



September 14, 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 lamb linguica sausage, roasted broccoli, fingerling potatoes, cherry
tomatoes,
Vermont Creamery herbed chèvre, home fries, O Bread toast 17

Omelet Market Garden leeks, summer squash, marinated and grilled eggplant, corn,
Shelburne Farms smoked cheddar, home fries, O Bread toast 16

Steel Cut Oat Risotto bacon, spinach, grilled Cipollini onions, roasted corn, cherry tomatoes,
poached egg, Shelburne Farms 2-year cheddar, O Bread toast 16

House Churned Buttermilk Pancakes fresh fruit, powdered sugar 15

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

Fresh Start Market Garden kale, cucumbers, carrots, beets, watermelon radish, garbanzo beans,
poached egg, house made labneh cheese, tahini maple vinaigrette 18

Shelburne Farms Corned Beef Hash Shelburne Farms beef, potatoes, onions,
market garden herbs, two eggs any style, O Bread toast 19

Crispy Brussel Sprouts spiced nuts, harissa aioli, two poached eggs, home fries, O Bread toast
16

Sides

Black River ham, bacon, or house made chicken sausage 5.5

Home fries 4.5

Fresh fruit 4.5

Wilted greens 5

Shelburne Farms corned beef hash 7

A 20% gratuity will be added to parties of six or more guests. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.