



Mother's Day Brunch

EGGS BENEDICT 13

house-cured bacon, 60-minute egg, wilted greens, & proper hollandaise, on a seared polenta fritter, served with home fries

SMALL OVEN BRIOCHE FRENCH TOAST 14

local rhubarb coulis & maple syrup, fresh whipped cream

BISCUITS & GRAVY 13

local rabbit sausage, house-made buttermilk biscuits, fried egg, sautéed baby kale

SHIITAKE AND SPINACH QUICHE 12

served with a salad of field greens

DUCK CONFIT HASH 12

fried egg, greens, & pickles

CROQUE MADAM 14

classic ham & gruyere sandwich topped with béchamel, fried egg, with a salad of field greens

SIDES

house-cured bacon	2.50
smashed potatoes with crème fraîche	5
breakfast rabbit sausage	6
roasted brussels sprouts	6

HOUSE SALAD 6/11

field greens tossed with sherry vinaigrette
add bleu cheese +1

CAESAR SALAD

with grana padano & garlic croutons 7/12
add boquerones +1.50

FAROE ISLAND SALMON 21

golden beet & ginger purée, black rice, roasted parsnips, spinach, herb butter

CREEKSTONE FARMS NY STRIP STEAK 27

italian farro, baby kale, brussels sprouts, charred leek & orange vinaigrette

HOMINY & PEPPERS 16

Four Star Farms hominy, 60-minute egg, roasted serrano & anaheim peppers, sorrel, sautéed baby kale, romesco

SMOKED VERMONT PORK TACOS 16

cilantro & lime créma, kimchi, house-made corn tortillas, with roasted potatoes and petite salad

TAVERN BURGER 14

from Cold Spring Farm, Gill
olive & cucumber relish, pickled red onion, garlic aioli, with roasted potatoes
add house-cured bacon +2.50