



706-414-8033

http://www.augustatogo.com

# Bee's Knees

## Brunch Plates

- Totoro's Toast \$12.05  
*Spent Grain Toast, Hummus Spread, Just Egg Scramble\*\*, Roasted Red Bell Pepper, Grape Tomato, Green Onion, Red Onion, Balsamic Glaze, Hot Honey, Pickle Mix, Cilantro, Furikake (A Japanese Rice Seasoning) - \*\*Sub Free-Range Egg Scramble*

## Biscuits

- Plain Biscuit \$4.35  
*Our Vegan Coconut Milk & Oat Milk Biscuit - Choose One: Seasonal Jam or Ga Honey*
- Biscuit - Microdose \$8.75  
*Soy-Citrus Local Mushroom Blend, Savory Yeast Gravy, Lettuce, Tomato, Caramelized Onions*
- Biscuit - Cauli-Power \$8.75  
*Grilled Spanish Spiced Cauliflower Steak, Smoky Dill Aioli, Cilantro Pesto, Lettuce, Tomato, Caramelized Onions*
- Biscuit - Mastermind \$8.75  
*Tofu Bacon, Pimento Cheese, Jalapeno Cream, Lettuce, Tomato, Caramelized Onions.*
- Biscuit - Beckon \$8.75  
*Tofu Bacon, Just Egg Scramble, Cheese Slice, Seasonal Jam, Lettuce, Tomato, Caramelized Onions.*
- Biscuit - Back Of House \$12.05  
*Tofu Bacon, Mushroom, Cauliflower, Creole Potato Hash, Just Egg Scramble, Cheese Slice, Cilantro Pesto, Jalapeno Cream, Seasonal Jam, Lettuce, Tomato, Caramelized Onions*

## Burrito Wraps

- Burrito Wrap - Microdose \$8.75  
*Soy-Citrus local mushroom blend, savory yeast gravy, lettuce, tomato, caramelized onions.*
- Burrito Wrap - Cauli-Power \$8.75  
*Grilled Spanish Spiced Cauliflower steak, Smoky Dill Aioli, Cilantro Pesto, Lettuce, Tomato, Caramelized Onions.*
- Burrito Wrap - Mastermind \$8.75  
*Tofu Bacon, Pimento Cheese, Jalapeno Cream, Lettuce, Tomato, Caramelized Onions.*
- Burrito Wrap - Beckon \$8.75  
*Tofu Bacon, Just Egg Scramble, Cheese Slice, Seasonal Jam, Lettuce, Tomato, Caramelized Onions.*
- Burrito Wrap - Back Of House \$12.05  
*Tofu Bacon, Mushroom, Cauliflower, Creole Potato Hash, Just Egg Scramble, Cheese Slice, Cilantro Pesto, Jalapeno Cream, Seasonal Jam, Lettuce, Tomato, Caramelized Onions*

## House Drink Specialties

- The Bee's Knees \$5.45  
*Espresso, Oat Milk, Honey, Lavender, Bee Pollen*
- Mexican Choco-ccino \$5.45  
*Espresso, Whole Milk, Mocha, Cajun Spice, Cinnamon*
- Cowboy Bebop \$6.55  
*Smoked Hojicha Matcha, Espresso, Oat Milk, Caramel*
- Wildflower \$5.45  
*Butterfly Pea Flower Tea, Coconut Milk, Lavender*
- Drip Coffee**
- Drip - Cafe Noir (12oz) \$3.80  
*House Select Black Drip Coffee*
- Drip - Cafe Noir (16oz) \$4.90  
*House Select Black Drip Coffee*
- Cafe au Lait (12oz) \$4.35  
*House Select Drip Coffee + Steamed Milk*
- Cafe au Lait (16oz) \$5.45  
*House Select Drip Coffee + Steamed Milk*
- Occhi Rossi - Red Eye (12oz) \$4.35  
*Drip Coffee with Shot of 1000 Faces Savio Espresso*
- Occhi Rossi - Red Eye (16oz) \$5.45  
*Drip Coffee with Shot of 1000 Faces Savio Espresso*

## Espresso

- Cortado (Traditional) \$4.35  
*2oz 1000 Faces Savio Espresso + 2oz Steamed Milk*
- Cappuccino (12oz) \$4.35  
*1000 Faces Savio Espresso + Steamed Milk + Foam*
- Cappuccino (16oz) \$5.45  
*1000 Faces Savio Espresso + Steamed Milk + Foam*
- Latte (12oz) \$5.45  
*1000 Faces Savio + Steamed Milk + Foam Dab*
- Latte (16oz) \$6.55  
*1000 Faces Savio + Steamed Milk + Foam Dab*
- Americano (12oz) \$4.35  
*1000 Faces Savio Espresso + Water.*
- Americano (16oz) \$5.45  
*1000 Faces Savio Espresso + Water.*

## Pour Over Coffee

- Light Roast (12oz) \$3.80  
*Rotating Regional Selection*
- Light Roast (16oz) \$4.90  
*Rotating Regional Selection*
- Medium Roast (12oz) \$3.80  
*Rotating Regional Selection*
- Medium Roast (16oz) \$4.90  
*Rotating Regional Selection*
- Dark Roast (12oz) \$3.80  
*Rotating Regional Selection*

## Chai Tea

- Chai Tea \$5.01  
*House Blend - Black Pepper, Ginger, Cardamom, Cinnamon*
- Dirty Chai \$6.11  
*Our house blend Chai with a shot of Espresso*

