



Brunch • 8:30 am – 2:00 pm

housemade Bloody Marys made with organic vodka

greens farmer's market hummus plate, red lentil + roasted carrot hummus, black bean humus, fresh radish and carrots, sesame flatbread crackers, toasted pepita seeds, mixed greens **10.00**

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 hot popover 2 fresh farm eggs lightly scrambled with fresh chives **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 **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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