



BREAKFAST MENU

dishes

FRENCH OMELETTE

FINES HERBES, CHEESE, PETITE SALAD

BREAKFAST CLASSIC*

2 FARM EGGS COOKED TO YOUR LIKING, FINGERLING POTATOES, CHOICE OF BACON OR SAUSAGE, CHOICE OF TOAST

BUTTERMILK PANCAKES

CATSKILLS PROVISIONS MAPLE SYRUP, BRULEE BANANA, CANDIED WALNUTS

GRAIN BOWL

MIXED GRAINS, WILD MUSHROOMS, BLACK BEANS, KALE, SWEET POTATO, ARUGULA, SALSA VERDE

Topping Option:

Add an egg, any style*

BISCUITS AND GRAVY*

2 BUTTERMILK BISCUITS, PORK SAGE GRAVY, 2 EGGS ANY STYLE, CHIVES

avocado toast

AVOCADO, CHOICE OF TOAST

Topping Options:

BEET CURED SALMON

ARUGULA

HEIRLOOM BABY TOMATOES

EVOO

BALSAMIC REDUCTION

EVERYTHING BAGEL SPICE

your way



a la carte

2 EGGS ANY STYLE*

CRISPY BACON

SAGE AND ROSEMARY PORK PATTIES

VEGAN SAUSAGE

YOGURT PARFAIT

GRANOLA AND SEASONAL FRUIT

BROILED GRAPEFRUIT

BRULEED WITH MULLING SPICES

CHIA SEED PUDDING

BLUEBERRIES, STRAWBERRIES, DARK CHOCOLATE, TOASTED ALMONDS, MICRO MINT

SEASONAL FRUIT PLATE

JALAPENO MINT SYRUP

STEEL CUT OATMEAL

ALMONDS AND POACHED BERRIES

TOAST

CHOICE OF COUNTRY SOURDOUGH OR WHOLE GRAIN

BAGEL

CHOICE OF EVERYTHING OR PLAIN WITH OLD CHATHAM CREAM CHEESE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS