



SPRING BRUNCH 2017

ELYSIAN FIELDS LEG OF LAMB

FARRO, SUNDRIED TOMATO, LOCAL RAMPS, HERBED HOLLANDAISE \$27

HOUSE CURED ORGANIC SALMON GRAVLOX

DILL CREME, POACHED MINGONDALE FARM EGGS, CAPERS LOCAL SPINACH \$19

CONFIT OF NIBBLE GREEN FARM RABBIT SHANK

FRENCH BREAKFAST RADISH, ENGLISH PEAS, RABBIT JUS, SHAVED LOCAL CHEDDAR \$22

SHIRRED FARM EGGS

ARUGULA, LOCAL HAM, GARLIC & CHIVE CHEDDAR, TOAST SOLDIERS \$11

CROQUE MADAME

TOMATO-COGNAC SPREAD, LOCAL HAM, TARENDAISE CHEESE, SUNNY FARM EGG \$10

SMORES FRENCH TOAST

"CAMPFIRE" MARMALADE \$10

CINNAMON ROLL-SPELT PANCAKES

MAPLE BUTTER, TURKEY GLAZE \$10

BUTTERMILK WAFFLE

TART APPLE, CIDER SYRUP \$12

SKILLET POTATOES

HOUSE KIELBASA, KALE, PEPPERS, POACHED FARM EGG \$14

SIDES

SMOKED BACON \$5

SCRAPPLE \$5

TWO EGGS ANY STYLE \$5

POTATOES \$5