

VENABLE

ROTISSERIE BISTRO
CARRBORO, NC

BRUNCH PLATES

GRAVLAX PLATE • \$18 GF

Lax, potato pancake, crème fraîche & chive salad

HERBED ROASTED EGGS • \$18 AVN/AGF

Sunnyside eggs with minced herbs, cream, applewood-smoked bacon, crostini & country potatoes

VENABLE CHICKEN & WAFFLE • \$18

With eggs & a hot honey drizzle

GREEN CHILE & PORK STEW • \$18 AGF

Braised pork butt stewed with green chiles & tomatoes topped with two sunnyside eggs & served with two pieces of sourdough toast

BRIOCHE FRENCH TOAST • \$18 V

Guglhupf brioche, Vermont maple syrup, fresh berries & whipped cream

HUEVOS RANCHEROS • \$18 V

Crispy flour tortilla, refried black beans, Wisconsin cheddar & two sunnyside eggs topped with cilantro, pico de gallo & tomatillo ranchero sauce

CLASSIC ENGLISH BREAKFAST • \$16 AGF/AV

Two sunnyside Latta's eggs, toast, sausage, baked beans, grilled tomato, country ham & potatoes

SEARED TOFU & CHAAT SALAD • \$15 VN/GF

Mixed greens topped with fried chickpeas, tofu & sweet potato tossed with tomatoes & a ginger & lemongrass vinaigrette

COBB SALAD • \$15 GF/AV

Romaine lettuce, tomato, avocado, blue cheese, bacon, hard boiled egg & choice of our rotisserie or grilled chicken with basil green goddess dressing

BRUNCH BURGER* • \$17 AGF

Ground chuck & short rib burger topped with cheddar cheese, applewood smoked bacon, & a sunnyside egg with a side of herb-salted fries

SUB HOUSE-MADE BLACK BEAN PATTY (VEGETARIAN) \$1

VEGETABLE TAMALE • \$18 V/GF/AVN

Corn tamales stuffed with roasted poblano chiles, onions, carrots & fire-roasted tomatoes served with salsa verde, cilantro, Mexican cream, scallions & queso fresco

ADD AVOCADO \$3 • PULLED CHICKEN \$6 • TOFU \$4

BANH MI • \$15 V/AVN/AGF

Pickled daikon, carrots & cucumbers with crispy tofu in a lemongrass vinaigrette with cilantro, jalapenos, and miso mayo

SUB KOREAN PORK BBQ FOR TOFU \$5 • ADD ANCHOVIES \$2

SIDES

2 EGGS • \$4 • SAUSAGE • \$4

APPLEWOOD-SMOKED BACON • \$4

CHEESE GRITS • \$4 • COUNTRY POTATOES • \$5

TOAST • \$4 • FRESH FRUIT • \$6

POTATO PANCAKE • \$4

With scallions & crème fraîche

VERMONT GRADE A MAPLE SYRUP • \$2/OZ

KIDS

All kids menu items include a side of fresh fruit

EGG IN THE HOLE • \$7 V/AGF

Sourdough toast with an egg baked in a cut-out hole

KIDS WAFFLE • \$8 V

Half waffle served with butter & Vermont maple syrup

HOT DOG • \$8 AGF

A 100% beef hot dog with no antibiotics, hormones, nitrates, preservatives or artificial ingredients on a plain bun

CHICKEN TENDERS • \$8

Breaded natural chicken tenderloins

GRILLED CHEESE • \$7 V/AGF

Cheddar cheese on Guglhupf brioche

GRASS-FED BEEF SLIDERS • \$8 AGF

Local, grass-fed beef sliders served on potato buns add cheese \$1

BEVERAGES

ORANGE JUICE • \$3

SOFT DRINKS • \$3

Coke, Diet Coke, Sprite, Root Beer, Dr. Pepper, Ginger Ale

HOUSE SQUEEZED LEMONADE • \$3.50

ICED TEA • \$3

Sweet or Unsweet

COFFEE

Carrboro Coffee Roasters

Small Press Pot • \$4 • Large Press Pot • \$7

Iced Cold Brew • \$5

LOOSE LEAF TEA • \$4

SPARKLING WATER

500 ml • \$4 • 1 liter • \$6

BRUNCH COCKTAILS

VENABLE BLOODY MARY • \$11

House-infused ancho vodka with all the right fixins'

POTTER'S GETAWAY • \$12

Aged rum, mango, mint, lime

PORCH SWING • \$12

Bourbon, iced tea, hibiscus syrup, lemon

DEVIL'S GARDEN • \$12

Serrano & cilantro infused tequila, triple sec, lime, tajjin rim

GRAPEFRUIT INTERACTION • \$12

Prosecco & brandied cherry juice

MORNING RITUAL • \$12

Vodka, creme de cacao, cold-brew coffee, vanilla bean syrup, chocolate bitters

MIMOSA • FLUTE \$9 CARAFE \$25

Prosecco & juice (choice of: orange, cranberry, grapefruit, or pineapple)

GF: Gluten Free AGF: Available Gluten Free V: Vegetarian VN: Vegan AV: Available Vegetarian AVN: Available Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. • Please alert your server of any food allergies or dietary restrictions. • A gratuity of 20% will be added for parties of six or more.