

IRREGARDLESS BRUNCH

real food . real music . real good . est . 1975

BELGIAN WAFFLE (vegan + gf) Fresh berries, whipped cream + maple syrup. | 12 (Add a fried Maitake Mushroom for \$5)

CHICKEN & WAFFLES (gf) Fried Chicken served over waffles with a spicy mustard sauce. | 20

PANCAKES (vegan + gf) Fresh berries, whipped cream + maple syrup. | 12

GOAT CHEESE OMELETTE (gf) Three egg omelette, mushrooms, onion, spinach & goat cheese + home fries. | 15

BUTTERNUT SQUASH FRITTATA (gf) Three egg frittata, onions, butternut squash, arugula & parmesan + home fries. | 15

CLASSIC BREAKFAST (gf) Scrambled eggs with cheddar cheese, home fries + turkey bacon. | 15

TOFU SCRAMBLE (vegan) Tofu scramble with spinach and pico de gallo, vegan cheddar, vegan sausage + home fries. (Gf without sausage) | 15

SMOKED SALMON BENEDICT* Avocado, smoked salmon, poached eggs and hollandaise on a toasted English muffin + home fries. | 16

SMOKED SALMON HASH* (gf) Onions, spinach, smoked salmon, home fries, poached eggs + Hollandaise sauce | 15

ROOT VEGGIE HASH (gf) Potatoes, carrots, rutabaga and sweet potatoes with onions and Brussels sprouts + two sunny side up eggs & feta | 15

CHORIZO PUFFBALL (vegan) Vegan Chorizo, onions, cabbage, mushrooms in puff pastry + avocado crema. | 16

SHRIMP AND GRITS (gf) Sautéed shrimp, cheddar grits, sherry cream mushroom sauce, diced tomato, scallions + parmesan cheese. | 18

SHORT RIB & GRITS (gf) Slow braised short rib served with cheese grits, sautéed spinach and a sunny side up egg | 20

HUEVOS RANCHEROS (gf) Fried tortillas, tomatillo salsa, sour cream, refried beans, queso fresco, pickled onions + sunny-side-up eggs. | 14

AVOCADO TOAST (vegan) Sourdough toast with avocado, buttercrunch lettuce, hummus, sliced tomato, balsamic reduction and toasted sesame seeds. Served with home fries | 13

VEGAN BURRITO (vegan) Flour tortilla with Housemade vegan chorizo, pickled onions, black beans, rice, guacamole + home fries | 13

BRISKET SANDWICH Brisket, arugula, pickled onions, swiss cheese and horseradish aioli on sourdough. Served with home fries. | 13

PEPPER JACK BEEF BURGER* Pepper Jack cheese, Beef patty, guacamole, lettuce, tomato, red onion, horseradish aioli on a brioche roll. Served with home fries | 15

STRAWBERRY SALAD (vegan + gf) Baby spinach tossed in balsamic vinaigrette and topped with strawberries, blueberries, avocado and walnuts. | 12

GARDEN SALAD (vegan + gf) Mixed greens, red cabbage, carrots, onions, cucumbers, tomatoes, raisins + sunflower seeds. Served with choice of dressing. | 10



DON'T WANT HOME FRIES ON THE SIDE? SUB THEM FOR...

Cheese Grits (gf) | 1.50
Fresh Fruit (vegan + gf) | 1.50
Side Salad (vegan + gf) | 2



COCKTAILS

MIMOSA Brut + OJ | 7

BLOODY MARY Vodka, house bloody mix, lemon, olive | 7

LOVELY BUNCH Plant cream, amaretto, pecan and honey rum, cold brew, cacao bitters | 12

GINGER RUSH Whiskey, lemon, ginger liqueur, ginger beer | 11

BLOOM SPRITZ Vodka, lemon, hibiscus lavender syrup, violette liqueur, cava | 12

WINE BY THE GLASS

WHITES

LOS MONTEROS CAVA Spain | 11

NOBLE HOUSE RIESLING Germany | 9

CHEREAU CARRE MUSCADET France | 10

PARETO'S ESTATE CHARDONNAY California | 11

LE SPINEÉ PINOT GRIGIO Spain | 11

REDS

BACCHUS PINOT NOIR California | 12

SUNSPELL CABERNET SAUVIGNON Australia | 11

DOMAINE LA MANARINE COTES DU RHONE France | 10

LUBERRI TEMPRANILLO Spain | 11

VECCHIA TORRE SALICE SALENTINO Italy | 9

BEER

NEW ANTHEM 'Fade' IPA
Draft Wilmington, NC | 6

LYNNWOOD 'CZECH YOURSELF' PILSNER
Draft Raleigh, NC | 6

NOBLE TART CHERRY CIDER (gf)
Draft Asheville, NC | 6

BLACKBERRY FARMS CLASSIC SAISON
Draft Maryville, TN | 6

TROPHY 'CLOUD SURFER' IPA
Raleigh, NC | 6

TROPHY 'MORTS' LAGER
Raleigh, NC | 5

TROPHY 'Milky Way' MILK STOUT
Raleigh, NC | 6

PONYSAURUS SCOTTISH ALE
Durham, NC | 6

COFFEE | 2.5

FRESH OJ | 3

ICED TEA | 3

FRESH LEMONADE | 3

HOT TEA | 4

MEXICAN COKE | 3

COLD BREW | 4

MEXICAN SPRITE | 3

919-833-8898 | irregardless.com | [@irregardlessnc](https://www.instagram.com/irregardlessnc)

Please inform your server of any food allergies. A 20% service charge will be added to parties of five or more guests.

Items marked with the "*" Symbol are cooked to order or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk for foodborne illness.