

## Brunch

### ~Starters ~

- Crab Bisque 15.**  
Chive crème fraiche
- Soup Du jour 9.**  
Gf Deviled Eggs 13.  
Trout roe, dill, smoked trout
- Lemon Garlic Hummus 11.**  
olive and roasted pepper tapenade, fried garlic, seasoned pita
- Gf Wild Shrimp Cocktail 4.25 per piece**  
Traditional cocktail sauce

### ~Salads~

- Gf Mixed Greens 9.**  
Tomato, cucumber, radish, miso vinaigrette
- Gf Burrata Salad 16.**  
Caramelized pears, spinach, Proscuitto, balsamic glaze, walnuts
- Caesar Salad 13.**  
Shredded Asiago, garlic, crouton crumble, Caesar dressing
- Kale Salad 13.**  
Spicy dressing, toasted sesame seeds, beemster cheese
- Gf Griggstown Roasted Chicken Salad 17.**  
Mixed greens, sauteed julienne apples, candied walnuts, blue cheese, apple cider vinaigrette

### ~Entrees ~

- Roasted Apple French toast 16.**  
Candied walnuts, all spice mascarpone, warm maple syrup
- \*\* NY Strip Steak & Eggs 38.**  
Potato hash, sunny side eggs, parsley chimichurri & choice of bread
- Breakfast Burger 19.**  
Egg, maple syrup on French toast, home fried potatoes or French fries
- Quiche Du Jour 17.**  
Mixed green salad & fresh fruit
- Ham & Cheddar Omelet 16.**  
Home fries, fresh fruit
- Gf Omelet Florentine 16.**  
Gruyere cheese, garlic spinach, home fries, fresh fruit
- Avocado Toast 16.**  
Multigrain bread, heirloom baby tomato, egg, zaatar.
- Chicken Cutlet Sandwich 18.**  
Fresh mozzarella, spinach, pesto aioli, chips
- Eggs Benedict 18.**  
Country ham, English muffin, hollandaise, potato hash
- Plainville Turkey Sandwich 17.**  
Avocado, bacon, brie, fig & balsamic mayo, toasted multigrain, chips
- Yardley Burger 18.**  
Boursin cheese, roasted tomato, French fries

*\*\*Consuming raw or undercooked foods may increase the risk of foodborne illnesses*  
GF Indicates Gluten-Free Item