

BRUNCH

BÁSICO.

START

| | |
|---|----|
| Guacamole | 6 |
| <i>garden radish, cotija, chili powder</i> | |
| <i>all 4 salsas + guacamole</i> | 12 |
| Queso Fundido | 9 |
| <i>heritage pork chorizo, poblanas rojas, queso, pickled jalapenos</i> | |
| Nachos | 11 |
| <i>queso blanco, guacamole, lime crema, jalapenos, black beans, mole chicken or chorizo</i> | |
| Quesadilla | 8 |
| <i>mole chicken, poblanas rojas, cilantro</i> | |

SALSAS WITH CHIPS

3 ea.

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| Pepian | |
| <i>pumpkin seed, tomatillo, arbol + morita chile</i> | |
| Pico de Gallo | |
| <i>tomato, cilantro, red onion, jalapeno</i> | |
| Roja | |
| <i>traditional stewed tomato</i> | |
| Salsa Verde | |
| <i>grilled tomatillo, cilantro, jalapeno</i> | |

SIDES

| | |
|---|-----|
| Bacon | 3.5 |
| <i>thick sliced, black pepper</i> | |
| Grits Verde | 3.5 |
| <i>geechie boy grits, poblano</i> | |
| Street Corn | 4/8 |
| <i>spicy aioli, cilantro, cotija</i> | |
| Garden Salad | 3.5 |
| <i>radish, cured tomato, green goddess dressing</i> | |
| Fries | 3.5 |
| <i>house cut</i> | |

SWEETS

| | |
|--------------------------------------|---|
| Churros & Chocolate | 6 |
| <i>rich spiced mexican chocolate</i> | |
| Dulce de Leche Crème Brulee | 6 |
| <i>cinnamon chantilly cream</i> | |

PLATOS

| | |
|--|--------------------|
| Green Chili Chorizo Scramble | 13 |
| <i>scrambled farm eggs, queso fresco, patatas, lime crema</i> | |
| Brisket Hash * | 14 |
| <i>sunny side up egg, patatas, charred onion, chimichurri, pimento gravy</i> | |
| Vegetarian Hash * | 10 |
| <i>sunny side up egg, black bean patty, grilled mushrooms, salsa roja, green goddess</i> | |
| Chilaquiles * | 12 |
| <i>sunny side up egg, corn chips, mole chicken, queso fresco, chimichurri, salsa verde</i> | |
| Chicken & Churros | 13 |
| <i>buttermilk fried chicken, cinnamon & sugar churros, spiced agave syrup</i> | |
| Avocado Caesar | 11 |
| <i>garden greens, cured cherry tomato, cotija, avocado wedges, pickled red onion, chicken, avocado caesar dressing</i> | |
| Basico Burger | 13 |
| <i>cheddar, pickled red onion, bibb lettuce, spicy mayo, fries, browns court brioche bun</i> | |
| Basico Bowl | 12 |
| <i>garden greens, coconut rice, black beans, avocado, jalapenos, lime crema</i> | |
| <i>---- choice of heritage chorizo OR mole chicken ----</i> | |
| Shrimp & Grits | 13 |
| <i>cheddar cheese, carolina shrimp, house made grits</i> | |
| TACOS | 2 for 9 / 3 for 13 |
| Baja Fish | |
| <i>green cabbage, habanero crema, lime</i> | |
| Al Pastor | |
| <i>shaved marinated heritage pork, pineapple relish</i> | |
| Breakfast Taco | |
| <i>scrambled eggs, chorizo, black beans, pico fresco</i> | |
| Buttermilk Fried Chicken | |
| <i>pickled jicama, spicy aioli, queso fresco, cilantro</i> | |
| Brisket | |
| <i>yellow mole, pickled jalapenos, queso fresco</i> | |
| Hot Chicken | |
| <i>habanero marinade, chipotle crema, mango</i> | |

*Items are cooked to order and may be served raw or undercooked. Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of *food-borne illness. Peanut oil is used for fried items.*