

# Mattie's

## STARTERS

Wood Grilled Carrots . . . . .16 <i>shaved carrots, cardamom yogurt, pistachios, peppadew peppers, sumac vinaigrette</i>	Southern Sour Cream & Onion Dip . . . . . 12 <i>caramelized onions, dill, chive, house-made potato chips</i>
“Lemon Meringue” Beignets . . . . .13 <i>lemon curd, blueberry drizzle, toasted meringue</i>	Fried Green Tomatoes . . . . .24 <i>crab salad, grilled corn, cotija cheese, espelette aioli, micro cilantro, lemon</i>
Cheese Plate . . . . .23 <i>English Cheddar, Humboldt Fog, Grand Noir Blue, house sourdough, spiced pecans, house jam</i>	Pimento Cheese . . . . .17 <i>toasted ciabatta, Irish cheddar, cornichons</i>
Coconut Chia Parfait . . . . .8 <i>toasted coconut granola, raspberry compote, mixed berries (v)</i>	Buttermilk Biscuits . . . . . 8 <i>seasonal butter, local honey</i>
Avocado Toast . . . . . 16 <i>rebel tomatoes, toasted seeds, radish, arugula, multigrain bread, pickled red onion (v) Add poached egg° . . . 3 Add smoked salmon . . .6</i>	Smoked Salmon . . . . .16 <i>capers, red onion, cream cheese, “everything” bagel</i>
	Jalapeño-Cheddar Kolache . . . . .7 <i>smoked gouda and cream cheese filling</i>

## STARTER SPECIALS

Brioche Cinnamon Rolls <i>cream cheese icing, candied pecans, served two per order</i> . . . . . 11
Warm Brie Fondue <i>chardonnay poached apricots, cranberry-walnut toast</i> . . . . .21

## SALADS

Farmhouse Salad <i>local greens, sugar snap peas, shaved carrots, cherry tomatoes, red wine vinaigrette (v)</i> . . . . . 14
Beet and Citrus Salad <i>navel oranges, arugula, fennel, iced goat cheese, candied hazelnuts, preserved lemon vinaigrette</i> . . . 16
Little Gem Wedge <i>rebel tomatoes, bacon, pickled red onions, creamy blue cheese, garlic crostini</i> . . . . . 17
<i>Add to any above salad: Roasted chicken breast . . . . . 14 Grilled salmon . . . . .16 Grilled shrimp. . . . . 18</i>

## SALAD SPECIAL

Lobster Cobb° . . . . . 29 <i>poached lobster, crispy bacon, avocado, tomatoes, chopped egg, pickled onion, grilled corn, chopped lettuce, thousand island dressing</i>
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## ENTRÉE SPECIAL

Shrimp and Grits <i>grilled Gulf shrimp, creamy grits, spicy creole tomato sauce, pickled okra, scallions</i> . . . . . 31
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## ENTRÉES

Biscuits + Chorizo Cream Gravy° <i>with scrambled eggs</i> . . . . .19
Milk Punch French Toast . . . . . 22 <i>griddled bread pudding, rum-pineapple compote, vanilla mascarpone mousse, raspberry coulis, toasted coconut</i>
Chipotle Pork Chilaquiles° <i>ranchero salsa, chunky pico de gallo, over easy eggs, cotija cheese, tortilla chips</i> . . . . 23
Basmati Rice Bowl <i>chickpeas, coconut curry, roasted vegetables, chiles, cilantro, tomato, green onions (v)</i> . . .22
Fried Chicken Eggs Benedict° <i>butter milk biscuits, poached eggs, hollandaise, green salad.</i> . . . . .25
Breakfast Plate° <i>scrambled eggs, home fries, bacon or Porfi’s house-made wild boar sausage.</i> . . . . .16
Grassfield Farm 100% Grass-Fed Beef Burger° <i>aged Tillamook cheddar, tomato-bacon jam, Duke’s mayo, house frites</i> . . . .22

## SIDES

Nueske’s Applewood Smoked Bacon. . . . . 7	Spicy Home Fries . . . . .6
Porfi’s Housemade Wild Boar Sausage . . . . . 8	Fresh Fruit (v) . . . . . 6

Guests must notify your server of any food or drink allergies

We proudly source organic and sustainable ingredients, including hormone-free and antibiotic-free meats, from a variety of local and regional purveyors

° CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



ILLY COFFEES, BALINESE ICED TEA, RISHI HOT TEAS, N/As

HOT BEVERAGES *Regular or Decaffeinated:*

Brewed Coffee	3
Single Espresso	4
Double Espresso	6
Americano 1:5 espresso and hot water	5
Cortado 1:1 espresso and steamed milk	5
Cappuccino 2:2 espresso and steamed milk	5
Latte 1:3 espresso and steamed milk	6
Masala Chai Latte 1:1 masala chai and steamed milk	8

dirty chai latte - add one shot espresso +3

FLAVORINGS:

French Vanilla	+1
Creme Caramel	+1
Lavender	+1
Mocha	+1
Pumpkin Spice	+1

MILK SELECTIONS FOR COFFEES:

Half & Half	-
Whole Milk	-
Oat Milk	+75
Almond Milk	+75
Soy Milk	+75

Rishi Hot Tea Selections (individual pot): 6

Peppermint Rooibos (caffeine-free)

sweet, soothing rooibos, complemented by refreshing, aromatic peppermint

Chamomile Blossom (caffeine-free)

golden liquoring infusion with a fragrance reminiscent of honey and fruit blossoms

West Cape Chai Rooibos (caffeine-free)

sweet, soothing West Cape rooibos balanced by exotic masala spices

Earl Grey (medium-caffeine)

smooth and lively with the unique citrusy, floral aroma of bergamot oranges

Jasmine Green (medium-caffeine)

soothing green tea scented with the enchanting aroma of jasmine blossoms

China Breakfast (high-caffeine)

a full-bodied and smooth breakfast blend with hints of sweet caramel and spice

ICED/CHILLED BEVERAGES, N/As:

Cold Brew Coffee <i>regular only</i>	4
Iced Americano	5
Iced Latte	6
Iced Masala Chai Tea Latte	6
Unsweetened Iced Tea	3
Richards Rain	3
Coca-Cola	3
Diet Coke	3
Maine Root Ginger Beer	3
Sprite	3
Shirley Temple	4
House-made Lemonade	6
Arnold Palmer	5
Fresh-Squeezed Orange Juice	7
Fresh-Squeezed Grapefruit Juice	7
Cranberry Juice	4
Whole Milk	3