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!

THE SNACKS
Cinnamon Rolls $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* $16.5
poached eggs, bacon, pimento cheese, hollandaise, scallions, buttermilk biscuit, served with home fries, fruit or grits
Classic French Toast $12
hand-dipped and griddled local challah bread, whipped cream, powdered sugar, whipped butter and maple syrup
Return of the Crab* $18.5
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 specially buttermilk pancakes [ask your server what is in today’s stack] with whipped butter, powdered sugar, maple syrup and whipped cream

THE CRAVERS
Chicken or the Egg* $14
fried chicken, scrambled eggs, sausage gravy, cheddar, scallions and bacon all sandwiched between two biscuits
The Kitchen Sink $12
scrambled eggs over stone ground grits, home fries, sausage gravy, peppers, onions, cheddar-jack cheese
Chorizo Hash* $11.5
homefries topped with chorizo, onions, peppers, cheddar-jack cheese, scallions, a sunny up egg, strachi-tama crema
Chilaquiles $11
tortillas in a savory tomato-chicken broth topped with chipotle pulled pork, cotija cheese, red onion, cilantro, avocado and a sunny up egg
Breakfast Burrito* $13.5
applewood bacon, smoked sausage, scrambled eggs, peppers, onions and cheddar, served with home fries, grits or fruit
Huevos Rancheros* $11
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
Captains Breakfast Quesadilla* $12
large flour tortilla pressed and stuffed with scrambled eggs, cheddar-jack cheese, shrimp and bell peppers, served with ranchero sauce

CRAVERS BETWEEN THE BREAD
Smashing Burgers* $15.5
smash burger on an english muffin, cheddar cheese, over-hard egg, bacon and maple mayo, served with home fries, grits or fruit
I’ve Got My Hash Patty* $16.5
grilled signature burger on a kaiser roll with american cheese, a crispy hash brown patty, applewood smoked bacon, avocado, sunny egg and a chipotle-ketchup

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
Four Egg Omelet $8.5
choice of cheese, pepperjack, american, swiss
*sub goat cheese or house pimento + $1.5
$1.5 Add Ons
onions, peppers, black beans, jalapenos, roasted tomatoes, mushrooms
$2.5 Add Ons
bacon, sausage, black forest ham, avocado
Sides $4.5
home fries, grits, fresh fruit, side salad

CHATTERBOX COLD BREW COFFEE
$5
unsweet or slightly sweet
+ Locally Made in Avondale +

BRUNCH BOMBS $4
+ A Twist On Our Popular “Mini Bombs” +
5 oz shot of guiness and a drop of crocked cow caramel bourbon cream

*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)
- $3.25 domestic bottles
- $3 house liquors
- $4 house wines
- $1 OFF all draft beer

**$3 SHOOTERS**
- Fireball
- Lunazul Blanco
- Deep Eddy Lemon

**$6 APPS**
- Best Queso-nario
  - In a Pickle
  - Mac & Cheese Lollipops

**BEERS**

**Old Favorites**
- **Domestics**
  - Budweiser, Bud Light, Miller Lite, Coors Lite, Michelob Ultra, Yuengling
- **Imports**
  - Heineken, Stella Artois, Corona, Tecate

**Crafts**
- **Willy Blondes**
  - Westbrook White Thai
  - Victory Golden Monkey Belgian Triple 9.5%
  - Edmunds Oast Something Coid 16oz
  - Shock Top

**Hoppy Endings**
- Coast Hop Art IPA
- Sycamore Beach Candy 16oz
- New Realm Hazy Like a Fox

**Lighter Side of Life**
- Wicked Weed Burst Sour
- Coast Kosch
- White Claw Black Cherry
- Palmetto Idle Speed Salted Lime Lager
- New Belgium Fat Tire Golden

**Dark Side of the Brew**
- Hi Wire Bed of Nails Brown
- Commonhouse Red Fox Irish Ale
- Edmunds Oast Leatherjacket Porter 16oz

**Ciders**
- Angry Orchard 16oz
- Austin EastCider Blood Orange
- N/A Brah

**Wine**

- House Wines $5
  - Pinot Grigio
  - Chardonnay
  - Cabernet Sauvignon
  - Merlot
  - Pinot Noir

- **Wine by the Glass/Bottle**
  - Sparkling
    - Lunetta Prosecco (187 ml) $10
  - White
    - Banti “Le Rime” Pinot Grigio $6.25
    - Ironstone Chardonnay $7.5/30
    - Haymaker Sauvignon Blanc $7.5/30
    - Impero Mon Amor Rose $7/25
  - Red
    - Trapiche Malbec $6/24
    - Noah River Cabernet Sauvignon $8/32
    - District 7 Pinot Noir $8/32

**SPECIALTY COCKTAILS**

- **Citrus Mix** $9
  - Local Sweet Grass Vodka, Muddled Orange, Fresh Mint, Ginger Beer

- **Red Sangria** $7
  - Red Wine, Brandey, Triple Sec, Fruit Juices, Fresh Fruit

- **Peach Sangria** $7
  - Parrot Bay Mango, Peach Liquor, White Wine, Fresh Fruit and Juice

- **Guava Margarita** $10
  - Lunazul Blanco Tequila, Cointreau, Guava Puree, Sour, Fresh Lime, Salted Rim

- **Coco Loco** $10
  - Guayabero, Baco, Pineapple Juice, Cream of Coconut, Pineapple Juice, Orange Juice, Grenadine

- **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 $2.5 each/$10 carafe