

★ ★ ★ ★ ★  
**PLATES**  
 NEIGHBORHOOD KITCHEN

# CAFÉ MENU

W - F 7AM - 2:30PM  
 SAT - SUN 10AM - 3PM

## SPECIALTY COFFEE

**Drip Coffee** 12 OZ - 2.25 16 OZ - 3.00  
 Black and White Coffee, The Original,  
 Ethiopian, washed process, medium  
 (citrus, honey, chocolate)

**Cold Brew** 12 OZ - 3.00 16 OZ - 3.75  
 Pine State 'La Concepcion', Honduras, honey  
 process, dark (honey, toffee, chocolate)

**Espresso** 2 OZ - 3.00  
 Pine State, Mexico, Chiapas, (peanut buttery,  
 smokey, stone fruit)

**Americano** 12 OZ - 3.00  
 espresso, water (hot or iced)

**Cortado** 4 OZ - 3.00  
 espresso, milk, foam

**Macchiato** 4 OZ - 3.25  
 espresso, foam

**Cappucino** 8 OZ - 3.50  
 espresso, milk, foam

**Latte** 12 OZ - 4.00  
 espresso, milk, microfoam

**Iced Latte** 12 OZ - 3.50 16 OZ - 4.25  
 espresso, milk

**Housemade Syrups** .50 ea  
 spiced vanilla • hibiscus honey

**Extra Shot** 1.00 **Oat Milk** 1.00

## POUR OVER COFFEE

single serve, made to order

**La Bendicion SL 28** 12 OZ - 4.00  
 Peaks Coffee, Nicaragua, Single Orgin  
 (white sugar, black currant, zesty)

**Eduardo Campos Lot 3** 12 OZ - 4.00  
 Black and White Coffee, Costa Rica, Single  
 Orgin, Anaerobic Fermentation  
 (pomegranate, cinnamon sugar, dr. pepper)

## TIN ROOF TEAS

artisan loose leaf teas - 4.00 ea

### **Black**

Earl Grey • English Breakfast •  
 Russian Caravan (smoked)

### **Black/Green Blend**

Jack of Spades (orange peel & rose petal)

### **Green**

China Gunpowder • Strawberry Vanilla •  
 Citron Butterfly

### **White**

White Monkey

### **Decaf / Herbal**

Ginger Lemon Black •  
 Orange Peppermint Rooibos

## AM EATS

### **B.E.C. Sandwich**

soft scrambled eggs + chives + applewood  
 bacon + hoop cheddar + spicy mayo +  
 choice of english muffin, toast or wrap 9

### **Breakfast Burrito**

soft scrambled eggs + black beans & rice +  
 peppers + onion + chorizo + salsa verde +  
 pico de gallo + queso fresco 12

### **Pulled Pork Hash Bowl\*** ☺

potatoes + stewed bell peppers + red onions  
 + chimichurri + over easy eggs 13

### **\*Halloumi & Cured Ham Toast**

local ham + grilled halloumi + sunny eggs  
 + arugula + lemon herb olive oil + grilled  
 sourdough 11

### 🌱 **Improved Avocado Toast**

pickled onions + roasted bell peppers +  
 sunflower seeds + hemp seed togarashi 9

### 🌱 ☺ **Greek Yogurt**

house granola + local strawberries +  
 passionfruit glaze + local honey 8

### **Pastry Box**

local baked goods - market price

☺ gluten free

🌱 vegetarian

🌱 vegan

301 GLENWOOD AVE STE 100, RLEIGH, NC • 919-828-0018

ORDER ONLINE AT [PLATESKITCHEN.COM](http://PLATESKITCHEN.COM)

\*Denotes raw or rare preparation. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



*Chef/Owner  
Stephen Day*

*Stephen began to cook family meals as a child and continued to develop a keen interest in food tastes and textures. When his family moved to London in 2006, he decided to formalize his training at Le Cordon Bleu in London. There he learned classic French culinary techniques and earned the highly coveted Diplome De Cuisine. During his tenure overseas, Stephen travelled to over 30 countries where he experienced a variety of cultures, food and drink.*

*The culmination of these experiences provided the inspiration for Plates in Raleigh. Stephen's first experience working in a commercial kitchen was with Chef/Owner Michel Roux and Head Chef Nicolas Laridan at the Michelin two-star restaurant Le Gavroche in London. Within two weeks, Stephen was hooked. After Le Cordon Bleu, he was offered a position in a new restaurant being opened by Chef Nicolas Laridan, Le Bouchon Breton. Stephen worked there making classic French Brasserie food for the remaining time he lived in London. After transitioning back to Raleigh and before opening Plates, Stephen was a chef in the banquet department at the Umstead Hotel and Spa in Cary, NC under Chef Scott Crawford. He is excited to combine his love of food and travel and bring globally inspired, locally produced food to the Glenwood South area of Raleigh.*

*A graduate of Johnson & Wales' Culinary Studies program in Charleston, SC, Chef David Mitchell has made his mark in restaurants across the Southeast for two decades. Named to his first Head Chef position at age 23, David has since helmed the kitchen at such Triangle institutions as Porter's City Tavern and Nofo.*

*In 2011 David took the lead at Busy Bee Café and helped to transform it into a well-known place for craft beer and fun, exciting Southern food. His creativity was showcased at many beer dinners and through a continually changing seasonal pub menu. David was in addition the lead Chef of the team that created the menus at Trophy Pizza on Morgan Street and State of Beer, and most recently was Executive Chef of Mama Crow's in the newly-formed Transfer Co. Food Hall.*

*Chef David is also an accomplished entrepreneur, having opened his own gourmet pasta company (Pan De Mi Pasta in Atlanta), as well as being active in catering and personal chef projects in the Raleigh area. David joins our team at Plates with an incredible excitement to showcase the well-traveled Southern cuisine our neighbors have come to know and love.*



*Head Chef  
David Mitchell*