

Bistro Brunch

Fruit Parfait

Seasonal fruit, yogurt & granola \$5.99

New England French Toast

PB&J or Fluffnutter Stuffed French toast – thick cut Texas toast stuffed with creamy peanut butter and jelly or marshmallow fluff. Dipped and grilled in house batter. \$9.99

Whiskey Dunkers

Bourbon maple Bavarian cream- true indulgence- sweet zepoli dough deep fried, tossed in sugar and served alongside a rich maple bourbon cream. \$7.99

Tenderloin Tips & Eggs

Our house tenderloin tips pan seared and served with 2 eggs any way, roasted red potatoes or hash browns and your choice of toast. \$13.99

Fosters Pancakes

Light and fluffy house made pancakes topped with caramelized cognac bananas, whipped cream and powdered sugar. \$10.99

BYO Omelets

Light and fluffy 3 Egg French omelet with choice of cheese and 2 fillings, roasted red potatoes or hash browns and served with your choice toast. \$10.99

Cheese- cheddar, American, mozzarella, Swiss, feta

Meat- house cured bacon, sausage, ham, hash

Vegetables- onions, peppers, broccoli, spinach, tomato,

Scallop & Bacon Benedict

Pan seared sea scallops and house cured bacon atop a golden butter grilled English muffin with poached eggs and hollandaise, roasted red potatoes or hash browns \$14.99

Breakfast “8” Plate

3 Eggs any way Choose (2) Meats, Smoked Bacon, Sausage, ham or hash, Choose(2) Pancakes or (2) French Toast \$12.99

Breakfast Shepherd’s Pie

A real fill up!- fluffy scrambled eggs topped with hash or bacon, cheddar cheese, and crispy fried potato. Served with your choice of toast. \$11.99

Pesto Frittata

Basil and goat cheese egg scramble with asparagus, pesto, and marinated cherry tomatoes. Served with a side of toast. \$11.99

Morning Mac

Our house made Mac and cheese topped with crumbled house cured bacon, crispy fried potatoes, and a Sunnyside egg. \$9.99

Hash Stacker

Golden fried stack of fried hash browns, cheddar cheese and house made corn beef hash. \$10.99

Sandwiches

Salmon BLT

Grilled Atlantic filet topped with house cured bacon, romaine, roma tomato, romaine bacon aioli. Served with fries or or home fries. \$13.88

Pulled Pork Burrito

House smoked pork combined with cheddar cheese, caramelized onions, and smoked tomato aioli on a sundried tomato tortilla. Served with fries or home fries. \$11.99

Barnyard Burger

Char grilled black angus patty topped with cheddar cheese, house cured bacon, thin sliced ham and a fried egg, on a toasted artisan roll. Served with fries or home fries. \$12.99

Apple Bacon & Goat cheese Flatbread

Char grilled flat bread topped with bacon onion compote, sliced apples, house cured bacon and crumbled goat cheese. \$10.99

Bistro Usuals

Antipasto Board

Italian cheeses, marinated artichokes, prosciutto de Parma, red wine braised artisan sausage, crusty bread and bruschetta salad. \$12.99

Fried Goat Cheese

Fresh goat cheese blended with garlic and herbs, panko breaded and deep fried, drizzled with honey and served with crostini. \$11.99