



Mother's Day Brunch

HOUSE MADE CINNAMON ROLLS (2) 7

EGGS BENEDICT 13

North Country applewood smoked bacon, 60-minute egg, hollandaise, house-made english muffin, shaved asparagus, radish, chive & lemon zest, served with house salad

FRENCH TOAST 14

Upinngil brioche, local rhubarb coulis & maple syrup, fresh whipped cream

BISCUITS & GRAVY 13

house-made lamb sausage and buttermilk biscuits, fried egg, sautéed baby kale

RAMP, SHIITAKE & PARMIGIANO QUICHE 12

served with a salad of field greens

VERMONT BRISKET HASH 12

poached egg, greens, & pickles

CROQUE MADAME 14

classic ham & gruyere sandwich topped with béchamel, fried egg, with a salad of field greens

SIDES

North Country applewood smoked bacon 3.5
smashed potatoes with crème fraîche 5
house-made pork garlic sausage 5
grilled Warner Farm asparagus 6

HOUSE SALAD 6/11

greens, carrot, radish, pea shoots, sherry vinaigrette
add Bayley Hazen Blue from Jasper Hill +3

CAESAR SALAD 9

with parmigiano reggiano & garlic croutons
add boquerones +1.50

PAN FRIED WILD ATLANTIC CAT FISH 22

house-made pork garlic sausage, dirty rice, southern slaw & corn bread

SEARED DUCK BREAST 26

french petite lentils, brussels sprouts, braised fennel, pickled mustard seeds

SMOKED VERMONT BRISKET TACOS 16

pickled garlic scape & red onion salsa, roasted chili aioli, queso fresco, house-made corn tortillas, roasted potatoes and petit salad

PARISIAN GNOCCHI 17

grilled Warner Farm asparagus, baby spinach, dill cream

TAVERN BURGER 14

from Bascom Hollow Farm, Gill
Bayley Hazen Blue, red onion jam, smoked aioli, greens, with roasted potatoes
add North Country bacon +2.50