OWL
Old World Levain
BAKERY

COFFEE

Small Drip (12oz)	4.45
Large Drip (16oz)	5.45
Cold Brew (16oz)	6.50

ESPRESSO

Espresso/Americano	4.00
Cortado	5.00
Cappuccino/Flat White	5.50
Macchiato	4.50
Latte	6.20

Oat Milk 0.75 Extra Shot 0.75

MORE FROM THE BAR

Hot Chocolate 6.20
French Broad Chocolate's Nicaraguan chocolate and choice of milk. Thick and Decadent.

Folk Saints Cappuccino 6.50
Homemade dulce de leche from Folk Saints and choice of milk. Topped with smoked sea salt.

*locally sourced from Heilbron Herbs
**blended in-house from organic herbs

HOMEMADE SYRUPS

0.75 - 1.00

Vanilla Cardamom
Brown Sugar Cinnamon
Dulce de Leche
Mocha
Lavender

CLASSIC TEAS

5.00

Jasmine Green
Gunpowder Green
Assam Black
Silvertips
Earl Grey

TEA LATTES

Hot Buttered Chai 6.85
House spiced chai with a pat of grassfed butter and choice of milk. Topped with smoked sea salt.

London Fog 6.20
Earl Grey tea steeped with lavender, lightly sweetened and choice of milk.

Matcha Latte 6.20
Ceremonial grade matcha from Matcha Nude and choice of milk.

HERBAL INFUSIONS

5.00

Tulsi Trinity*
Kapoor, vana, and amrita holy basil

Helios*
Lavender, lemon verbena, aronia berry, and marshmallow root

Hyssop Mint*
Anise Hyssop, green shiso, mountain mint

The Gardener*
Mint, chamomile, rose

Radiant**
Hibiscus, rose, lemongrass, chamomile, lavender

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CROISSANTS

Traditional	6.50
Almond Rose	7.75
Chocolate (with French Broad Chocolate)	8.15
Ham & Cheese	8.50

STRUDELS

Coffee Walnut	7.50
Veggie Strudel*	8.50
Fruit Strudel*	8.50

DANISHES

Sweet Danish*	8.75
Savory Danish*	8.75

OTHER OFFERINGS

Morning Bun 3.50
twist of croissant dough tossed in sugar, orange zest, and OWL spice

Cardamom Bun 6.25
brioche bun with cardamom glaze, pearl sugar, and sea salt

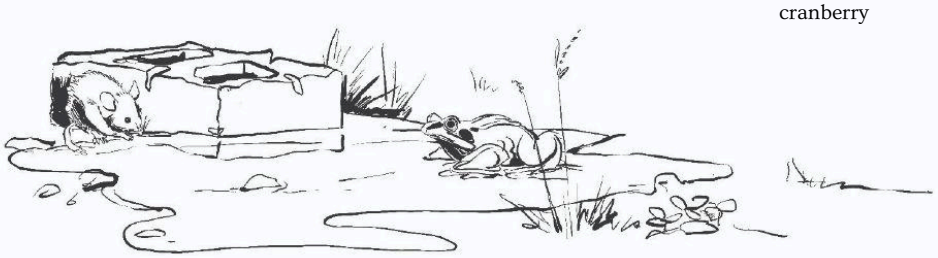
Financier* (wheatless) 5.00
almond flour tea cake with seasonal inclusions

Mini Chocolate Torte* (wheatless) 4.50
rich, fudgy chocolate torte with seasonal inclusions

Gougere (weekends only) 6.50
savory choux pastry with Tillamook Aged Cheddar and gruyere

Quiche (available at 9am) 6.20
with Tillamook Aged Cheddar, confit garlic, and herbs

*rotating flavors based on seasonally available ingredients



TARTS

Citrus Curd (contains nuts)	7.50
Pastéis de Nata	3.75

COOKIES

Salt and Pepper Shortbread	3.75
Chocolate Chip (with French Broad Chocolate)	5.00

ABOUT OUR LOAVES

All of our breads are naturally leavened (sourdough), with the exception of baguettes

100% of our flours are organic, and other ingredients are organic when sourceable

Every loaf includes locally stone-milled whole grain flour from one or more of the following mills: Carolina Ground, Farm & Sparrow, Two Stones Farm & Mill; most are locally- or regionally-grown and heirloom

BREAD SCHEDULE

Tuesday (Charlotte st. only)
country sourdough, baguettes, porridge, raisin flax, baker's choice

Wednesday
country sourdough, baguettes, spelt, einkorn, seeded, 100% rye, wheatless squirrel

Thursday
country sourdough, baguettes, porridge, raisin flax, rouge de bordeaux, olive thyme

Friday
country sourdough, baguettes, spelt, einkorn, seeded, deli rye

Saturday
country sourdough, baguettes, porridge, raisin flax, olive thyme

Sunday
country sourdough, baguettes, spelt, einkorn, seeded, walnut cranberry