



## TRIANGLOSOPHY

A few things while we have your attention: We are down with the local thing. We try our best to provide local, seasonal items and local, hormone/antibiotic free proteins. Recycling makes us feel warm and fuzzy inside. We make a huge effort not to add to our landfills and our food waste is used for compost. Thanks for making us your local neighborhood spot!

## SNACKS

### Stuffed French Toast \$9

fresh challah bread stuffed with an orange-cream cheese filling, griddled and sliced in 4 shareable pieces

### Cinnamon Rolls \$4.5

fresh baked with a home-style milk glaze

### Biscuits and Gravy \$5.25

house-made sausage gravy over fluffy southern biscuits

## BENNYS

served with fruit and your choice of home fries or grits

### Crab Cake\* \$14

poached eggs, crab cakes, hollandaise, fluffy biscuit

### Way out West\* \$12.75

poached eggs, chipotle pulled pork, avocado, cheddar-jack cheese, pico de gallo, hollandaise, english muffin

### South of the Benny\* \$13

poached eggs, bacon, pimento cheese, hollandaise, scallions, buttermilk biscuit

### Buffalo Benny\* \$13

poached eggs, buffalo fried chicken tenders, hollandaise, blue cheese crumbles, buffalo drizzle, english muffin

## FOLDED EGGS

served with fruit and your choice of home fries or grits

### Bacon-Pimento\* \$10.5

four eggs, bacon, pimento cheese, caramelized onion

### Veggie Patch\* \$10.5

four eggs, avocado, black bean guacamole, cotija cheese, pico de gallo

### Hot Chick\* \$12

four eggs, grilled chicken, jalapenos, pepper jack cheese, caramelized onions, bacon

### All Aboard Omelet\* \$12

four eggs, blackened shrimp, peppers, onions, cilantro, ranchero sauce

## BRUNCH CRAVERS

### Chicken or the Egg\* \$12.5

fried chicken, scrambled eggs, sausage gravy, cheddar, scallions and bacon all sandwiched between two biscuits  
BEWARE! this sandwich is a knife and fork job!

### P.B.L.T. \$11

house pimento cheese, bacon, mixed greens, tomatoes, sour-dough toast. served with home fries, grits or fruit

### The Mess\* \$8.75

a scramble of eggs, cheddar, home fries, tomatoes, mushrooms, peppers and onions

### Breakfast Totchos\* \$9

tots topped with scrambled eggs, sausage gravy, jalapenos, diced tomatoes and cheddar cheese

### Southern Sunrise \$10.5

two grit-collard fritters topped with black forest ham, cheddar-jack cheese, over easy egg, pickled red onions, lowcountry bbq sauce and scallions

### Breakfast Burrito\* \$12.5

applewood bacon, smoked sausage, scrambled eggs, peppers, onions and cheddar, served with home fries, grits or fruit

### Huevos Rancheros\* \$9.5

jasmine rice, street corn salsa, black beans, roasted tomatoes, avocado, cotija cheese, scallions, tortillas, ranchero sauce, over easy egg

### Mahi Tacos\* \$11.5

mahi mahi, coleslaw, tomatoes, scallions, chipotle sour cream, salsa verde, served with home fries, grits or fruit

### Morning Tailgater \$8.5

two buttermilk biscuits topped with house chili, over easy egg, cheddar-jack cheese, scallions

### Shrimp and Grits\* \$12.5

shrimp, stone ground grits, tasso gravy, scallions, tomatoes

## GRIDDLE

### Buttermilk Pancakes \$6

stack of three with whipped butter, powdered sugar, maple syrup and whipped cream  
(add chocolate chips \$1.5)

### Pigs in a Cake\* \$10

two buttermilk pancakes stuffed with ham, sausage, bacon, cheddar cheese and an over hard egg

### Classic French Toast \$9.5

hand-dipped and griddled local challah bread, whipped cream, powdered sugar, butter, syrup

## BUILD IT

### Two Eggs\* \$3

over, up, poached, scrambled

### Meat\* \$4.5

sausage patties, bacon, black forest ham

### Cheese\* \$1.5

cheddar, american, pepper jack

### Carbs \$2.5

white toast, english muffin, biscuit

### Extras \$3.5

home fries, grits, fresh fruit, side salad

## CHATTERBOX COLD BREW COFFEE

### Bottle \$5

unsweet or slightly sweet

+ Locally Made in Avondale +

\*consumer advisory: some of our menu items may contain raw or undercooked ingredients. consuming raw or undercooked poultry, meat, shellfish, seafood or eggs may increase your risk of food borne illness. guests under the age of 18 may not order ground beef cooked below 155 degrees.



