

BREAKFAST FARE

EGGS FOR DAYS

OMELETTES......\$15

- with melted cheddar, home-fries & toast
- Wild Mushroom & Truffle
- Apple-wood Bacon & Spinach
- Coffee Maple Sausage & Onion

SHIRRED EGGS\$15½ 3 eggs baked with cream & cheddar

- Wild Mushroom, Spinach & Tomato
- Apple-Wood Bacon, Sausage & Ham
- Winter veggies

CHEEZY GRITS......\$16½ winter veggies , truffle, cheddar, poached egg

BISCUITS-N-GRAVY......\$151/2 drop biscuit, fried egg, turkey-sausage gravy

TWO EGGS WITH MEAT\$16 any style with home-fries, toast, and your choice ofmeat

HOME-FRIES & HOLLY......\$12 home-fries smothered in our hollandaise sauce -add meats, veggies, eggs or cheese

CREPES.....\$12

- Nutella & Banana
- Goat Cheese, Honey, Walnut
- Poached Pear & Brie

BENNIES

KALE & SHROOM\$151/2 wilted kale & wild mushroom, home-fries

LOX & TOMATO......\$18 smoked salmon, grilled tomato, caramelized onion, home-fries

SWEET POTATO HASH......\$16¹/₂ smoked sweet potato, apple, root veggies & hollandaise

SWEETS & BREADS

BUCKWHEAT PANCAKES.....\$14 poached pear, pecans, port butter,& whipped cream

BAKED APPLE FRENCHIE .. \$141/2 homemade apple brioche, whiskey caramel, walnuts, apple butter, & whipped cream

GINGER LIÈGE WAFFLE...\$14¹/₂ yeast waffle, crystallized ginger, spiced orange marmalade, whipped cream, ginger snap

GRIDDLE CLASSICS......\$6 each choice of french toast , flapjack or ½ waffle with whipped cream, powdered sugar & local maple

BRUNCH ADDITIONS

COFFEE MAPLE SAUSAGE\$6	
HOUSE HAM\$5	
APPLE-WOOD BACON\$6	
LOCAL MAPLE\$2	
HOUSE MARMALADE\$2	
TOAST\$2	

POPOVER......ś3 BISCUIT.....\$3 TRUFFLE GRITS\$5 HOUSE APPLE-BUTTER......\$2 HOME-FRIES.....\$4

LUNCH FARE SALADS & SOUP SANDWICHES & MELTS

CURRY PUMPKIN SOUP......\$9 10oz cup with a popover

CHICKEN CONFIT......\$16 shallot, grilled grapes, almonds

KALE & BACON SALAD \$13/16 boiled egg, red onion, bacon vinaigrette

WINTER CHICKEN SALAD...\$19 grilled chicken, root vegetables, mixed grains, walnuts, gorgonzola , roasted grapes, wilted kale

WARM FALAFEL SALAD \$171/2 grilled falafel, tahini dressing, shaved roots, mixed greens, homemade yogurt

MAPLE SMOKED TURKEY.....\$17 brie, bacon, tomato, red onion jam, mayo -add hand-cut chips \$1

PASTRAMI ON RYE.....\$18 whole grain mustard & pickles, everything made here in small batches add hand-cut chips \$1

HOUSE QUICHE.....\$15 wilted kale, house ham, caramelized onion & cheddar -add hand-cut chips \$1

KOREAN STREET TOAST \$171/2 gouda, fried egg, spicy mayo & kimchi on our own bread -add ham, bacon or turkey \$2 -add hand-cut chips \$1

HOUSE FAVES

rent

<u>aa</u>

gerez-

RUSTIC BREAKFAST......\$18 two eggs any style, coffee maple sausage, house cured ham, home-fries & popover

CONFIT-N-WAFFLES......\$17¹/2 chicken confit, fried egg, maple drizzle

THE O.G BENEDICT......\$16¹/₂ our original benedict with house-cured ham & spinach on our own bread with home-fries

LOX SCRAMBLE......\$18¹/2 soft scrambled eggs, caramelized onion, goat cheese, popover & home-fries

house-cured ham & swiss on grilled french toast -add hand-cut chips \$1

COFFEE TEA & JUICE

):
--	----

FRENCH ROAST COFFEE \$4 V.T. coffee company, bottomless with brunch
ICED COFFEE\$4
CAPPUCCINO\$6¼
MACCHIATO\$6
CORTADO\$5 ³ /4
FLAT WHITE\$5 ³ ⁄4
MOCHA\$6 ³ /4
LATTE\$6
V.T. ARTISAN TEAS\$3½
ICED BLACK TEA\$3½
HOT COCOA\$4½
JUICE\$3½/5 selection of Natalie's orchid island juices
HOT APPLE CIDER\$5
MAPLE LEMONADE\$5
V.T. PALMER\$5
ARTISAN SODAS\$5
SPARKLING WATER\$3/5

all of our breads, breakfast meats, and various kitchen sundries are made right here on premise when possible, we utilize regional ingredients and our small seasonal garden to produce our menus ing raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness