



BRUNCH

Quiche | 15

farm eggs, cauliflower, red peppers, kale, gouda

Biscuits and Gravy | 16

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

Prime Steak and Eggs | 20

sunny side up eggs, blistered tomato, caramelized 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

add| baby spinach +3 | crab cake +7 | pork belly +7

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 Lamb Sausage | 6

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

Strawberry Hibiscus Sangria | 12

Our Farms

Arethusa

Snow Hill

Simpaug

Henny Penny

Holbrook

Marble Valley

Hudson Valley Harvest

Executive Chef Zachariah Champion

*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

Rose, strawberry, pisco, lemon shrub, hibiscus
