



Spring-Summer Brunch Menu



Established to serve travelers, townsfolk,
and tradesmen alike

All Tables served with complimentary Breakfast Breads and Honey Butter

Yogurt, Berries, and Granola Bowl \$8

Drizzled with maple syrup

Pancakes \$11

Blueberry Pancakes \$13

Three hot, light and airy sweet cream pancakes, topped with powdered sugar, whipped cream and fresh berries on the side

Breakfast Hand Pies \$12

Eggs, sausage, and cheese in a flaky crust, baked until golden brown, served with a side of fresh fruit

Cobb Salad Half \$12/Full \$18

Romaine, grilled chicken, bacon, egg, tomato, avocado, blue cheese crumbles, your choice of house-made dressing

Green Chili Bowl \$9

House-made pork green chili garnished with pico de gallo, cilantro, sour cream and a warm flour tortilla

Fresh From the Garden Omelet \$12

Three eggs, onion, bell pepper, mushroom, tomato, zucchini, served with crispy breakfast potatoes

Build your own Omelet \$15

Onion, bell pepper, mushroom, tomato, ham, bacon, chorizo, sausage, served with crispy breakfast potatoes

Eggs Benedict \$15

English muffins topped with soft poached eggs, shaved Ham, Hollandaise sauce, served with crispy breakfast potatoes

Fried Tenderloin \$16

Breaded pork tenderloin with two eggs your way, served with crispy breakfast potatoes and gravy

Fried Chicken Plate \$15

Two-piece crispy brined chicken, whipped Yukon Gold potatoes with gravy and Chef's vegetable of the day

Biscuits & Gravy \$10

A southern style, made from scratch sausage gravy with rich and flaky biscuits

**add two eggs your way \$5*

Add a Side \$5

Bacon, Sausage, Fruit