

BREAKFAST

Organic Yogurt, seasonal fruit, house-made granola, wildflower honey \$10
Steel Cut Organic Oatmeal- dried fruit, toasted almonds, vermont maple syrup \$8
Daily Local Egg Frittata- regular or egg white \$10
House- Smoked Trout- poached egg, roasted asparagus, dill- mustard seed sauce \$12
Milk- Braised Pork Belly- poached egg, baby spinach, dijon creme fraiche \$12
Thick Cut Pullman Toast - sea salt butter, seasonal fruit jam \$6
Baked French Toast- cinnamon- orange maple syrup, fresh fruit \$11
Assorted Pastries- croissant, pain au chocolate, apple-fennel scone, buttermilk muffin \$6
Pannini- camembert, apricot jam on baguette \$11
- heritage acres bacon, cheddar, tomato on white pullman \$12

BEVERAGES:

Irving Farms Coffee
Assorted T-Salon Teas
Fresh Squeezed Juices
Local Organic Milk