



June 10th, 2019

Our menu changes with the growing season in Vermont and what's being harvested.
As you make your meal selections, we welcome any questions you may have about any item or preparation.

Entrées

Farmhouse Breakfast two eggs any style; bacon, ham or house made chicken sausage,
home fries, O'Bread toast 15

Eggs Benedict Black River ham, poached eggs, braised greens, hollandaise,
house made English muffin, home fries 18

Frittata house-made pork sausage, Yonder Farm apples, market garden baby fennel, mustard
greens,
Shelburne Farm's 2-Year Cheddar, home fries, O'Bread toast 16

Omelet Black River ham, market garden tatsoi, spring onion, asparagus, morel mushrooms,
Shelburne Farm's Smoked Cheddar, home fries, O'Bread toast 16

Steel Cut Oat Risotto beet purée, spinach, spring onions, wild mushrooms, poached egg,
Shelburne Farms 1-year cheddar, O'Bread toast 16

House Churned Buttermilk Pancakes fresh fruit, powdered sugar 15

Granola farm-fresh yogurt, house made maple granola, fresh fruit 14

Fresh Start market garden kale, radish and beets, garbanzo beans, charred market garden
carrots, poached duck egg, house made labneh cheese, chive & white balsamic 18

Corned Beef Melt griddled O'Bread, house made corned beef, Harissa aioli, bread and butter
rhubarb, mustard greens, Shelburne Farm's 6-month cheddar, 2 sunny side eggs, home fries 17

Sides

Black River ham, bacon, or house made chicken sausage 5.50

Shelburne Farms corned beef hash 7.00

Home fries 4.50

Fresh fruit 4.50

Wilted greens 5.00