**BREAKFAST ALL DAY**

We will gladly substitute oven-roasted “moon dusted” potatoes, creamy dreamy grits, fresh fruit or salad as a side item.

**GF FAMOUS FLYING BISCUIT BREAKFAST** - two eggs served with our signature chicken breakfast sausage and a side of creamy dreamy grits. Soy sauce available upon request.

**THE HIGH FLYER BREAKFAST** - two eggs served with our signature chicken sausage, creamy dreamy grits, plus an organic oatmeal pancake topped with warm peach compote.

**BISCUIT, EGGS AND GRAVY** - an open-faced fluffy flying biscuit, topped with two scrambled eggs and smothered with our homemade chicken sausage gravy. Served with a side of creamy dreamy grits.

**SOUTHERN SCRABLE** - three eggs scrambled with crisp turkey bacon, spicy collard greens, onions and cheddar cheese. Served with a side of creamy dreamy grits.

**EGG-CEPTIONAL EGGS** - a Flying Biscuit Original, two eggs over medium on black bean cakes topped with oven-roasted tomato salsa, feta cheese and sour cream. Served with a side of creamy dreamy grits.

**SMOKED SALMON SCRABLE** - three eggs scrambled with wood-smoked salmon and fresh dill cream cheese. Served with a side of creamy dreamy grits.

**PASTA, SAUSAGE AND EGGS** - three eggs scrambled with chicken sausage, penne pasta, spinach, mushrooms and cheddar cheese. Served with a side of creamy dreamy grits.

**TURKEY HASH** - two eggs over medium topped with cheddar cheese, served over slow-roasted turkey pot roast and oven-roasted “moon dusted” potatoes.

**FLAT IRON STEAK AND EGGS** - flat iron steak grilled to medium rare, served with two eggs and a side of creamy dreamy grits.

**MEGGXICAN WRAP** - spicy scramble of eggs, cheddar cheese, onions, serrano peppers wrapped in a flour tortilla, topped with a warm tomato salsa and a dollop of sour cream. Served with a side of creamy dreamy grits.

(Replace tofu at no extra charge).

**breakfast bowl** - two oven fried green tomatoes, crisp turkey bacon and two over medium eggs served atop a bowl of our award-winning creamy dreamy grits and topped with a warm homemade red salsa.

**Egg-stravaganza** - two eggs served with our chicken sausage, crisp turkey bacon, creamy dreamy grits, plus whole wheat French toast topped with our homemade raspberry sauce and honey créme anglaise.

**southern style biscuit benedict** - a fluffy flying biscuit served open-faced, topped with pimento cheese, two poached eggs, crisp turkey bacon, hollandaise sauce and garnished with fresh basil. Served with a side of creamy dreamy grits.

**Garden fresh veggie scramble** - three eggs scrambled with white cheddar cheese, onions, spinach, mushrooms and red and green peppers. Served with fresh fruit.

**Tofu scramble** - tamari-marinated tofu scrambled with red and green peppers, onions, spinach and mushrooms. Served with fresh fruit.

**Hollywood omelette** - egg whites, spinach, mushrooms and white cheddar cheese topped with a warm tomato coulis. Served with fresh fruit.

**Clifton omelette** - three eggs stuffed with goat cheese and mushrooms, topped with warm tomato coulis and basil. Served with a side of creamy dreamy grits.

**Piemont omelette** - three eggs, chicken sausage, crisp turkey bacon, sautéed onions and cheddar cheese served with creamy dreamy grits.

**Egg-strordinary breakfast** - two eggs, creamy dreamy grits and oven-roasted “moon dusted” potatoes.

**Bacon and eggs breakfast** - two eggs, crisp turkey bacon and creamy dreamy grits.

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When placing your order at The Flying Biscuit Cafe, please alert the manager on duty to any food allergy or sensitivity. We will do our best to avoid any accidental cross-contact, but we cannot guarantee and accept no liability. The more information relating to your specific needs you can provide, the better we can attempt to protect and provide you with a safe meal. Thank you!

*Gluten-Free* When placing your order at The Flying Biscuit Cafe, please alert the manager on duty to any food allergy or sensitivity. We will do our best to avoid any accidental cross-contact, but we cannot guarantee and accept no liability. The more information relating to your specific needs you can provide, the better we can attempt to protect and provide you with a safe meal. Thank you!

