



Mother's Day Brunch

HOUSEMADE CINNAMON ROLLS (2) 7

EGGS BENEDICT 14

house-cured bacon, 60-minute egg, wilted greens, proper hollandaise, served with home fries

FRENCH TOAST 15

Gilles's sourdough bread, maple syrup, fresh whipped cream and strawberry coulis

BISCUITS & GRAVY 14

house-made lamb sausage and buttermilk biscuits, fried egg

SHIITAKE AND SPINACH QUICHE 12

served with a petit salad

VERMONT BRISKET HASH 14

fried egg, greens, & pickles

CROQUE MADAME 15

ham & gruyere on Gilles's country sourdough topped with béchamel, fried egg, with a petit salad

SIDES

house-cured bacon 5

smashed potatoes with crème fraîche 5

house-made pork garlic sausage 5

HOUSE SALAD 6/11

field greens tossed with sherry vinaigrette

add Jasper Hill Bayley Hazen blue cheese +2.50

CAESAR SALAD 9

with grana padano & garlic croutons

add boquerones +1.50

SMOKED BRISKET or SHRIMP TACOS 16/20

scallions, queso fresco, cilantro, roasted chili aioli,

house-made corn tortillas, roasted potatoes and petit salad

PAN FRIED WILD ATLANTIC CAT FISH 22

pork garlic sausage, dirty rice, celery root & red

pepper slaw, hush puppies

SKILLET FRIED CHICKEN 22

Smokey beans, braised kale and house pickles

ROOT VEGETABLE GRATIN 20

rutabaga, celery root, golden beet puree, black rice,

beet chips, braised greens

TAVERN BURGER 16

from Bascom Hollow Farm, Gill

Bayley Hazen Blue, red onion jam, smoked aioli,

greens, with roasted potatoes

add house-cured bacon +2.50