



# BRUNCH

## Our Farms

- Arethusa – CT
- Snow Hill – NY
- Fossil – NJ
- Horseshoe – CT
- Marble Valley – NY
- Hudson Valley Harvest – NY

## STARTERS

### **Smoked Salmon Rilette | 15**

hard boiled eggs, crispy capers, garlic marinated onions, fig gastrique, toast

### **Scallops | 17**

tabbouleh, shaved radish, melon compote, chartreuse cream

### **Roasted Butternut Squash Soup | 12**

spiced pumpkin seeds, feta

| add chicken +8 | lobster +12 | shrimp +8 |

### **Three Sister Salad | 15**

coco beans, corn, zucchini, greens, black truffle aioli, citrus supremes

### **Baby Arugula | 14**

melon, radish, goat cheese, candied walnuts, white balsamic vinaigrette

### **Organic Baby Kale Salad | 15**

marinated cucumbers, tomato, basil, feta, lime, peanut brittle

### **Farm Greens | 14**

shallots, green beans, field greens, fingerlings, sherry vinaigrette

## MAINS

| Your choice of fries, home fries, salad or \$2+ for sweet fries |

### **Biscuits and Gravy | 16**

buttermilk biscuits, lamb sausage, sunny side up eggs

### **Eggs Benedict | 16**

poached eggs, hollandaise, applewood smoked bacon

add| baby spinach +3 | lobster +7 | pork belly +7

### **Local Vegetable Omelet | 15**

aged cheddar, seasonal vegetables

### **Fruit Lovers French Toast | 15**

brioche, toasted pecans, baked apples, whipped pumpkin butter

### **Vegan Tofu Scramble | 15**

red miso, scallions, seasonal vegetables, green salad

### **Lobster BLT | 22**

maine lobster, bacon, lettuce, tomato, parmesan aioli, sourdough bread

### **Roasted Vegetable Panini | 14**

kale pesto, zucchini, piquillo pepper, carmalized onion, tomato, brie, 7 grain bread

### **Hot Pastrami Sandwich | 16**

pickles, dijonnaise, cheese fondue, melted shitake, marble rye

### **Turkey Press | 16**

crispy bacon, pickled onions, cranberry-chipotle aioli, cheddar, sourdough bread

### **Classic Burger | 17**

grass fed beef patty, special sauce, american cheese, lettuce, tomato, onion, brioche roll

### **50-50 Burger | 17**

50% dry-aged grass-fed beef & 50% bacon patty, brioche roll

\*Get it "Stacked" with a Fried Egg, Sriracha Aioli & VT Cheddar | +3

## Brunch Cocktails

**Mimosa** prosecco, fresh orange juice | 10

**House Bloody Mary** house bloody mix, black peppercorn vodka | 12

**Pineapple Upside-Down** gin, pineapple, amaretto, amarena cherry | 12

**Autumn Cobbler** house-aged bourbon, sherry, lemon shrub, rosemary | 12

**Aunt Ethel's Punch** red wine, pomegranate, vodka, triplet sec, cinnamon | 11

\*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