

BREAKFAST IN BREAD

All fresh ingredients are baked in a warm country-style boule, topped with a farm fresh egg.

IRISH BREAKFAST 14

Sausage, cheddar cheese, rashers, baked beans and tomatoes

HARVEST VEGETABLE 14

Baby spinach, cremini mushrooms, goat cheese, sweet potatoes, and sriracha hollandaise

YOU'RE GOING TO LOVE THESE

FRESHLY BAKED SCONES & MUFFINS 9

2 currant scones, 2 banana walnut muffins, 2 cranberry/orange muffins.
Served with crème fraiche and homemade preserves

EGGS & GRIDDLE

OLD SCHOOL 14

Two farm fresh eggs, crispy bacon, sausage, breakfast potatoes and toast

EGGS BENEDICT 15

Poached eggs, Irish bacon & hollandaise over potato pancakes served with a side salad

FARMERS OMELET 14

Vermont cheddar, bacon & scallions served with toast

FARMERS WIFE OMELET 14

Chive goat cheese, baby spinach, wild mushroom and blistered cherry tomatoes served with toast

BREAKIE SAMMIE 13

2 Farm Fresh scrambled eggs, bacon, Vermont white cheddar, smashed tots and salsa verde crema on a parker house bun

BREAKFAST PIZZA 14

3 sunny side eggs, bacon, asiago, arugula and parmesan

WAFFLE BAR 14

Regular or chocolate waffle, with choice of three toppings:

coconut, chia seeds, chocolate chips, fresh fruit, fresh cannoli cream, maple syrup, hazelnut syrup, or Nutella | ice cream (\$2 extra)

SIDES

GREEK YOGURT 10

Strawberry, granola, coconut, chia seeds, banana and agave drizzle

HOMEMADE HOME FRIES 6 • SMOKED BACON 5 • IRISH BACON 6 • IRISH SAUSAGE 6

BAKED BEANS 5 • HOUSE SALAD 6



BRUNCH

FAVORITES

ALL BURGERS AND SANDWICHES SERVED WITH FRESH CUT FRIES

BREAKFAST BRIE BURGER 16

with maple bacon jam and a fried egg served on a brioche bun

STOUT BURGER 14

Stout's custom blend of prime beef

ANGRY BURGER 16

Dipped in "Frank's" Red Hot, topped with Maytag Bleu and crispy onions

VEGGIE BURGER 13

Fresh vegetables topped with red pepper aioli

GRILLED CHICKEN SANDWICH 16

Pepper bacon, white cheddar, pickled green tomatoes, and avocado ranch on ciabatta

GRILLED CHICKEN SALAD 15

Mixed greens with farro, roasted sweet potatoes, crumbled goat cheese, dried cherries, crushed pistachios and a white balsamic vinaigrette

CHICKEN WINGS 12

Buffalo "Srancha" or Grilled Jerk style

WARM ARTICHOKE, SPINACH & CHEESE DIP 13

Served with toasted pita points

BOTTOMLESS BOOZY BRUNCH

ADD UNLIMITED BLOODY MARYS, RUM PUNCH, SCREWDRIERS OR MIMOSAS!
2 HOURS \$20 / 3 HOURS \$28

Please let our staff know of any food allergies or dietary restrictions before you place your order.