

ARTISAN



PRIX FIXE BRUNCH \$17

Inclusive of Coffee/ Harney & Sons Tea & one Mimosa, Bloody Mary, or House Wine /Beer

ENGLISH COUNTRY BREAKFAST

Country bread, roasted tomato, baked beans, mushroom, sausage
Four Columns' sunny-side up egg, bacon, VT Maple Syrup

SMOKED GRAVLAX AND EGGS

House cured & herb smoked Faroe Island salmon, horseradish cream, cucumber salad,
scrambled farm eggs, Red Hen toast

FARM EGG OMELETTE

mushrooms, peppers, scallions and goat cheese, with a baby green salad

APPLE PANCAKE

Dutton's Farm apples, cinnamon, oven baked buttermilk batter,
raw honey creme fraiche, VT maple syrup

EGGS BENEDICT

Cherry Rail Farm ham, hollandaise sauce, roasted potatoes

CORNED BEEF HASH

House made locally raised corned beef brisket, farm squash,
potatoes and onion, poached eggs, Red Hen toast

CHALLAH FRENCH TOAST

Bread from the Earth challah, local pear compote, raw honey creme fraiche, VT maple

ADAM'S FARM GRASS FED BURGER

Grafton smoked cheddar, country fries

ARTISAN VEGGIE BURGER

Grafton cheddar, chipotle goat cheese, baby green salad

REUBEN

House made locally raised pastrami, Russian dressing, house made sauerkraut,
Boggy Meadows Swiss, Bread from the Earth rye, side salad

SUPERFOOD CHOPPED SALAD

Kale, Brussel sprouts, quinoa, toasted almonds,
choice of poached eggs, salmon, or hanger steak

SIDES

CUP OF SOUP 5

BAKED BEANS 5

ROASTED POTATOES 4

TRUFFLE COUNTRY FRIES 6

CHERRY RAIL FARM SMOKED BACON 5

HOUSE MADE VENISON SAUSAGE 6