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# BRUNCH

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Brunch is served 11am - 4pm

House Made Granola - pressed yoghurt & fresh berries 7

Market Berry Pancakes - vermont maple syrup & whipped lemon butter 10

Scrambled Eggs on Toast - scallions, cheddar cheese, & crispy potatoes 10

BLT - market lettuce, Jersey tomatoes & Niman Ranch bacon 13

Smoked Salmon Omelette - NY State feta, spinach, & creme fraiche 13

Poached Eggs - cod brandade, spinach & red pepper hollandaise 14

Puntarelle Salad - ricotta salata, sunflower seeds, seasoned breadcrumbs, & warm anchovy vinaigrette 9

Pasture Raised Burger - Gorgonzola cheese, applewood smoked bacon, fries 15

Free Range Chicken Salad - mixed lettuces, Westfield goat cheese, sherry vinaigrette 16

## SIDES \$5<sup>ea</sup>

fries with paprika aioli  
applewood smoked bacon

