



FOJO BEANS®
COFFEE ROASTERS

FOJO BEANS
COFFEE ROASTERS
CULINARY CREATIONS

ADD A LOCAL EGG TO ANY ORDER \$1.00

BREAKFAST SKILLET PLATE - GF \$9.00

House made corned brisket hash with Russian fingerling potatoes, sweet peppers and onions, topped with an over-easy egg and drizzled with locally brewed beer cheese

CINNAMON BUN FRENCH TOAST PLATE - VE \$9.00

Made with our house made cinnamon swirl bun with a crunchy cinnamon topping, topped with cinnamon butter and maple syrup

DIRTY MORNING BISCUIT AND GRAVY \$9.00

House made rosemary breakfast sausage in a coffee-infused country gravy over a local egg and a soft buttery biscuit

GOURMET GRILLED PINEAPPLE & BRIE GRILLED CHEESE - VE \$10.00

Grilled pineapple and caramelized onions harmonize between brie and our local cheese mix on grilled sourdough. Served with a side of microgreens

GOURMET TOMATO, WALNUT PESTO GRILLED CHEESE - VE \$10.00

Cheddar and muenster melted on grilled sourdough, with sliced tomatoes and a walnut pesto. Served with a side of microgreens. ** Contains Walnuts*

GOURMET PASTRAMI GRILLED CHEESE \$12.00

House made pastrami on sourdough with a five-cheese blend, spicy maple mustard, a side of pickled cabbage and edible watermelon radish

ROASTED VEGGIE QUICHE - VE \$10.00

Fresh in-season vegetables, candy striped beets, roasted and mixed with local cheeses, herbs and eggs, and baked in a beet crust. Served with a side of microgreens

THREE MEAT QUICHE \$11.00

Our twist on a classic with house made rosemary sausage, smoked bacon and Spanish chorizo. Served with a side of microgreens

VE – Vegetarian
VG – Vegan
GF – Gluten Free



**Our Kitchen uses walnuts in some menu items*



FOJO BEANS®
COFFEE ROASTERS

FOJO BEANS
COFFEE ROASTERS
CULINARY CREATIONS

TARRAGON CHICKEN AND BISCUITS	\$11.00
A savory blend of chicken and vegetables in a chicken tarragon gravy, spooned over a buttery biscuit	
CAROLINA PULLED PORK SANDWICH WITH INDONESIAN COLE SLAW	\$12.00
Rubbed with our Indigo Moon spice blend, our house smoked Carolina pulled pork is served Memphis style with Indonesian cole slaw. Served with a side of microgreens.	
OVEN ROASTED TURKEY ON CRANBERRY NUT BREAD	\$12.00
Perfectly roasted with herbs and placed atop cranberry nut bread with baby spinach, vine ripened tomatoes, and cranberry aioli	
SMOKED SALMON TACOS	\$12.00
Our own Jack Daniels smoked fresh salmon in flour tortillas topped with our cheese blend, microgreens, house pineapple salsa, and a spicy dill crème fraiche	
CHICKPEA GARLIC "MEATBALLS" – VE, VG	\$10.00
A blend of roasted garlic, chickpeas, and spices; roasted and served over portabella mushrooms with a porcini mushroom sauce. <i>* Contains Walnuts</i>	
BRAISED BEEF PIEROGIES	\$11.00
Floating atop red wine garlic greens with porcini mushroom sauce, caramelized onions, and a side of microgreens	
SPANIKOPITA PLATE	\$10.00
Crispy phyllo cups with a spinach garlic and feta filling	
HOUSE MADE SOUP	\$6.00
Gazpacho or French Onion	

VE – Vegetarian
VG – Vegan
GF – Gluten Free



**Our Kitchen uses walnuts in some menu items*



FOJO BEANS®
COFFEE ROASTERS

FOJO BEANS
COFFEE ROASTERS
CULINARY CREATIONS

SATURDAY SPECIALS

SWEET POTATO BREAKFAST BURRITO

\$9.00

Smoked bacon, shredded sweet potato, caramelized peppers & onions, and scrambled eggs, in a grilled flour tortilla

BREAKFAST BISCUIT SANDWICH

\$9.00

Rosemary breakfast sausage, fried egg and blended cheeses with microgreens and pico de gallo atop a homemade buttermilk biscuit

VE – Vegetarian
VG – Vegan
GF – Gluten Free



**Our Kitchen uses walnuts in some menu items*