



May 11th, 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, wilted greens, hollandaise,
house made English muffin, home fries 18

Frittata roasted root vegetables, caramelized onion,
Shelburne Farms 2-Year cheddar, home fries, O'Bread toast 16

Omelet Black River ham, wild mushrooms, roasted asparagus, Shelburne Farms 2-Year cheddar,
home fries, O'Bread toast 16

Corned Beef Hash Shelburne Farms beef, roasted potatoes, asparagus, two eggs any style,
O'Bread toast 19

Steel Cut Oat Risotto Black River bacon, spinach, spring onions, shiitake mushrooms,
poached egg,
Shelburne Farms 6-Month 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

Breakfast Poutine pork sausage, crispy potatoes, Orb Weaver Cheddar curds, two sunny side
eggs, herb gravy 17

Thai Fish Cake Benedict two poached eggs, fiddleheads, spinach, sambal hollandaise,
home fries, O'Bread toast 18

Sides

Shelburne Farms corned beef hash 7

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

Home fries 4.50

Fresh fruit 4.50

Kale 5

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.