

# IRREGARDLESS BRUNCH

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

FRENCH TOAST BREAD PUDDING (vegan) With apricot preserves. Get one for the table! | 12

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

CHICKEN & WAFFLES (gf) Breaded bone in chicken breast served over waffles with a spicy mustard sauce. | 20

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

ASPARAGUS OMELETTE (gf) Three egg omelette, asparagus, onion, red pepper, swiss cheese + home fries. | 15

GARDEN FRITTATA (gf) Three egg frittata, zucchini, onions, mushrooms, cheddar cheese, avocado + home fries. | 14

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

SPRING VEGGIE HASH (gf) Onions, carrots, peas, asparagus, home fries, dill, basil + two sunny side up eggs | 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

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

AVOCADO TOAST (vegan + gf) 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

SWISS BEEF BURGER\* Swiss cheese, Beef patty, charred jalapeños, pickles, leaf lettuce + sweet tomato jam 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. | 8



## 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

BERRIES & CREAM Plant cream, licor 43,  
Plantation Pineapple Rum, strawberry puree | 12

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

BLOOM SPRITZ Gin, Lemon, Creme de Violette, Hibiscus  
Lavender Syrup, Cava | 12

## WINE BY THE GLASS

### WHITES

LOS MONTEROS CAVA Spain | 11

NOBLE HOUSE RIESLING Germany | 9

CHEREAU CARRE MUSCADET France | 10

SIDEKICK CHARDONNAY California | 11

CLOS CIBONNE ROSÉ France | 11

### REDS

BACCHUS PINOT NOIR California | 12

SUNSPELL CABERNET SAUVIGNON Australia | 11

DOMAINE DU COURON COTES DU RHONE France | 10

LUBERRI TEMPRANILLO Spain | 11

VECCHIA TORRE SALICE SALENTINO Italy | 9

## BEER

TROPHY 'AMERICAN MYTHOS' PALE ALE  
Draft Raleigh, 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

BELL'S PORTER  
Kalamazoo, MI | 5

PONYSAURUS SCOTTISH ALE  
Durham, NC | 6

COFFEE | 2.5

FRESH OJ | 3

ICED TEA | 3

FRESH LEMONADE | 3

HOT TEA | 4

COLD BREW | 4

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**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.