juice, grapefruit juice, splash of soda)

flip over for more cocktails

MOCKTAILS 6

Blackberry Limeade	Strawberry Basil Lemonade	Tropical Spritz
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FROM OUR BARISTA

Latte or Cappuccino	6/7
Spike it! (Kahlua or Irish Cream)	9
Espresso, Americano, Hammerhead	4/5
Dirty Chai	6.75/7.75
Cold Brew	6
Bottomless House Roast	4
non-dairy milk options	.50
Juices (OJ, apple, cranberry, pineapple, grapefruit)	4.50

SHARABLE PIES

5 inch pies | all made in house

10

Seasonal Crumble	Rotating Ice Box	Time-Honored Classic
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Ask us which option we have today!

3 EGG BURRITOS, SCRAMBLERS OR OMELETTES

pick 4 items 11 as a burrito! 12
additional items or salsas .75 each

Meats:	ham, chorizo, chicken, Irish bacon, smoked chipotle chicken, sausage
Cheeses:	cotswold, cheddar, swiss, brie, pepper jack, smoked gouda, Monterey Jack
Vegetables:	artichokes, red onion, green olives, spinach, green onions, capers, mushrooms, bell peppers, jalapenos, roasted red peppers, tomatoes
Add:	avocado, goat cheese, pesto, shawarma shrooms (+1.50), pulled pork (+4), smoked salmon (+9)

BEAUTIFUL BENNIES*

poached eggs, smoked paprika cream on English muffin with choice of grits, hashbrowns, collards or fruit	
The Big Pig: pulled pork & collards (Texas toast)	14
Holly's: homemade Irish bacon & tomato jam	14
New York: smoked salmon, tomato & avocado relish	17
Cali: avocado & tomato on wilted spinach (no muffin)	13

SWEETS

with 100% Vermont maple syrup
Extra Syrup .75

Belgian Waffle with whipped cream strawberries, blueberries, chocolate chips or granola	8 +2
Buttermilk Pancakes - Original GM Recipe strawberries, blueberries, chocolate chips, granola or sausage crumbles	8 +2
Blueberry Sausage Pancakes "It's a staff favorite!"	9.50
Whimsy French Toast Changes daily - ask your server	9.50
Traditional French Toast	7.50

MARKET CLASSICS

kettle chips, fruit & berries or featured side
upgrade: hashbrown casserole, grits or collards (+2)

Cohiba (Cuban Roll): house smoked pulled pork, ham, swiss, pickles, mojo mayo, mustard	15
Veghead Reuben (Rye): savory collard greens, homemade reuben sauce, swiss, sauerkraut	12.50
Classic Reuben (Rye): smoked turkey, pastrami or corned beef, with reuben sauce, swiss, sauerkraut + collards (+1.50)	14
The Vitello (Sub Roll): our hometown hero with pastrami, ham, smoked turkey, chicken, lettuce, tomato, provolone & italian herbed sub oil	15
Southern Grilled Cheese (Italian): pimiento cheese, bacon, tomato, sweet pickles	11
Chicken Panini (Sub Roll): tomato jam, white cheddar, bacon, comeback sauce	13
Hambright Club (Sub Roll): smoked turkey, bacon, sambal mayo, avocado relish, dilled havarti, lettuce, tomato	13
Southern Flat: quesadilla-style with Monterey jack, pulled pork, roasted corn and peppers with salsa and sour cream	13
Hazel's Chicken Salad: herbed poached chicken, Duke's mayo, celery with lettuce & tomato, choice of bread + Bacon on croissant	10 14
Scoop: on bed of lettuce, tomato, with crostini	9

GRAB - N - GOURMET

Take any of your favorites home

8oz | 16oz | 32oz

Chicken Salad	Pimiento Cheese	Tomato Jam	Cauliflower Hummus
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DAY DRINKS 8.50

Housemade Bloody Mary Love the mix? Take home a liter! 12.99	
Pina Colada Mimosa "I'd rather be on the beach" (Malibu rum, pineapple, bubbles)	
Breakfast Margarita (tequila, rosemary simple syrup, lime juice, grapefruit juice, splash of soda)	
Berry Smash (whiskey, lemon juice, blueberries, blackberry simple syrup, basil, soda)	
Strawberry Spiked Lemonade (gin or vodka, strawberry basil simple syrup, lemon juice, soda)	
Lavender Haze (vanilla vodka or vodka, lavender simple syrup, lemon juice, egg white, splash of bubbles)	
House Mimosa or Carafe	7/20
Island Home Ice Coffee - One Drink Per Guest (vodka, rum, tequila, Irish cream, Kaluha, cold brew)	10
Espresso Martini (vanilla vodka, nitro infused espresso)	10

MOCKTAILS 6

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PICK 3 FOR 12

A la Carte 5

Boursin Cheese Grits	Hashbrown Casserole
Fresh Fruit & Berries	Roast Corn & Pepper Salad
Cauliflower Hummus/Crostini	Savory Collard Greens
Irish Bacon	Sliced Tomatoes
Biscuits & Gravy +2	Applewood Bacon +1
Half Avocado (3)	Swaggerty's Sausage +1

QUICHE & HOUSEMADE SOUP

20 minute cook time, but worth the wait!

Choice: cup of soup, featured side, or fresh fruit	11
make it a bowl of soup +2	
The Italian: (a la carte) tomato, pesto, prosciutto, mozzarella, parmesan	7.50
Daily: (a la carte) Changes Daily - ask your server!	
4.50 cup 6.50 bowl (gluten free 99.75% of the time!)	

SALADS

Sante Fe: house smoked chicken, roasted corn & peppers, parmesan, tortilla strips, anaheim dressing	15
The Chef: Boar's Head chicken breast, bacon, smoked turkey, hard cooked egg, shredded lettuce, Sweetwater Valley cheddar, marinated tomatoes, Cruze Farm Ranch or red wine vinaigrette	16
Fruits & Nuts: blueberries, dried cherries, toasted almonds, goat cheese, marinated shallots, white balsamic vinaigrette	12 8 half
Classic Garden: tomatoes, cucumbers, celery, carrots, peppers, Cruze Farm Ranch Add: bacon (+1), cheddar (+1)	10 6 half
GM Mediterranean: tomatoes, cucumbers, peppers, red onion, shawarma shrooms, cauliflower hummus, roasted garlic tahini	12 8 half

Add to any Salad (+4):

sliced chicken, smoked chicken, sliced turkey, chicken salad, smoked salmon (+9)

Let Us Cater Your Next Event!

Call : 865.330.0123

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