



Our Farms

Arethusa
Snow Hill
Simpaug
Henny Penny
Holbrook
Marble Valley
Hudson Valley Harvest

BRUNCH

Quiche | 15

farm eggs, cauliflower, red peppers, kale, fontina

Biscuits and Gravy | 16

cheddar-chive biscuits, lamb sausage, sunny side up eggs

Prime Steak and Eggs | 20

sunny side up eggs, crispy caramelized vidalia onion, hollandaise

Farm Egg Sandwich | 12

whipped eggs, applewood bacon, aged cheddar, shallot béarnaise, english muffin

Eggs Benedict | 16

poached eggs, hollandaise, applewood smoked bacon

|+3 add baby spinach | +7 add crab cake| +6 add smoked salmon

Local Vegetable Omelet | 15

aged cheddar, seasonal vegetables

[all the above served with home fries or green salad]

Fruit Lovers French Toast | 15

brioche, strawberries, blueberries, whipped cream, local maple

Shakshuka | 16

cumin roasted tomatoes, spiced peppers, baked farm eggs, kale, grilled bread

Vegan Tofu Scramble | 15

red miso, scallions, seasonal vegetables, green salad

SIDES:

Applewood Smoked Bacon | 6

House-made Merguez Lamb Sausage | 6

Sweet potato hash | 5

Home Fries | 5

Artisan Grits | 4

Toast | 2

BRUNCH COCKTAILS

House Made Bloody Mary | 10

House infused peppercorn vodka, house made bloody mix

Fresh Squeezed Mimosa | 10

Orange juice, sparkling wine

Pineapple Upside-Down | 11

Ford's gin, pineapple, amaretto, maraschino, sugar and spice

Patio Punch | 12

Putnam rye, lemon, lillet rose, black current liqueur, black tea

Lychee-Keen Sangria | 12

Pinot grigio, white grape, lychee, citrus vodka, cointreau

Executive Chef Zachariah Campion

**Although super tasty, eating raw or undercooked foods can mess ya' up. but hey! "you take a chance getting up in the morning, crossing the street, or sticking your face in a fan" ~Frank Drebin*