

Brunch

Full brunch menu everyday Mon-Fri 9am-3pm Sat&Sun 10am till 3pm
(Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness)

House Speciality

Farm fresh eggs any style: 9 (V)

2 eggs cooked any style with roasted potatoes and toast

add Canter Hill farm sausage/bacon 3

Salted Pecan French Toast: 11/6 (V)

Brioche French toast topped with salted pecans and housemade caramel. Full or half portion avail

House french toast: 10/5.5 (V)

Slowly soaked, vanilla bean brioche french toast served with real maple syrup. Full or half avail

Pork Quesadilla: 13

Flour tortillas, house pulled pork, salsa verde, avocado, 2 fried eggs, melted cheddar

Brisk & eggs: 14

Slow braised brisket, roasted potatoes, poached eggs, hollandaise

Full Monty: 10.5

Canter hill bacon, Swiss cheese on French toast, with a side of sriracha-maple syrup

Breakfast panini: 9 (V)

scrambled eggs, ripened tomato, cheddar;

add zucchini: 2 or meat: 3

AM burrito: 12 (V)

scrambled eggs, home fries, salsa, avocado, cheddar, wrapped in a tortilla and smothered in hollandaise and drizzled sriracha

add Canter hill farm sausage or bacon: 3

Groque Madame: 13

Ham & swiss grilled cheese topped with honey dijon, hollandaise, and two sunny egg

The Shakshuka: 13 (V)

Middle Eastern inspired dish with three eggs poached in spicy tomato broth, goat cheese, in cast iron skillet with side of warm baguette

Avocado & salmon toast: 13

Artisan whole wheat toast with house-made guacamole, smoked salmon, and side salad

Omelets

Omelet du jour:

check with your server

House omelet: 11

garlic roasted bacon, cheddar, caramelized onions with a side salad

Veg omelet: 10 (V)

zucchini, tomato & goat cheese served open faced in a hot skillet

Ben-addictions

The original: 12

Smoked ham, farm poached egg, roasted potatoes and Mike's hollandaise

The Veggie: 11 (V)

poached eggs with garlic spinach and tomato served with roasted potatoes and hollandaise

The Salisbury: 14

Smoked salmon, poached eggs, tomato, hollandaise and served with roasted potato

The Crab: 15.5

Poached eggs, house made guacamole, Chilled lump crab, tomato, roasted potatoes, and hollandaise

SKILLETS

Farmhouse \$13

Roasted potato, sausage, rst. peppers, onions, melted cheddar, fried eggs

Baker street skillet \$12 (V)

Potato, zucchini, roasted peppers, caramelized onions, fried eggs

French country skillet \$12.5

Smoked ham, potato, caramelized onions, melted swiss, fried eggs

Brisket & cheddar \$14

Potato, slow braised beef brisket, green onion, salsa verde, aged white cheddar, guacamole, fried eggs

kids menu/sides

Kids French toast: 4 (V)

smaller sized bites of French toast, maple syrup

Kids egg plate: 5 (V)

one scrambled, home fries

add bacon/sausage 1.5

one free range egg: 2

Canter hill farm bacon/sausage: 5

roasted seasoned potato: 4

Baker Street toast with butter: 2

white, whole wheat, marble rye,

gluten free toast add 1.50

side salad: 3

house dressing and ripened tomato