HOUSE MADE BREAKFAST BREADS ➞ $8 each

COURTESY OF THE DORSET BAKERY

Buttermilk Biscuit and Maple Butter
Mixed Berry Strudel with Royal Icing
Cardamom-Cinnamon Roll with Orange Frosting

STARTERS

VICHYSSOISE WITH CRAB SALAD ➞ $10

GF

BOSTON BIBB SALAD ➞ $16

Cucumber, Pink Peppercorn Vinaigrette, Dried Mulberries  VEG, GF

Add Roasted Chicken ➞ $10  Add Grilled Salmon ➞ $15

SMOKED SALMON AVOCADO TOAST ➞ $18

Earth Sky Time Hearthstone Bread, Shaved Radish, Pickled Red Onion, Lemon Oil, Toasted Sesame  DF

Add Sunny Egg ➞ $2

ROASTED LOCAL MUSHROOM FLATBREAD ➞ $18

Caramelized Onion, Jasper Hill Aged Cheddar, Wallingford Locker Bacon

Add Sunny Egg ➞ $2

ENTRÉES

SPINACH FLORENTINE BENEDICT ➞ $36

Soft Poached Eggs, Lobster Hollandaise, Home Fries

HUEVOS RANCHEROS ➞ $24

Crispy Corn Tortillas, Ancho Black Beans, Vermont Cheddar Mornay, Sunny Eggs, Avocado, Pico de Gallo  VEG, GF

POUR BELLY HASH ➞ $26

Confit Potatoes, Charred Shallot, Broccolini, Tomato, Garlic Parsley Butter, Sunny Eggs  GF

GRILLED BUTTERMILK BISCUIT ➞ $23

Maple Sage Sausage Gravy, Braised Greens, Sunny Eggs

BUTTERMILK FRIED CHICKEN AND WAFFLES ➞ $26

Maple Butter, Ginger-Peach Compote

GRILLED ORGANIC SALMON ➞ $28

Roasted Broccolini, Citrus Couscous, Green Goddess Dressing

HOMEMADE SPINACH PASTA ➞ $25

Pork Sausage, English Peas, Spicy Tomato Sauce, Parmesan

NY STRIP STEAK AND EGGS ➞ $39

Grilled Asparagus, Horseradish Sour Cream, Home Fries  GF

PLEASE NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
Wines from the Cellar

**WHITE & ROSE WINES**

Chardonnay ~ BLOODROOT Sonoma Coast CA 2020 ➔ $13 Glass / $50 Bottle
Sauvignon Blanc ~ SILVERADO VINEYARDS Napa Valley CA 2018 ➔ $13 Glass / $50 Bottle
Albarino ~ BODEGA AS LAXAS Rias Baixas Spain 2020 ➔ $12 Glass / $45 Bottle
Chablis ~ DOMAINE GUEGUEN Burgogne France 2020 ➔ $18 Glass / $69 Bottle
Chardonnay ~ GROTH ESTATE Oakville Napa Valley CA ➔ $72 Bottle
Pouilly-Fuisse ~ DOMAINE J.A. FERRET Burgundy FR 2018 ➔ $77 Bottle
Rose ~ LA SPINETTA Il Rose Di Casanova Tuscany Italy 2020 ➔ $52 Bottle
Mirabeau Rose ~ BELLE ANNEE France 2021 ➔ $13 Glass / $49 Bottle

**RED WINES**

Cabernet Sauvignon ~ ROTH ESTATE Alexander Valley CA 2019 ➔ $16 Glass / $62 Bottle
Pinot Noir ~ ILLAHE VINEYARDS Willamette Valley OR 2020 ➔ $16 Glass / $62 Bottle
Rioja Reserva ~ PALACIO DEL BURGO Spain 2016 ➔ $14 Glass / $44 Bottle
Rhône ~ LA PIGEOULET VAUCLUSE Cotes du Rhone France 2018 ➔ $19 Glass / $73 Bottle
Cabernet Sauvignon ~ CLOS PEGASE Napa Valley CA 2017 ➔ $89 Bottle
Pinot Noir ~ FLOWERS VINEYARD Sonoma Coast CA 2018 ➔ $88 Bottle

**SPARKLING WINES**

Prosecco ~ LA LUCA Treviso NV ➔ $12 Glass / $46 Bottle
Sparkling Wine ~ SCHRAMSBERG Blanc de Blanc ~ North Coast CA 2017 ➔ $78 Bottle
Champagne ~ R. DUMONT & FILS Champagne Brut NV ➔ $83 Bottle

**COCKTAILS**

**SPECIALTY COCKTAILS**

CURATINI ➔ $15
Grey Goose, Pomegranate, Lemon, Splash Gran Marnier

SPICY CILANTRO COOLER ➔ $14
Ghost Tequila, Lime, Agave, Muddled Cucumber, Cilantro Habanero Ice Cube

JUNGLE CAT ➔ $15
Barr Hill Tom Cat Gin, Campari, Pineapple, Lime, Maple

STRAWBERRY BASIL MARTINI ➔ $15
Smugglers Notch Moroccan Rose Grapefruit Vodka, Muddled Strawberry, Basil and Lime, Agave

DIRTY MOJITO ➔ $14
Bumbu Rum, Demerara Syrup, Mint, Lime, Club Soda

PEACH AND GINGER SMASH ➔ $15
Woodford Bourbon, Peaches, Lemon, Maple, Mint and Ginger Beer

CREAMY LEMONADE ➔ $14
Malibu Rum, Lemon, Sweet Condensed Milk

**BEERS AND ALES**

GREEN STATE LAGER ➔ $7
FIDDLEHEAD IPA ➔ $7
RED DWARF AMBER ALE ➔ $7
QUEEN CITY YORKSHIRE PORTER ➔ $7

**BRUNCH COCKTAILS**

MIMOSA ➔ $14
Prosecco & Fresh Squeezed OJ

GRAND MIMOSA ➔ $19
Includes a Float of Grand Marnier

BLOODY MARY ➔ $14
House Mix and Tito’s Vodka

PIMMS CUP ➔ $16
Pimm’s No 1, Cucumber, Strawberry, Basil, Lemon, Limonata

IRISH COFFEE ➔ $14
Baileys, Jameson, Cream, Whipped Cream