



Established to serve travelers, townsfolk, and tradesmen alike

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