



Brunch • 8:30 am – 2:00 pm

**housemade Bloody Marys** made with organic vodka

**greens** bleu cheese & seasonal fruit, mixed greens, sundried dark cherries, Great Hill blue cheese, dark cherry balsamic vinaigrette **9.00**

## breakfasty

**classic egg sandwich** organic fried egg, cheddar cheese, roasted tomato, arugula, aioli on a housemade english muffin

7.25 add bacon, ham or sausage **2.00**

**soft herb scramble with a cheeseey and chive popover**

2 fresh farm eggs, dressed mixed greens **10.00**

**wild maine blueberry griddle cakes** pure maple syrup and whipped butter **12.00**

**our benedict** soft cooked eggs, house made english muffin, hollandaise and herb roasted homefries, north country ham or sauteed spinach **14.00**

**huevos rancheros** 2 fried eggs, black beans, tomatillo salsa, corn tortillas **12.00**

**seasonal buttermilk waffle** with whipped butter, seasonal compote **9.00**

## lunchy

**prosciutto mozzarella + fig jam panini** La Quercia prosciutto, roasted fig + shallot jam, fresh mozzarella layered with arugula on ciabatta with potato chips **10.00**

**flat iron steak panini** caramelized onions, arugula, smoked shallot lemon aioli, comte cheese on ciabatta with chips **14.00**



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## breakfasty

**classic egg sandwich** organic fried egg, cheddar cheese, roasted tomato, arugula, aioli on a housemade english muffin

7.25 add bacon, ham or sausage **2.00**

**soft herb scramble with a aged cheddar and chive popover**

2 fresh farm eggs, dressed mixed greens **10.00**

**wild maine blueberry griddle cakes** pure maple syrup and whipped butter **12.00**

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