



# BRUNCH MENU

## MAINS

<b>Market Salad</b>	Ask for today's offerings	MP
<b>Dipping Flight</b>	Hummus, baba ghanouj, & feta-beet spread served with pita	12
<b>French Toast</b>	Served with seasonal fruit compote	11
<b>Yogurt Parfait</b>	Mixed berries, house-made granola, & local honey	7
<b>2 Eggs Any Style</b>	Served with choice of salad or home-style potatoes	9
<b>Frittatas (choice of):</b>	<ul style="list-style-type: none"> <li>• Chorizo, potato, &amp; Manchego cheese 12</li> <li>• Caramelized onion, goat cheese, &amp; rosemary 11</li> </ul>	
<b>Lump Crab Cake</b>	Pan seared, red onion marmalade, citrus beurre blanc	16
<b>Chicken &amp; Waffles</b>	3 strips of lightly battered & fried chicken breast, Belgian waffle, whiskey-maple demi glace	13
<b>Pancakes</b>	3 large pancakes served with real Vermont maple syrup <i>choice of: Original, Fresh Blueberry, or Chocolate chip</i>	12

## SIDES

<b>Jones Farm Chicken Apple Sausage</b>	5
<b>Jones Farm Pork Sausage Links</b>	4
<b>Jones Farm Sliced Bacon</b>	4
<b>Home-Style Potatoes</b>	4
<b>H. Forman &amp; Son Smoked Salmon</b>	10
<b>Toast with Jelly</b> <i>wheat, white, or rye</i>	2
<b>2 Eggs Any Style</b>	5
<b>Baby Greens Salad</b>	5
<b>Fresh Fruit Salad</b>	6

## SANDWICHES

### Caprese

Sliced tomato, fresh mozzarella, & pesto on ciabatta

10

### Pressed Cheese

2 yr aged cheddar, Jones Farm all natural Hickory smoked bacon

11

### H. Forman & Son Smoked Salmon

Whipped cream cheese, red onion, & tomato on a bagel

12

### Monte Cristo

Turkey, ham, gruyère cheese, dijon, cranberry-apricot jam

11

## CHEESE AND CHARCUTERIE

### ARTISANAL CHEESE TOUR

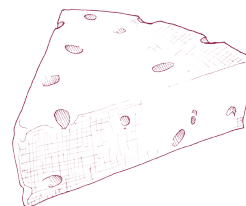
*A rotating selection of artisan cheeses from near and far, ask your server for details*

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### CURED MEATS TOUR

*A selection of handcrafted all natural cured meats from around the world made from heritage Berkshire pork & grass-fed, pasture-raised beef, ask your server for today's selections*

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## TAP WINE

							
<b>Chardonnay 2015</b> Elevated Scopus Vineyard, Sonoma Mountain, CA	13	36	26				
<b>Pinot Noir 2014</b> Crane Canyon Vineyard, Sonoma, CA	14	39	28				
<b>Pinot Noir 2014</b> Hyland Vineyard, Willamette Valley, OR	14	39	28				
<b>Pinot Noir 2015</b> Durant Vineyard, Willamette Valley, OR	14	39	28				
<b>Three Amigos Malbec Blend 2014</b> North Coast, California	12	33	24				
<b>Syrah 2015</b> Alder Springs Vineyard, Mendocino, CA	13	36	26				
<b>Syrah 2015</b> Thompson Vineyard, Santa Barbara, CA	13	36	26				
<b>Big Shoulders 2014</b> North Coast, CA	13	36	26				
<b>Randolph Reserve 2013</b> North Coast, CA	14	39	28				
<b>Cabernet Sauvignon 2014</b> Bettinelli Vineyard, Napa Valley, CA		15	42	30			
<b>Petite Sirah 2014</b> Windsor Oak Vineyard Dry Creek, Sonoma, CA		12	33	24			
<b>Sangiovese 2014</b> Windsor Oak Vineyard, Chalk Hill, Sonoma, CA		12	33	24			
<b>Guest Taps:</b>							
<b>St. Supéry Dollarhide Vineyard '15</b> Napa Valley, California / Sémillon		11	30	--			
<b>Anne Amie Cuvée A Rosé '15</b> Willamette Valley, Oregon / Pinot Noir		11	30	--			
<b>Day Wines Malbec 2014</b> Applegate Valley, Oregon		14	39	--			
<b>Forlorn Hope Mil Amores 2015</b> Calaveras County, California Touriga Nacional/Tinta Roriz/Trincadeira		12	33	--			

 5.5 OZ POUR

 500 ML CARAFE

 GROWLER

## FOR THE WEE ONES

Kids 10 years of age and under

Served with a choice of tater tots or fruit salad

<b>Pressed Cheese Panini</b>	2yr aged cheddar, on ciabatta	10
<b>PBJ&amp;B Panini</b>	creamy peanut butter, house made cranberry apricot spread, sliced bananas	10
<b>2 Pancakes</b>	choice of: Original, Fresh Blueberry, or Chocolate Chip	10
<b>Chicken Strips</b>	3 strips of lightly battered & fried all natural chicken breast served with ketchup	10

## ENCORES

### Sorbet & Gelato

Ask your server for daily selection.

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