



Brunch • 8:30 am – 2:00 pm

housemade Bloody Marys made with organic vodka

greens bleu cheese & pear salad mixed greens, poached pears, 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

6.00 add bacon, ham or sausage 2.00

soft herb scramble with an cheesy 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 smoked salmon 16.00

roasted root vegetable + potato two sunny side up lally farm eggs, creme fraiche 13.00 add sausage 4.00

lunchy

prosciutto americano panini La Quercia prosciutto, fontina cheese and broccoli rabe + pistachio pesto 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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