

ARTISAN



PRIX FIXE BRUNCH \$17

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

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

SMOKED GRAVLAX AND EGGS

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

CORNED BEEF HASH

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

VANILLA ALMOND FRENCH TOAST

Bread from the Earth challah, toasted almonds, raw honey creme fraiche, VT maple

STEAK AND EGGS

Grilled hanger steak, sunny side up farm eggs, roasted potatoes, peppers and onions
house made hot sauce

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

CRISPY BACON 5

ROASTED POTATOES 4

TRUFFLE COUNTRY FRIES 6

HOUSE MADE VENISON SAUSAGE 6