

Sunday Brunch

Starters

Mushroom Toast

White Button Mushrooms sautéed with Marsala Wine and Smothered with Swiss Cheese and Bechamel over Grilled Baguettes
\$12

Mussels

PEI Mussels steamed with White Wine, Butter, Garlic and Fresh Herbs and served with Grilled Bread
\$15

Baked Brie en Croute

Blythedale Baked Brie served warmed in a Puff Pastry with Sidehill Farms Raspberry Preserves and Cranberry Pistachio Crisps made by Jan's Farmhouse
\$16

Yogurt and Granola

Choice of Blueberry or Strawberry flavored Green Mountain Creamery Yogurt with Vermont made Grandy Oats Granola
\$8

Fresh Fruit Salad

Assorted Fresh Fruit Salad including Cantaloupe, Honeydew, Grapes, Pineapple, and Blueberries
\$6

Cinnamon Roll

Jumbo Cinnamon Roll baked warm and topped with a Traditional Powder Sugar Glaze and Crushed Pecans
\$6

Soup d' Jour

Please ask your Server about Today's Soup of the Day
\$8

Salads

*Add Grilled Chicken \$6
Add Grilled Jumbo Shrimp \$8*

House Salad *

Local Mixed Greens topped with Cucumbers, Tomatoes, Carrots, and Onions with a House Made Maple Balsamic Vinaigrette.
\$10

Traditional Caesar Salad

Chopped Romaine Lettuce tossed with House Made Caesar Dressing, Asiago Cheese, and House Made Croutons
\$11

Breakfast

Eggs Benedicts

Poached Eggs served over toasted English Muffins and topped with Hollandaise, coming with a side of Home Fries
\$13

"The Vermonter" Omelet

Three Eggs stuffed with Apples, Bacon, Spinach and Cheddar and folded into an omelet and served with Home Fries
\$12

Smoked Salmon Hash

Duck Trap Smoked Salmon Hash with Russet potatoes, Shallots, and Dill topped with Two Poached Eggs and accompanied with Home Fries
\$15

Huevos Rancheros

A Sunny Side Egg with Black Beans, Scallion, Cotija Cheese, Avocado Puree, Pico de Gallo served on a Grilled Corn Tortilla with a Side of Home Fries
\$12

Biscuits and Gravy

Fluffy Biscuits smothered with Sausage Gravy and served with an Over Easy Egg and Home Fries
\$13

French Toast

Two Slices of French Toast Smothered with a Chocolate Hazelnut Spread and served with a side of Vermont Maple Syrup
\$12

Homemade Pancakes

House made pancakes made with Ancient Grains and served with Vermont Maple Syrup
\$10

Sandwiches

Classic Reuben

Shredded Corned Beef, Sauerkraut, 1000 Island Dressing on Toasted Rye Bread with a side of French Fries and a Pickle.
\$13

House Burger

8oz Grilled Local Vermont Beef topped with Cabot Cheddar Cheese, Lettuce, Tomato, and Onion on a Brioche Bun with a side of French Fries and a Pickle.
\$16

Add Bacon \$2.00

Black Bean Burger

House Made Black Bean Burger on a Brioche Bun with Jalapeno Lime Avocado Cream, Cabot Cheddar, Lettuce, Tomato, Onion and a side of French Fries and a Pickle.
\$13

French Dip

Thinly Shaved Roast Beef and Bailey Hazen Bleu Cheese Baked on a Crusty Baguette and served with a side of Au Jus, Hand Cut Fries, and a Pickle
\$16

Cadillac Grilled Cheese

Cabot Cheddar Cheese and Black Forest Ham on Texas Toast with Dijon Apple Butter.
\$14

Crispy Chicken Sandwich*

Panko Crusted boneless Chicken Thigh, topped with Cabot Cheddar, Bacon, Chipotle Aioli, Lettuce, Tomato and Onion on a Brioche Bun with French Fries and Pickle.
\$14