



TRIANGLOSOHY

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!

THE SNACKS

Cinnamon Rolls \$4.5

fresh baked with a home-style milk glaze

Biscuits and Gravy \$7

house-made sausage gravy over fluffy southern biscuits

THE CLASSICS

South of the Benny* \$16

poached eggs, bacon, pimento cheese, hollandaise, scallions, buttermilk biscuit, served with home fries, fruit or grits

The Big Cheese \$12.5

four egg omelet with swiss cheese, cheddar-jack cheese, black forest ham, spring onion, served with choice of home fries, fruit or grits

The Uova Roma \$13.5

four egg omelet with sausage, boursin cheese, roasted tomato, basil, choice of home fries, fruit or grits

Return of the Crab* \$18

poached eggs, house crab cakes, avocado, sliced tomato, hollandaise, buttermilk biscuit, served with home fries, fruit or grits

The Daily Stack \$10

stack of three specialty buttermilk pancakes (ask your server what is in today's stack) with whipped butter, powdered sugar, maple syrup and whipped cream

Classic French Toast \$10

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

THE CRAVERS

Chicken or the Egg* \$13.75

fried chicken, scrambled eggs, sausage gravy, cheddar, scallions and bacon all sandwiched between two biscuits

BEWARE! this sandwich is a knife and fork job!

The Kitchen Sink \$12

scrambled eggs over stone ground grits, home fries, sausage gravy, peppers, onions, cheddar-jack cheese

Chorizo Hash* \$11

homefries topped with chorizo, onions, peppers, cheddar-jack cheese, scallions, a sunny up egg, sriracha-lime crema

Brunched Burger* \$15

smash burger on an english muffin, cheddar cheese, over-hard egg, bacon and maple mayo, served with home fries, grits or fruit

Philly Hash \$15.75

slow braised brisket, home fries, sausage gravy, scrambled eggs, spring onion, american cheese

Breakfast Burrito* \$13.5

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

Huevos Rancheros* \$10

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

Mahi Tacos* \$13

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

Captain's Breakfast Quesadilla* \$12

large flour tortilla pressed and stuffed with scrambled eggs, cheddar-jack cheese, shrimp and bell peppers, served with ranchero sauce

YOU BUILD IT

Two Eggs* \$4

over, up, poached, scrambled

Meat* \$4.5

sausage patties, bacon, black forest ham

Carbs \$3.5

white toast, english muffin, biscuit

Cheese* \$1.5

cheddar, american, pepper jack

Extras \$4.5

home fries, grits, fresh fruit, side salad

CHATTERBOX COLD BREW COFFEE

Bottle \$5

unsweet or slightly sweet

+ Locally Made in Avondale +

TRIANGLE'S BIG BAD BLOODY MARY \$15

tito's vodka, zing zang bloody mary mix, guinness floater, cajun rim, garnished with pimento cheese stuffed olives, applewood smoked bacon strip, cajun shrimp, lemon, lime, celery, pickled okra, dill pickle

WET YOUR WHISTLE

HAPPY HOUR

(Monday-Friday 4pm-7pm)

\$3.25 domestic bottles

\$3 house liquors

\$4 house wines

\$1 OFF all draft beer

\$3 SHOOTERS

Fireball
Lunazul Blanco
Jim Beam



\$6 APPS

Best Queso-nario

In a Pickle

Mac & Cheese Lollipops

ALL DAY EVERYDAY

\$14 Bud Light Pitchers

\$1.75 Natty Light Cans

\$2.75 PBRs

\$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, Tecate

Crafts

Witty Blondes

Westbrook White Thai	\$6.25
Sierra Nevada Sunny Little Thing	\$6
Shock Top	\$4.5

Hoppy Endings

Coast Hop Art IPA	\$6.5
Sweetwater 420	\$5.25
Elysian Space Dust	\$6
Bell's Two Hearted	\$6.5

Lighter Side of Life

Wicked Weed ROTATING Burst Sour	\$6.75
Coast Kolsch 32/50	\$5.75
White Claw (rotating flavors)	\$4.75
Truly Wild Berry	\$5.25

Dark Side of the Brew

Hi Wire Bed of Nails Brown	\$6
Holy City Pluff Mud Porter	\$6

Ciders

Angry Orchard 16oz	\$5.75
Original Sin Black Widow	\$6



WINE

House Wines \$5

Pinot Grigio
Chardonnay
Cabernet Sauvignon
Merlot
Pinot Noir

Wine by the Glass/Bottle

Sparkling

Lunetta Prosecco (187 ml) \$10

White

Banfi "Le Rime" Pinot Grigio \$6/24
Ironstone Chardonnay \$7.5/30
Monkey Bay Sauvignon Blanc \$7/28
Impero Mon Amor Rose \$7/\$28

Red

Trapiche Malbec \$6/24
Tribute Cabernet \$9/36
Eos Pinot Noir \$7/28

SPECIALTY COCKTAILS

Tropical Mule \$8

Stoli Orange, Fresh Mint, Pineapple, Lime, Ginger Beer

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

Guava Margarita \$9

Espolon Blanco, Cointreau, Guava Puree, Sour, Fresh Lime, Salted 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)

\$4 Tacos

\$4 Margaritas

\$4 Mojitos

SUNDAY FUNDAY

Award Winning Brunch

Build a Bloody Mary

Mimosas!

\$2 each/\$8 carafe