

Brunch

Featuring
Fresh-Squeezed
Orange Juice



8oz 2.75
14oz 3.25
Mimosa 3.25

Salads

House Salad – organic spring greens, tomato, feta cheese, alfalfa sprouts, peppers & red onion. 3.50/side 5.75/large

Simple Spinach Salad – made with organic spinach, local boiled egg, bacon, goat cheese & warm tomato vinaigrette.

Add Roasted Free-Range Chicken Breast 3.00 4.50/side 6.75 large

Housemade dressings: strawberry vinaigrette, buttermilk peppercorn bleu cheese, fresh herb ranch, fiesta or balsamic vinaigrette

A plethora of Mimosas & Bloody Marys to augment your brunch

Refreshing Mimosas featuring our House-Squeezed Orange Juice and Champagne, or our Bloody Mary with Smirnoff Tripled-Distilled Vodka & house-mix spices. 9\$ (first), then 25¢ (each)

Breakfast Items

Breakfast Potato Skins – filled with scrambled local eggs, jack cheese, local bacon* & scallions. Served with housemade salsa & sour cream. 9.25

Bagel & Lox – fresh-made at or bakery Frütcake toasted & served with smoked salmon*, tomato, cream cheese & shaved red onion. 8.75

Deep-Dish Quiche du jour – made fresh with local eggs, served with organic granola & yogurt. 7.00

Corned Beef Hash Stack – our house cured grass fed brisket served atop a homemade potato cake then topped with sautéed peppers, onions & pepper gravy. 11.25

Eggs Bene' – made with either WV Smoked Ham or vegetarian bacon, local poached eggs & fresh hollandaise atop a sourdough English muffin, served with Lyonnaise potatoes. 11.75 / 7.00 (1/2 order)

Shrimp & Grits – organic stone ground grits topped with juicy grilled shrimp, bourbon mustard dill sauce & a poached egg. 13.75

Big Breakfast – two eggs (poached or scrambled), Lyonnaise potatoes or potato cake, choice of meat*, with toast or English muffin. 11.75

Breakfast Tostada – crispy organic sprouted corn tortillas layered with black beans, scrambled local eggs & jack cheese, topped with housemade enchilada sauce and crème fraise. 10.50

Homemade Potato Cakes – seasoned with red bell pepper & green onion, fried-up crispy & served with sour cream and a side of organic granola & yogurt. 3.25(1)/6.95(2)

Housemade Biscuits - with peppered gravy and choice of meat*. 9.95

** Vegetarian Canadian Bacon & Vegetarian Sausage available upon request*

Food You Can Eat With Your Hands

Breakfast Burrito – seasoned black beans, scrambled local eggs & cheese rolled-up in a flour tortilla & grilled to perfection, served with homemade salsa & organic blue corn chips. 10.75

Bluegrass Veggie Burger – made from local tofu organic quinoa & veggies (it's gluten free & vegan) with Vermont cheddar, lettuce, tomato & onion perched atop a house-baked brioche roll, served with your choice of shoestring fries, side salad or chips & salsa. 10.50

Breakfast Burger – a ½ Pound of pasture-raised beef topped with smoke-cured WV bacon, a local fried egg, smoked gouda, lettuce, tomato, onion on a house-baked brioche roll. 14.00

The Perfect Chicken – lemon & thyme roasted free-range chicken breast layered with bacon, sun-dried-tomato mayo, and Swiss cheese grilled inside-out on artisan ciabatta bread and topped with organic greens & tomato, served with your choice of shoestring fries, side salad, or chips & salsa. 11.50