



## Brunch

### ~ BEGINNING~

Crab Bisque 8. / 11.

Soup du Jour 4. / 8

GF Wild Shrimp Cocktail, traditional cocktail sauce 4. /each

GF Tuna Tartare – cucumber, avocado, ginger soy dressing 19.

GF Deviled Eggs – smoked trout, pickled mustard seed, trout roe 10.

Cheese Plate – Choice of 3 for 15. Choice of 4 for 17. All Cheeses 21.

*Boschette al tartufo – Pyrenees Brebis – Bucheron*

*Bleu d’Auvergne – Humboldt Fog*

GF Griggstown Roasted Chicken Salad – mixed greens, sauteed julienne apples, candied walnuts, blue cheese, apple cider vinaigrette 17.

Caesar Salad – focaccia croutons, Caesar dressing 11.

GF YI Garden Greens – tomato, cucumber, radish, miso vinaigrette 8.

GF Marguerita Salad– field greens, candied walnuts, fruit, blue cheese, tomato vinaigrette 11.

GF Cobb Salad – romaine, bacon, hardboiled egg, tomato, avocado, scallion, goat cheese, mustard vinaigrette 16.

Kale Salad – spicy dressing, toasted sesame seeds, beemster cheese 11.

#### *Add to your salad:*

*Grilled Chicken Breast 7. Wild Grilled Shrimp 12. Faroe Island Grilled Salmon 10.*

*Crispy Crab Cake 10. Grass Fed Flat Iron Steak 9. Roasted Griggstown Chicken 7.*

### ~BRUNCH~

Omelets – served with home fries, fruit, and choice of toast 13.

*Add Ham, sausage, bacon 3.*

~western, ham, onion, pepper, cheddar

~veggie, onion, pepper, mushroom, spinach, tomato

~2 eggs any style

Fresh Blueberry Pancakes – Maple syrup & sausage 14.

Traditional Eggs Benedict – ham, poached eggs & hollandaise, green beans 16. *Add Crabmeat 10*

\*\*Steak & Eggs – grilled flatiron steak, 2 eggs any style, home fries, toast 19.

Avocado Toast – roasted tomato, feta, basil 14. *Add Egg 2.50/each*

Quiche du Jour – mixed greens, fresh fruit cup 16.

Chicken & Waffles – Sriracha butter, maple syrup 16.

### ~ LUNCH ~

Plainville Turkey, Avocado, Bacon & Brie–fig & balsamic mayo, toasted multigrain 16.

\*\*Yardley Burger – boursin cheese, roasted tomato, fries 16.

Pastrami Reuben – swiss cheese, pickled cabbage, thousand island, toasted rye bread, chips 16.

Fish & Chips – beer battered cod, french fries 16.

Lemon Chicken – mashed potatoes, olives, capers 19.

\*\*GF Faroe Island Salmon – roasted baby carrots, sautéed spinach, cherry tomato, passion fruit butter sauce 21.

Crab Cake – roasted sweet potato, celery root slaw, tartare sauce 21(1)/30(2).

Castle Valley Grain Bowl – delicata squash, shaved Brussels, wheat berries, walnut & butternut squash pesto, toasted squash seeds 18.

*GF indicates gluten-free item*

*\*\*consuming raw or undercooked foods may increase the risk of foodborne illnesses*