

To Begin The Day

- Breakfast Pastry Basket, Échiré Butter & Home Made Preserves \$15
- House Made Granola, Lemon Yoghurt Parfait, Orange Blossom Honey \$12
- Steel Cut Irish Oatmeal, Banana Brulée, Candied Walnuts, Muscavado Sugar \$11
- Stewardship Farms Melons & Berries, Empire Apple & Young Shiso Granite \$15
- Smoked Scottish Salmon, Toasted Bagel, Marinated Capers, Herb Cream Cheese \$22

Eggs, Eggs, Eggs

- Soft Style French Omelet, Gruyère, Chanterelle Mushrooms, Roasted Pearl Onions \$19
- Five Egg White Frittata, Warm Goat Cheese, Sun Dried Tomatoes, Asparagus, Young Basil \$17
- Fried Egg Sandwich, Harissa Aioli, Vermont Cheddar, Smoked Applewood Bacon, Warm Brioche \$18
- Eggs Benedict, Smoked Country Ham, Jalapeño-White Cheddar Biscuit, Maple Hollandaise \$20
- Two Sparrowbush Farms Organic Eggs ‘Any Style’, Crispy Hashbrowns, Applewood Smoked Bacon \$18
- Smoked Salmon & Avocado ‘Toast’, Two Poached Eggs, Dill Hollandaise, Toasted Brioche \$17

Flour, Butter, Sugar

- Blueberry-Buttermilk Pancakes, Salted Maple Butter, 100% Vermont Maple Syrup \$16
- House Made Waffles, Caramelized Empire Apples, Candied Walnuts, Whipped Crème Fraîche \$18
- Ricotta Stuffed Brioche French Toast, Huckleberry Compote, Bourbon Maple Syrup \$19

On The Side

- One Organic Egg Any Style \$5
- Applewood Smoked Bacon \$9
- Smoked Country Ham \$9
- Maple Pork Sausage \$9
- Chicken Apple Sausage \$9
- Fingerling Potatoes, Cipollini Onions \$8
- Avocado Toast, Levain Bread \$8
- House Made Muffin of the Day \$4

Morning Drinks

- WP 100% Arabica Coffee \$7
- Loose Leaf Tea Selections \$8
- Valencia Orange Juice \$8
- Ruby Red Grapefruit Juice \$8
- ‘Green Juice’ - Apple, Kale & Cucumber \$12
- Pressed Juice of the Day \$12
- Smoothie of the Day \$12