# WET YOUR WHISTLE

## HAPPY HOUR

(Monday-Friday 4pm-7pm)

\$2.5 domestic bottles

\$3 house liquors

\$4 house wines

\$1 OFF all draft beer

### \$3 SHOOTERS

Fireball

Espolon

Jim Beam



### \$5 APPS

Best Queso-nario

Turning Me Naan

Mac & Cheese Lollipops

Southwest 7

Lowcountry Egg Rolls

## ALL DAY EVERYDAY

\$10 Bud Light Pitchers

\$1.5 Natty Light Cans

\$2 PBRs

\$4 Coastal Island Lager

\$3 Mini Car Bombs

Mimosas \$2 gl / \$8 carafe

\*These special promotions may not be available for holidays and special events.

## BEERS

### Old Favorites

#### Domestics

Budweiser, Bud Light, Miller Lite, Coors Lite, Michelob Ultra, Yuengling



#### Imports

Heineken, Heineken 0.0 (N/A), Stella Artois, Corona, Corona Light

### Crafts

#### Witty Blondes

Westbrook White Thai \$5.75

Lefte Blonde \$5.25

Shock Top \$4.25

#### Hoppy Endings

Coast Hop Art IPA \$6.5

Heavy Seas Tropi-Cannon \$5.25

Terrapin Krunbles \$5.50

Bell's Two Hearted \$5.75

#### Lighter Side Of Life

Munkle Pils \$5.75

Wicked Weed Uncle Rick's Pilsner \$5.25

Coast Kolsch 32/50 \$5.75

White Claw (rotating flavors) \$4.75

#### Magic Brownies

Sweetwater 420 \$4.75

Hi Wire Bed of Nails Brown \$5.25

Brooklyn Brown Ale \$5

#### Dark Side of the Brew

Founders Stout \$7.25

Holy City Pluff Mud Porter \$5.5

#### Ciders

Angry Orchard 16oz \$5

Ship's Wheel Dry Hopped \$6.25



## WINE

### House Wines- \$5

Woodbridge Pinot Grigio

Woodbridge Chardonnay

Woodbridge Cabernet Sauvignon

Woodbridge Merlot

Woodbridge Pinot Noir

### Wine by the Glass/Bottle

#### Sparkling

Ruffino Prosecco (187 ml) \$10

#### White

Banfi "Le Rime" Pinot Grigio \$6/24

Rosatello Moscato \$6/24

Tom Gore Chardonnay \$7/28

Nobilo Sauvignon Blanc \$8/32

#### Red

Trapiche Malbec \$6/24

Tribute Cabernet \$9/36

The Seeker Pinot Noir \$7/28

## SPECIALTY COCKTAILS

### Honey Mule \$8

Wild Turkey American Honey, Fresh Lime, Ginger Beer, Fresh Mint

### Red Sangria \$7

Red Wine, Brandy, Triple Sec, Fruit Juices, Fresh Fruit

### Peach Sangria \$7

Parrot Bay Mango, Peach Liquor, White Wine, Fresh Fruit and Juice

### Cilantro-Cucumber Cooler \$8

Tito's Vodka, Cilantro Simple Syrup, Fresh Cucumber, Fresh Lime, Soda Water

### High Roller Margarita \$10

Patron Silver, Cointreau, Sour, Fresh Lime, Salt Rim

### Ginger Cat \$7

Cathead Honeysuckle Vodka, Ginger beer, Orange and Muddled Mint

### Strawberry-Mint Lemonade \$7

Deep Eddy Lemon Vodka, House Strawberry-Mint Simple Syrup, Fresh Lemon, Soda Water

## DON'T MISS OUT ON OUR POPULAR WEEKLY SPECIALS...

### TACO TUESDAY

(Starting at 5pm)

\$3 Tacos

\$3 Margaritas

\$3 Mojitos

### SUNDAY FUNDAY

Award Winning Brunch

Build a Bloody Mary

Mimosas!

\$2 each/\$8 carafe

