



Est. 1834

Established to serve travelers, townsfolk, and tradesmen alike

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### Winter Brunch Menu

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*

**Cranberry Apple Quinoa Salad Half \$12/Full \$18**

*Field greens, red quinoa, dried cranberries, Granny Smith apples, red onion, candied pecans, and Feta cheese, tossed in a honey lemon vinaigrette*

**Creamy Chicken and Wild Rice Soup Cup \$6 Bowl \$12**

*Roasted shredded chicken, fresh herbs, carrots, celery, onions, and wild rice.*

**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*