EGGS & GRIDDLE

- PANCAKES -
  - BUTTERMILK 15
    fresh berries, Vermont maple syrup, Vermont butter
  - BLUEBERRY 17
    ricotta-lemmon cream
  - PEANUT BUTTER & CHOCOLATE CHIP 18
    vanilla whipped cream

- CHALLAH FRENCH TOAST -
  - VANILLA BEAN 16
    fresh berries, Vermont maple syrup, Vermont butter
  - NUTELLA BANANA 18
    caramelized bananas, Nutella syrup, Vermont butter

- SANDWICHES -
  - HAROLD’S SCRAMBLE 18
    catsme artisan smoked salmon, chives, crème fraîche
  - EGGS ANY STYLE 16
    rosemary potatoes, toast, field greens
    choice of:
    - applewood smoked bacon
    - maple chicken sausage
    - grilled country ham
  - EGGS & GRITS 16
    two eggs sunny side up over gruyere, cheddar, and applewood bacon grits
  - CHORIZO & MANCHEGO SCRAMBLE 18
    scrambled eggs, spicy Spanish chorizo
    manchego cheese
  - WILD MUSHROOM OMELETTE 17
    shiitake & oyster mushrooms, Vermont goat cheese
  - EGG WHITE OMELETTE 18
    imported barrel-aged feta, kale, tomato
  - HUEVOS RANCHEROS 18
    two eggs sunny side up, corn tortillas, queso fresco, avocado, refried beans
  - STEAK & EGGS 22
    grilled sirloin, two eggs any style
  - BRUNCH BOWL 18
    two eggs sunny side up, farro, quinoa, kale, spinach, walnuts, dried cranberries

- EGGS BENEDICT
  - champagne hollandaise, rosemary potatoes
  - black forest ham 18
  - lobster 21
  - smoked salmon 19

- SIDES -
  - TOASTED HAND-ROLLED BAGEL 6
    cream cheese, jam
  - GRILLED COUNTRY HAM 8
  - MAPLE CHICKEN SAUSAGE 8
  - WHOLE WHEAT TOAST 3
  - TWO EGGS 5
  - AVOCADO 6
  - APPLEWOOD SMOKED BACON 8

- CHALLAH FRENCH TOAST -
  - VANILLA BEAN 16
    fresh berries, Vermont maple syrup, Vermont butter
  - NUTELLA BANANA 18
    caramelized bananas, Nutella syrup, Vermont butter

- BOWLS -
  - ANSON MILLS® STEEL CUT OATS 9
    coconut milk, dried cherries, chia seeds
  - GREEK STRAINED YOGURT 10
    homemade granola, fresh berries, honey
  - FRESH FRUIT BOWL 9

- MAINS -
  - PISTACHIO CHICKEN PAILLARD 20
    arugula, cherry tomato, shaved fennel, pistachio-basil dressing
  - FISH & CHIPS 22
    crispy boston cod, IPA tempura batter, crushed peas, omani lime tartar sauce, malt vinegar

- HOUSE BURGER 20
  - natural angus beef, applewood bacon, aged NY cheddar
  - caramelized onions, hand-cut fries

- WILD MUSHROOM PAPPARDELLE 22
  - fresh shiitake & oyster mushrooms, oven-dried tomatoes, kale, asparagus, Parmigiano, fresh sage, truffle oil

WE SUPPORT LOCAL, NATURAL, SUSTAINABLE & ORGANIC PRACTICES WHENEVER POSSIBLE

**18% Gratuity will be added to any parties of 5 or more. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illnesses.**

*Please let your server know of any allergies as not all ingredients are listed on the menu.*