

BRUNCH

BREKKIES

egg and cheese

egg, cabot american on english muffin, homefries, fresh fruit \$8

pork belly

egg, cabot american, sugar mountain farm braised and crisped pork belly on english muffin, homefries, fresh fruit \$11

jackfruit

egg, pickled veggies, slow roasted bbq jackfruit, english muffin, homefries, fresh fruit \$10

BENNIES

lobster

maine lobster, poached egg, english muffin, provencal hollandaise, homefries, fresh fruit \$15

pork belly

sugar mountain farm braised and crisped pork belly, poached egg, english muffin, provencal hollandaise, homefries, fresh fruit \$12

lamb shoulder

braised lamb shoulder, poached egg, english muffin, provencal hollandaise, homefries, fresh fruit \$14

RAW BAR

torched tuna

allium ginger jam, wasabi gelle, grapefruit pearls \$12

oysters

currant mignonette \$5 / 2

SALADS

arugula

arugula, pumpkin seeds, shaved red onion, toybox tomatoes, aged balsamic, rare evoo \$9

wedge

baby wedge, bacon, fried shallots, toasted pistachio, blue ledge farm middlebury blue \$12

caesar

romaine, toybox tomatoes, sourdough croutons, shaved mount mansfield creamery "sunrise", caesar dressing \$11

CLASSIC BREAKFAST

french toast

house ricotta, cranberry, walnut stuffed red hen bakery sourdough french toast, cultured butter, maple syrup \$12

brisket and hash

two eggs, braised wagyu brisket hash, red hen bakery sourdough toast \$12

allium breakfast

two eggs, melted allium and wild mushroom hash, red hen bakery sourdough toast \$12

pancakes

lemon ricotta pancakes, ginger plum jam, cultured butter, maple syrup \$12

PLATES

house burger

ground short rib, brisket and chuck burger, blue ledge farm middlebury blue, pork belly bacon jam, iceberg, red wine marrow sauce on a toasted bun with hand cut fries \$16

classic burger

ground short rib, brisket and chuck burger, american cheese, pickle sauce, iceberg, red onion on a toasted bun with hand cut fries \$13

fish and chips

gulf of maine pollock, hand cut fries, house tartar sauce \$14

steak frites

coulotte of beef, red wine marrow sauce, hand cut fries, house powder \$19

seared tuna

seared yellowfin tuna, watermelon radishes, arugula, ginger scallion sauce on a toasted bun with hand cut fries \$14

lobster roll sliders

maine lobster, tarragon mayo, slider rolls \$16

eggplant and olive

grilled eggplant, olive tapenade, arugula, goat cheese on red hen bakery sourdough \$12

