

# *Brunch*

## ~Starters ~

**Crab Bisque 15**

Chive crème fraiche

**Soup Du jour 8**

<sup>GF</sup> **Devilled Eggs 11**

Trout roe, dill, smoked trout

<sup>GF</sup> **Wild Shrimp Cocktail 4/pp**

Traditional cocktail sauce

**Tuna Tartar 19**

Sesame crusted Ahi tuna, ginger, soy, wasabi aioli

## ~Salads~

**Watermelon Salad 14**

Feta, pickled onion, kalamata olives, aged olive oil

<sup>GF</sup> **Burrata Salad 14**

Tomatoes, arugula, pine nuts, lemon olive oil, balsamic reduction

**Charred Caesar Salad 13**

Shredded asiago, garlic, crouton crumble, caesar dressing

**Kale Salad 12**

Spicy dressing, toasted sesame seeds, beemster cheese

<sup>GF</sup> **Griggstown Roasted Chicken Salad 17**

Mixed greens, sauteed julienne apples, candied walnuts, blue cheese, apple cider vinaigrette

## ~Entrees ~

**Roasted Apple French toast 16**

Candied walnuts, all spice mascarpone, warm maple syrup

**NY Strip Steak & Eggs 30**

Potato hash, sunny side eggs, parsley chimichurri & choice of bread

**Fried Chicken & Waffles 22**

Herb waffle, bacon maple syrup, spiced butter

<sup>GF</sup> **Grilled Chile Rellenos 20**

Stuffed bell pepper with chorizo and shallots, soft scramble, spicy tomato gravy, feta.

**Breakfast Burger 17**

Egg, maple syrup on French toast, home fried potatoes or French fries.

**Quiche Du Jour 16**

Mixed green salad & fresh fruit

**Ham & Cheddar Omelet with home fries 15**

Fresh Fruit, Toast

<sup>GF</sup> **Omelet Florentine 15**

Gruyere cheese, garlic spinach, home fries

**Avocado Toast 16**

Multigrain bread, heirloom baby tomato, egg, zaatar.

**Salmon 25**

Beet puree, pearl barley, citrus, pickled onion, fennel salad

**B.E.L.T 16**

Bacon, egg, lettuce, tomato, rosemary mayo on brioche toast.

**Eggs Benedict 18**

Country ham, English muffin, hollandaise, potato hash

**Yardley Burger 16**

Roasted tomato, Boursin cheese & hand cut fries

**Plainville Turkey Sandwich 16**

Avocado, bacon, brie, fig & balsamic mayo, toasted multigrain, chips