



BREAKFAST SPECIALS

Locally sourced, made from scratch.

 **GREEN EGGS & HAM**16


A fluffy omelet made with three free-range eggs, North Country Smokehouse ham, baby spinach, granny smith apples, Robie Farm sausage and Cabot cheddar. Served with your choice of sides.

CARROT CAKE PANCAKES13

Two buttermilk pancakes blended with raisins, walnuts, spices, carrots and brown sugar. Topped with our famous cream cheese frosting and toasted almonds.

BREAKFAST CALZONE7

Homemade pie dough filled with free-range scrambled eggs, bacon, green peppers, onions, Cabot cheddar and homefries.

 *Meat and eggs are cooked to order. Consuming raw or undercooked meat or eggs may increase the risk of food-borne illness. Gluten-friendly (the ingredients do not contain gluten, but we cannot ensure that it has not come in contact with gluten).



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LUNCH SPECIALS

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QUICHE LORRAINE14

Flaky pastry crust, free-range eggs, North Country Smokehouse ham, caramelized onion, Cabot cheddar and Swiss cheese. Served with fresh fruit salad.

CHICKEN N' WAFFLE SANDWICH16

Two Belgian waffle quarters, buttermilk fried chicken, Cabot cheddar, hot honey, free-range over easy egg and cob smoked bacon. Served with your choice of side.

ASPARAGUS BENEDICT16

Grilled English, asparagus, shaved North Country Smokehouse ham, free-range poached eggs, hollandaise and scallions. Served with your choice of side.

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