

BRUNCH

SPRING



Executive Chef
Dimitrios Menagias

BREAKFAST

CHICKEN + WAFFLES

belgian waffles, southern fried chicken thighs, roasted garlic gravy 15

HASH + EGGS

house-cured corned beef, onions, peppers, idaho potatoes, sunny eggs 13

SUMMER OMELET -VEG

zucchini, shallots, cherry tomatoes, herbed ricotta, bistro salad 13

BACON + CHEDDAR OMELET

applewood bacon, shallots, cheddar, home fries 13

POUTINE BENEDICT

pomme frites, smoked chicken, roasted garlic gravy, poached eggs, chimichurri hollandaise 13

FORAGED MUSHROOM BENEDICT -VEG

chicken of the woods mushroom croquette, spicy butternut squash puree, poached eggs, chimichurri hollandaise, bistro salad 14

SPICY SCRAMBLE

andouille sausage, jalapeno, poblano, shallots, aged cheddar, yellow sriracha, home fries 12

STEAK & EGGS

grass-fed steak, 3 eggs any style, chimichurri hollandaise, home fries 23

EGGS + HOME FRIES

2 eggs any style, sourdough toast 9

PLANT BASED *ALL ITEMS VEGAN UPON REQUEST*

Add: *grilled or fried chicken* 4

ISREALI COUSCOUS SALAD -V

tomato, cucumber, carrots, onions, arugula, quinoa, herbed israeli couscous, lemon, evoo 9

FALAFEL WRAP - VEG

fava bean falafel, red onions, tomatoes, arugula, yogurt, hummus, chickpea, dolma, flatbread 10

MUSHROOM RISOTTO -VEG

Add: *olive oil poached tuna* 5

chicken of the woods, evoo 10

HUMMUS -VEG

chickpea, roasted garlic, tahini, flatbread, herb oil 7

SWEET

BERRYLICIOUS FRENCH TOAST OR WAFFLES - VEG

strawberry and mango sauce, fresh strawberries, blackberry whipped cream 13

PLAIN FRENCH TOAST OR BELGIAN WAFFLES - VEG

powdered sugar and whipped cream 11

SANDWICHES - served ala carte

Add: *sunny egg* 2 - *bacon* 3

SOUTHERN FRIED CHICKEN SANDWICH

pickle-brined chicken thigh, sambal aioli, pickles, pickled slaw, potato bun 10

GRILLED CHICKEN SANDWICH

cranberry goat cheese, balsamic aioli, sourdough bread 10

BEER HALL BURGER *Highland Hollow, Schoharie, NY*

cooper's american cheese, lettuce, pickled red onion, caper remoulade, spicy pickle 12

REUBEN

house-cured corned beef and sauerkraut, raclette cheese, russian dressing, sourdough rye, pickles 12

OPEN-FACED BLT

applewood smoked bacon, bacon rilette, leaf lettuce, fried pickled green tomato, ricotta ranch dressing, sunny egg, grilled brioche 12

MAC + CHEESE

PIMENTO MAC + CHEESE -VEG

roasted & pureed sweet pimento peppers, parmigiana, fontina, mozzarella, aged cheddar 8

BUFFALO MAC + CHEESE

pimento mac + cheese, crispy chicken nugs tossed in buffalo sauce, crumbled blue cheese, yellow sriaracha 12

CHIMI MAC + CHEESE -VEG

pimento mac + cheese, chimichurri, onion, corn, peas, peppers, arugula 12

SIDES

ANDOUILLE, SAUSAGE PATTY, BACON 4

PIMENTO CHEESE MIDLINS (*rice grits*)-VEG/GF 5

HAND-CUT FRIES OR HOME FRIES -VEG 5

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

V - Vegan VEG - Vegetarian GF - Gluten Free

SUNDAY BRUNCH 11AM-3PM