

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 \$9.95

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

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 \$11.95

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



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

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. Potatoes
Add bacon or loin ham \$2, extra burger patty \$3

Falafel Black Bean Burger \$11

Vegan/gluten free falafel and black bean patty with hummus, tahini, lettuce, tomato, pickles, pickled red onions on a toasted potato roll. Potatoes or quinoa tabbouleh

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.
Smoked Salmon or shrimp-\$2, House smoked duck-\$3

Collard Melt \$10.95

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, pickles, and mustard 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

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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.

Pleasant Nicoise \$12.95

Baby greens, smoked salmon, olives, hard egg, zucchini, pickled onion, red potato, tomato, 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. Duck or 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. Black beans and brown rice

Vegetable Stir Fry \$14.95

Chicken, Smoked Sausage, or Tempeh, Daily vegetables, peppers, mushrooms, garlic, chilis, onion, tomatoes, scallions, 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

Osteen Farms, Bronson, FL - 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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