



BREAKFAST

early riser starters

DAILY SMOOTHIE 10

chef's daily fruit creation (VE, GF)

STEEL CUT OATMEAL 10

vanilla, brown sugar, raisins, pecans (VG, GF)

FARMSTAND FRUIT PLATE 14

seasonal & local assortment (VG, GF)

YOGURT & BERRIES 14

vanilla yogurt, granola, banana, berries
cocoa nibs, local honey (VE, GF)

from the griddle

CINNAMON-APPLE PANCAKES 17

braised local apple, cinnamon swirl, apple butter (VE)

BUTTERMILK WAFFLE 18

warm berry jam, berries, whipped cream
vermont maple syrup (VE)

STUFFED FRENCH TOAST 18

pumpkin custard, sweet cream cheese, winter spice (VE)

yolks & whites

EGGSCCELLENT BEGINNINGS* 18

two farm-fresh eggs any style
breakfast potatoes, toast, choice of meat

BACK COUNTRY OMELET* 18

three eggs, choice of 3 ingredients
toast, breakfast potatoes

INGREDIENTS:

cheddar, goat cheese, swiss, tomato
mushroom, spinach, bell pepper
onion, ham, bacon, sausage

any additional ingredient +\$1

MORNING SKILLET* 19

two fried eggs, maple pork sausage, roasted peppers,
crispy potato, cheddar, spicy maple, toast

GRILLED STEAK & EGGS* 24

6oz sliced, two eggs any style, charred corn
salsa verde, breakfast potatoes, toast

SMOKED SALMON HASH* 19

house smoked, poached eggs, asparagus
crispy potato, tomato, tarragon, hollandaise, toast

BATTENKILL BREAKFAST WRAP* 18

scrambled eggs, peppers, onions, smoked bacon
cheddar, tomato salsa, tortilla, breakfast potatoes

QUINOA & EGGS* 19

plant-based scramble, smoked quinoa, pumpkin
roasted vegetable, cashew "hollandaise", toast (VG)

sides

SMOKED BACON 6

MAPLE PORK SAUSAGE 7

BREAKFAST POTATOES (v*) 5

GRIDDLED HAM 6

CHICKEN APPLE SAUSAGE 8

TOAST 4

**Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of your dietary needs.*

GF = Gluten Free

VE = Vegetarian

VG = Vegan