

DAYBREAK

Pleasant Street

Breakfast

Egg Breakfast \$9.95

Two eggs or tofu scramble, choice of loin ham/bacon/house-made local pork sausage/veggie sausage, potatoes or grits, and toast

Sub pancakes or Brioche French toast for bread \$3

Breakfast Grits \$10.95

Cheese grits with two eggs or tofu scramble, peppers, mushroom, onion, garlic. Choice of smoked sausage/loin ham/tempeh/bacon

Breakfast Sandwich \$10.95

Two eggs, loin ham, swiss, fried onion, baby greens, mustardaise on ciabatta. Potatoes or grits.

Daybreak Hash \$10.95

Red and sweet potatoes, two eggs or tofu scramble, peppers, mushrooms, onion, garlic, maple. Choice of smoked sausage/loin ham/bacon/tempeh.

Biscuits and Gravy \$10.95

Grilled house made buttermilk biscuit, two eggs, bacon, and breakfast gravy. Potatoes or grits

Huevos Rancheros \$10.95

Two eggs, black beans, cheddar, queso fresco, tomatillo, salsa fresca, sour cream, and cilantro on corn tostada. Potatoes or grits

Breakfast Fried Rice \$10.95

Peppers, mushrooms, onion, garlic, peas, sesame, soy, maple, egg or tofu scramble, sauteed with brown rice. Choice of tempeh, smoked sausage, bacon, or loin ham

Quinoa Porridge \$9

Cream or coconut milk, banana, apples, golden raisins, walnuts, and maple.

3- Egg Omelettes

Served with potatoes or grits and toast

Sub pancakes or Brioche French toast for bread \$3

Veggie Omelette \$10.95

Spinach, daily veg, sundried tomato pesto, and swiss

Smoked Salmon Omelette \$11.95

House smoked salmon, fried caper cream cheese, dill, pickled onions

Duck and Goat Omelette \$12.95

House smoked duck, goat cheese, fried onion

The Deep South Omelette \$12.95

Local smoked sausage, braised collards, and pimento cheese

Farm Worker Omelette \$11.95

Bacon, daily veg, cheddar, and breakfast gravy

French Toast

House Made Thick Cut Brioche French Toast \$9

served with fruit

Stuffed Brioche French Toast \$11.95

Strawberry cream cheese, topped with powdered sugar, fresh berries, and maple

Add bacon, loin ham, sausage, or veggie sausage \$3

Daybreak Breakfast Cristo \$13.95

Thick slice brioche french toast sandwich with two eggs, cheddar, bacon or veggie sausage, maple. Potatoes or grits.

Pancakes

Side of Bacon, Loin Ham, Berkshire Sausage, Veggie Sausage \$3

Buttermilk or Chia Vegan Pancakes \$8

Served with fruit

Berry Bliss Cakes \$11

Stack of pancakes with vanilla anglaise, blueberry sauce, fresh berries, and whipped cream

Cinnamon Roll Cakes \$11

Stack of pancakes layered with cinnamon sugar and walnuts, topped with vanilla anglaise and whipped cream

Caveman Cakes \$13.95

Almond flour Paleo protien cakes with berries, walnuts, and coconut cream

Dutch Baby \$12.95

Oven baked pancake with lemon, powdered sugar, banana, berries, and maple.(may take 20 minutes to create)

Beverages

Locally Roasted Hot or Iced Opus Coffee \$3

Loose Leaf Hot Tea Pot \$4

Fresh Squeezed Juices \$3.50

Fresh Squeezed Lemonade \$3

House Made Soda \$2.75

Iced Tea \$2.50

Cane Sugar Sodas \$2.50

Diet Coke \$2.50

Yoohoo \$2.50



Handhelds

Daybreak Burger \$11

Two grass fed beef patties from Greenway Farms in Alachua. Baby greens, pickles, pickled onion, tomato on toasted potato roll with american cheese and burger sauce. Potatoes
Add bacon or loin ham \$2, extra burger patty \$3

Tacos \$10.95

Choice of tempeh or mojo pork with cabbage jalapeno slaw, chipotle sour cream, queso fresco, cilantro, and lime. Black beans and brown rice.
Shrimp-\$2, House smoked duck-\$3

Collard Melt \$11.95

Marinated tempeh or chicken, braised collards, grilled tomato, hummus, spicy mayo on ciabatta. Potatoes or Quinoa tabbouleh

SLT/BLT/TLT \$10.95

Bacon, house smoked salmon, or marinated tempeh with lettuce, sliced tomato, and mayo on sourdough. Potatoes or Quinoa tabbouleh

Smoking Duck \$12.95

Shredded house smoked duck, apples, cabbage jalapeno slaw, and mustardise on a potato roll. Potatoes or Quinoa tabbouleh

Pimento Cheese n' Chicken \$11.95

Chicken breast, pimento cheese, bacon, sundried tomato pesto on ciabatta. Potatoes or quinoa tabbouleh

Tuna Melt \$10.95

House-made poached yellowfin tuna, pecan, apple, red onion, lemon, herbs, mayo. Served on multigrain with tomatoes and melted swiss. Potatoes or quinoa tabbouleh

Sides

1 egg \$1.50

Toast \$2, biscuit \$3

Bacon or loin Ham \$3

Local Berkshire pork or veggie sausage \$3

Quinoa Tabbouleh \$3

Organic yellow corn grits \$3

Organic Black Beans and Brown Rice \$3

Potatoes \$3

Fruit \$4

Seasonal Vegetables \$4/\$7/\$9

Salads

Dressings: Tahini, Sherry Citrus, Buttermilk Pesto

House Salad \$6/9

Baby greens, pickled red onion, tomato, apple, pumpkin seeds, and cotija cheese.
Add \$3/chicken or tempeh. \$5/shrimp

Cobb Salad \$11.95

Baby greens, chicken breast, pickled onion, tomato, hard egg, bacon, and blue cheese.

Smoked Salmon \$12.95

Baby greens, house-smoked salmon, pickled onion, capers, tomato, hard egg, fresh herbs.

Chopped Salad \$10.95

Baby greens, corn, black beans, pickled red onions, tomato, dried cranberry, cotija cheese, pecans, walnuts, pumpkin seeds
Add \$3/chicken or tempeh, \$5/shrimp

Entrees

Quinoa Bowl \$15.95

Quinoa, black bean, corn, salsa fresca, goat cheese, sweet potatoes, cilantro. Choice of chicken, mojo pork, or tempeh.
Shrimp-\$2

Shrimp and Grits \$15.95

Shrimp, smoked sausage, jalapenos, peppers, corn, onion, garlic in Cajun spices over cheese grits

Mojo Tostada \$12.95

Mojo pork, corn tortillas, black beans, chipotle crema, cojita, queso fresco, corn, lettuce, cilantro, tomatillo, salsa.

Vegetable Stir Fry \$14.95

Chicken, Smoked Sausage, or Tempeh, Daily vegetables, peppers, mushrooms, garlic, chilis, onion, tomatoes, and sweet potatoes saute with coconut oil, soy, and brown rice served over black beans. Shrimp- \$2

Local Partners

Greenway Farms, Alachua, FL - Pasture raised grass-fed beef

Pature Prime Wygu and Marcinek Farms - Berkshire pork

Ward's Supermarket - Organic grains, produce, specialty grocery

Opus Coffee - Local coffee roaster

Union Street Farmers Market Farmers - Seasonal produce

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* Consumer Advisory: Consuming raw or undercooked eggs may increase your risk of food borne illness