

SOUP DU JOUR | 10.

CAESAR SALAD | 13.

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

MIXED FIELD GREEN SALAD | 11.

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

CARAMELIZED ONION | 19. & BACON QUICHE

served with soup du jour

OMELETTE | 22.

choice of 3 fillings:

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

EGGS BENEDICT | 24.

with ham, roasted asparagus and crab

STEAK AND EGGS | 26.

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

PROTEIN PLATE | 20.

smoked salmon with red onion on rye avocado toast with dill cucumber salad

CHICKEN AND WAFFLES | 22.

with white gravy

BRIOCHE FRENCH TOAST | 17.

with maple syrup, sliced fresh fruit, and crispy bacon

BACON AVOCADO BURGER | 19.

served with choice of hand-cut fries or a side of organic greens salad add Vermont cheddar or Gruyere | +3.

LAMB BURGER ON BRIOCHE | 19.

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

HOT HAM & BRIE | 16.

with roasted apple chutney on baguette served with a side of Caesar salad

SHRIMP PICCATA | 27.

with artichoke hearts, lemon, garlic, capers and fresh herbs over linguini in a white wine sauce