## Matcha Tea

- Matcha Kodemari \$4.35  
*Served Traditional or as a Hot/Iced Latte - Cherry Blossom, Sesame, Toasted Rice*
- Matcha Kodemari Latte \$5.45  
*Served Traditional or as a Hot/Iced Latte - Cherry Blossom, Sesame, Toasted Rice*
- Teahouse Matcha \$4.35  
*Umami Sweetness, Boldly Creamy*
- Teahouse Matcha Latte \$5.45  
*Umami Sweetness, Boldly Creamy*
- Hojicha Matcha \$4.35  
*A Smoked Matcha - Served Traditional or as a Hot/Iced Latte -Almond Skin, Buckwheat, Campfire*
- Hojicha Matcha Latte \$5.45  
*A Smoked Matcha - Served Traditional or as a Hot/Iced Latte -Almond Skin, Buckwheat, Campfire*

## Yerba Mate

- Yerba Mate - Lemon Ginger \$4.35  
*South American Energizing Tea - Lemon Myrtle, Ginger*
- Yerba Mate - Lemon Ginger (Latte) \$5.45  
*South American Energizing Tea - Lemon Myrtle, Ginger*
- Yerba Mate - Dark Roast \$4.35  
*South American Energizing Tea - Roasted Barley, Carob, Chicory*
- Yerba Mate - Dark Roast (Latte) \$5.45  
*South American Energizing Tea - Roasted Barley, Carob, Chicory*

## White Tea

- Dehong Snow Phoenix White \$4.35  
*Rosemary, Hay, Wildflowers*

## Yellow Tea

- Huoshan Yellow Bud \$4.35  
*Huoshan Yellow Bud*

## Green Tea

- Jade Cloud \$4.35  
*Savory Notes with a Flowery Aroma*

## Oolong Tea

- Iron Goddess Of Mercy \$4.35  
*Roasted Chestnut and Dried Apricot*

## Black Tea

- Wild Thai Black \$4.35

- Grit Bowls**
- Unicorn Grit Bowl - Microdose \$8.75  
Soy-Citrus Local Mushroom Blend,  
Savory Yeast Gravy, Lettuce,  
Tomato, Caramelized Onions
- Unicorn Grit Bowl - Cauli-Power \$8.75  
Grilled Spanish Spiced Cauliflower  
Steak, Smoky Dill Aioli, Cilantro  
Pesto, Lettuce, Tomato, Caramelized  
Onions
- Unicorn Grit Bowl - Mastermind \$8.75  
Tofu Bacon, Pimento Cheese,  
Jalapeno Cream, Lettuce, Tomato,  
Caramelized Onions.
- Unicorn Grit Bowl - Beckon \$8.75  
Tofu Bacon, Just Egg Scramble,  
Cheese Slice, Seasonal Jam,  
Lettuce, Tomato, Caramelized  
Onions.
- Unicorn Grit Bowl - Back Of House \$12.05  
Tofu Bacon, Mushroom,  
Cauliflower, Creole Potato Hash, Just  
Egg Scramble, Cheese Slice,  
Cilantro Pesto, Jalapeno Cream,  
Seasonal Jam, Lettuce, Tomato,  
Caramelized Onions

- Hash Bowls**
- Hash Bowl - Microdose \$8.75  
Soy-Citrus Local Mushroom Blend,  
Savory Yeast Gravy, Lettuce,  
Tomato, Caramelized Onions
- Hash Bowl - Cauli-Power \$8.75  
Grilled Spanish Spiced Cauliflower  
Steak, Smoky Dill Aioli, Cilantro  
Pesto, Lettuce, Tomato, Caramelized  
Onions
- Hash Bowl - Mastermind \$8.75  
Tofu Bacon, Pimento Cheese,  
Jalapeno Cream, Lettuce, Tomato,  
Caramelized Onions.
- Hash Bowl - Beckon \$8.75  
Tofu Bacon, Just Egg Scramble,  
Cheese Slice, Seasonal Jam,  
Lettuce, Tomato, Caramelized  
Onions.
- Hash Bowl - Back Of House \$12.05  
Tofu Bacon, Mushroom,  
Cauliflower, Creole Potato Hash, Just  
Egg Scramble, Cheese Slice,  
Cilantro Pesto, Jalapeno Cream,  
Seasonal Jam, Lettuce, Tomato,  
Caramelized Onions

Dark Roast (16oz) \$4.90  
Rotating Regional Selection

- Cold Brew**
- Everyday Cold Brew (12oz) \$4.35  
House-made + Coffee Cube
- Everyday Cold Brew (16oz) \$5.45  
House-made + Coffee Cube
- Specialty Cold Brew (12oz) \$5.45  
Processed for 12 Hours in our  
Slow Drip Cold Brew Tower \*  
House-Made + Coffee Cube \*  
Rotating Selection
- Specialty Cold Brew (16oz) \$6.55  
Processed for 12 Hours in our  
Slow Drip Cold Brew Tower \*  
House-Made + Coffee Cube \*  
Rotating Selection

Ripe Pit Fruits, Graham Cracker,  
Cassia

- Herbal Tea**
- Butterfly Pea Flower Herbal \$4.35  
Roasted Corn, Wood Ear  
Mushroom, Summer Squash
- Divine Herbal Cacao \$4.35  
Chocolate Forward, Deep Earth  
Notes
- Organic Peppermint Herbal \$4.35  
Certified Organic
- Rosella Herbal \$4.35  
Blended Hibiscus, Lemongrass,  
Licorice Root

- Sides**
- Unicorn Grits \$3.25
- Unicorn Cheese Grits \$4.35
- Creole Potato Hash \$4.35
- Yeast Gravy \$3.25
- Pickle Mix \$1.05
- GA Honeycomb Square \$1.71
- Side Sauce \$0.61

- Kids Combos**
- Kids Grilled Cheese \$6.11
- Kids Vegan Grilled Cheese \$6.11
- Kids Hummus \$6.11
- Kids PB & Seasonal Jam \$6.11