

**BREAKFAST****chicken + biscuits**

southern fried chicken thigh nuggets, buttermilk biscuits, red eye maple gravy 16

**bbc omelet**

applewood smoked bacon, broccoli, pineland cheddar, homefries 14

**autumn omelet** –veg/gf

roasted beets + fennel, shallots, chimichurri, whipped ricotta, bistro salad 15

**poutine benedict**

sage hollandaise, soft poached eggs, montreal smoked brisket, beef eschallot gravy, cheddar cheese curds, pomme frites 15

**salmon benedict**

soft poached eggs, sage hollandaise, house-cured salmon gravlax, red onion, whipped ricotta, brioche, bistro salad 17

**spicy scramble** –veg

shallots, jalapeño, red pepper, poblano, sambal, pineland cheddar, sriracha, homefries 14

**steak + eggs**

ny strip steak, three eggs any style, sage hollandaise, home fries, bistro salad 30

**eggs any style** –veg

served with home fries + sourdough toast 10

**PLANT BASED**

*add: sunny egg 2, bacon 3, grilled or crispy chicken 6, veggie burger 6, pan-seared salmon 12, steak 23, montreal smoked brisket 7*

**ancient grains bowl** –v/gf

quinoa, amaranth, pickled red onion, arugula, roasted beets, braised lentils, sunflower tahini, kombucha vinaigrette 16

**apple + goat cheese salad** –veg/gf

baby arugula, shaved fennel, walnuts, pickled red onion, cranberry goat cheese, apple cider vinaigrette 15

**SWEET** –served with 100% maple syrup**apple crisp french toast** –veg

brioche french toast, tart apple + candied ginger crisp, bourbon caramel, whipped cream 15

**brioche french toast** –veg

classic powdered sugar and whipped cream 12

**SANDWICHES** –all sandwiches served a la carte

*add: sunny egg 2, bacon 3, gravlax 7, montreal smoked brisket 7*

**bacon, egg + cheese**

sunny egg, bacon, hard fried egg, tonka sauce, arugula, gruyere cheese, sambal aioli, grilled brioche 9

**fried chicken**

double brined chicken thigh, sambal aioli, pickled slaw, spicy pickles, potato bun 12

**beer hall burger**

local beef, pineland cheddar, romaine lettuce, red onion, spicy pickles, caper remoulade, potato bun 14

**grilled chicken**

cranberry goat cheese, arugula, balsamic aioli, sourdough bread 12

**grilled cheese** –veg

pineland cheddar, raclette, jalapeno jam, apples, sourdough bread 11

**veggie burger** –v

quinoa + lentil burger, special sauce, romaine lettuce, red onion, potato bun 11

**SIDES**

grilled broccoli + sage hollandaise –veg 9

pimento mac + cheese –veg 12

home fries –v 4

pomme frites aka french fries v/gf 6

applewood smoked bacon 6

house salad –v/gf 8

sourdough toast 3

biscuits + gravy 8

*Local Partners**Highland Hollow Farm**Yesfolk Tonics**Berkshire Mountain Bakery*

\* All ingredients are not listed, please inform your server of any allergies\*

v - Vegan    veg - Vegetarian    gf - Gluten Free

**BRUNCH HOURS SUNDAY 11AM-3PM**