*These items may be served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

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**SIDES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Full Order</th>
<th>Half Order</th>
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</thead>
<tbody>
<tr>
<td><strong>Chicken Sausage Gravy</strong></td>
<td>cup</td>
<td></td>
</tr>
<tr>
<td><strong>Fresh Seasonal Fruit</strong></td>
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<td></td>
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<tr>
<td><strong>Yogurt Parfait</strong></td>
<td>with Granola &amp; Fresh Fruit</td>
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</tr>
<tr>
<td><strong>Fluffy Flying Biscuit</strong></td>
<td>with Cranberry Apple Butter</td>
<td>Take home a dozen!</td>
</tr>
<tr>
<td><strong>Oatmeal</strong></td>
<td>served with brown sugar and seasonal fruit</td>
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**BEVERAGES**

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td><strong>Hot Chocolate</strong></td>
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<tr>
<td><strong>Hot Herbal Tea</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Iced Chai Tea</strong></td>
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<tr>
<td><strong>Sweet Tea and Not Sweet Tea</strong></td>
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<tr>
<td><strong>Fountain Drinks</strong></td>
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</tr>
<tr>
<td><strong>Dasani® Bottled Water</strong></td>
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<tr>
<td><strong>San Pellegrino Sparkling Water</strong></td>
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<tr>
<td><strong>Milk or Soy Milk</strong></td>
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<tr>
<td><strong>Fresh OJ</strong></td>
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<tr>
<td><strong>Apple/Grapefruit/Cranberry Juice</strong></td>
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<tr>
<td><strong>Peach Nectar or Mango Nectar</strong></td>
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**STARTERS**

**SIDES**

**FEATURED FAVORITES**

**SIGNATURE SALADS**

**SANDWICHES**

**DESSERT**

**OVEN FRIED GREEN TOMATOES** - dredged in seasoned cornmeal, topped with cashew-jalapeno relish and goat cheese.

**NOT YOUR MAMA’S PIMENTO CHEESE** - a fresh spin on a Southern classic with fresh basil, diced tomatoes, feta cheese and serrano peppers served with grilled pita bread.

**AWARD-WINNING SHRIMP AND GRITS** - creamy, dreamy white cheddar grits topped with blackened shrimp and roasted red pepper tomato sauce.

**BISCUIT CHICKEN POT PIE** - creamed chicken, carrots, celery, onions, potatoes and peas. A modern twist on a Southern classic.

**COCA-COLA BBQ GLAZED SALMON** - pan-sautéed salmon lightly glazed and cooked to medium. Served with garlic mashed potatoes and sautéed green beans.

**TURKEY POT ROAST** - slow-roasted and hand pulled with brown gravy served over mashed potatoes with green beans.

**OVEN FRIED CHICKEN** - herb-crusted chicken breast, grilled macaroni and cheese and spicy collard greens.

**FLAT IRON STEAK** - grilled to medium rare, topped with sautéed mushrooms and served with garlic and basil mashed potatoes and sautéed green beans.

**TURKEY MEATLOAF W/GARLIC MASHED POTATOES** - thick-sliced and grilled, topped with melted cheddar cheese and rustic roasted red pepper and tomato sauce served with sautéed green beans and garlic mashed potatoes.

**BLACKENED TILAPIA** - served over our creamy dreamy white cheddar grits, topped with our homemade spicy, fresh herb marinara sauce and garnished with spicy Southern collard greens.

**LOVE CAKES** - three black bean and cornmeal cakes topped with tomatillo salsa, sour cream, feta cheese and red onion spears. Served with a side of “moon dusted” potatoes and crisp turkey bacon on a bed of organic field greens tossed with balsamic vinaigrette.

**SIDE OF LOVE** - two black bean cakes topped with tomatillo salsa, sour cream, feta cheese and red onions.

**SPICY SHRIMP QUESADILLA** - sautéed shrimp, white cheddar cheese, serrano peppers and basil sandwiched in a flour tortilla.

**STOUP** - cup or bowl with a biscuit

**COCA-COLA BBQ CHICKEN BURRITO** - bbq chicken, collard greens, creamed chicken, carrots, celery, onions, potatoes and peas. A modern twist on a Southern classic.

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