

Easter Menu

Served with a Complimentary Baked Goods Basket

Soup du Jour

\$10.

Caesar Salad

with anchovy butter focaccia croutons,
house-made traditional dressing
and a pecorino romano crisp

\$12.

Mixed Field Green Salad

with roasted artichoke hearts,
sweet peas and shaved pecorino
with honey mustard vinaigrette

\$11.

Steak and Eggs

6oz sirloin and eggs made any style served
with hash browns

\$22.

Bistro Bacon Avocado Burger

served with choice of hand-cut fries
or a side of organic greens salad

\$18.

add Vermont cheddar or Gruyere

+\$3.

Eggs Benedict

with ham, roasted asparagus and crab

\$20.

Smoked Salmon & Whitefish Salad

with dill cucumber salad,
sliced pumpernickel, cream cheese,
onions & capers

\$17.

Chicken and Waffles

with bourbon butter

\$21.

Brïoché French Toast with Maple Syrup,

sliced fresh fruit & crispy bacon

\$16.

Omelette

with your choice of 3 fillings:

Vermont cheddar, brie, boursin, bacon,
mushrooms, ham, onion, peppers or spinach
served with roasted potatoes and fruit garnish
and choice of multi grain or rye toast

\$18.

Caramelized Onion & Bacon Quiche

served with soup du jour

\$14.

Lamb Burger on Brïoché

with tzatziki, pickle, lettuce and tomato
served with hand-cut fries

\$18.

Hot Ham & Brie

with roasted apple chutney on rye bread
served with a side of Caesar salad

\$15.

Shrimp Francesca

with artichoke hearts, lemon, garlic and romano
cheese over angel hair with parsley butter

\$24.

