



BRUNCH MENU



ON THE LIGHT SIDE

VEGETABLE SMALL BITES 4

roasted pepper, yogurt sauce, cucumber, dill

HOUSE OLIVES 5

sherry vinegar, olive oil, garlic, thyme, citrus

SEASONAL FRUIT BOWL 5

WATERMELON GAZPACHO 8

fresh watermelon, cucumbers, tomato, jalapeno, lime juice; served chilled

CHOCOLATE MUSLI 9

homemade granola with dried fruit, served with Nutella and choice of yogurt or milk (whole, 2%, non-fat, soy, coconut, almond)

MIXED FRUIT PARFAIT 9

mixed berries and vanilla Greek yogurt topped with Cobblestone granola

POACHED PEAR SALAD 11

mixed greens, red wine poached pears, candied pecans, red onions, goat cheese

MAPLE CARROT SALAD 11

roasted carrots, arugula, cranberry, local chevre, grainy mustard vinaigrette

HOUSE SMOKED TROUT 14

pickles & pickled sweet peppers, shaved celery, sourdough toast

SMOKED SALMON & SPINACH ROULADE 15

herb spinach cream cheese

ON THE SWEET SIDE

CHOCOLATE BABKA, WHIPPED HONEY BUTTER 7

BANANA ZUCCHINI BREAD, CHOCOLATE SAUCE 7

APPLE CIDER DOUGHNUTS 7



house-made spice cider syrup, salted caramel (add scoop of ice cream for \$2)

SWEET BERRY CREAM CHEESE CREPES 12

whipped raspberry cream cheese, candied pecans and berries, topped with coffee whipped cream

BAILEYS FRENCH TOAST 14

made with real Irish Cream served with a berry compote





ON THE SAVORY SIDE

FRIED BRUSSELS SPROUTS 9

Aleppo honey, pink peppercorn parmesan crisp, lime vinaigrette

POTATO PANCAKES 11

served with applesauce and sour cream

CHARCUTERIE BOARD 13

selection of meat and cheese, pickles, baguette, apple butter, grainy mostarda

BREAKFAST SAUSAGE MELT 15

local bacon bratwurst, welsh rarebit cheese, caramelized onions, Czech mustard, topped with egg

ENGLISH BREAKFAST BURGER 16

bean spread, grilled tomato, fontina cheese, candied bacon, egg sunny side up, served with fries

FISH AND WAFFLES 17

lightly breaded pan fried cod served with ricotta waffles and a creamy lemon Norwegian butter sauce

SHRIMP AND CHEESE GRITS 18

decadently creamy grits served with shrimp sauteed in a white wine tomato garlic and shallots sauce

EGG CREATIONS

TWO EGGS ANY STYLE 13

crispy bacon or German sausage, home fries, rye toast

GARDEN HASH WITH EGGS 14

golden brown potatoes sauteed with seasonal vegetables, served with choice of two eggs any style

BRUNCH SPATZEL 14

served with seasonal vegetables and topped with two eggs

CRAB CAKE EGG BENEDICT 15

succulent lump crab cakes served with poached eggs and light hollandaise sauce

SCHNITZEL WITH EGG SUNNY SIDE UP 15

pork tenderloin breaded with seasoned breadcrumbs, fried till golden brown, topped with egg sunny side up, served with arugula, lemon butter sauce, and home fries

EGG FRITTATA 15

chorizo sausage, green peas, white onions, fire roasted peppers, goat cheese baked into a parmesan egg blend

EGGS PISTO 18

tomato, eggplant, squash medley in a zesty tomato sauce, topped with three eggs; serves two

Ask our staff about Gluten Free, Vegetarian, or Vegan option.

Please notify your server or tender of any allergies or dietary restrictions.

**Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your risk of foodborne illness.*

18% gratuity may be added to parties of 6 or more.

