



September 14, 2011

Eggs Benedict

*house-made English muffin, Vermont Smoke and Cure ham,
wilted greens, hollandaise, homefries. 13.*

Farmhouse Breakfast

*two eggs any style, bacon, ham, or
house-made chicken sausage, homefries, O'Bread toast. 11.*

Mushroom Omelet

*local foraged mushrooms, wilted arugula,
Woodcock Farms sheep's milk cheese, homefries, O'Bread toast. 12.*

Shelburne Farms Maple Granola

Vermont yogurt, seasonal fresh fruit. 9.

Market Garden Frittata

*poached "paula red" apples, celeriac, spaghetti squash, grilled onions,
Shelburne Farms one-year cheddar, homefries, O'Bread toast. 13.*

Raspberry Pancakes

raspberry coulis, toasted almond crème Anglaise. 12.

Pork and Grits

*Shelburne Farms pork belly, smoked cheddar grits,
two sunny-side eggs, pea tendrils, O'Bread toast. 14.*

Sides

Ham, bacon, or house-made chicken sausage. 4.

Homefries. 4.

Fresh fruit. 4.

Beverages

Green Mountain Coffee. 1.

Uncommon Grounds Espresso / Cappuccino. 3.25 / 4.25

Vermont Liberty Teas: Earl Grey, Berry Vermont, Chamomile, Peppermint Peak, Cinnamon Chai. 2.

Harney and Sons Teas: Lapsang Souchong, Decaf Earl Grey, Darjeeling, Organic Green. 2.

Juices: Champlain Orchards apple cider, orange, cranberry, tomato. 2.

Mimosa or Bloody Mary. 10.

An 18% gratuity will be added to parties of six or more guests.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness,
especially if you have certain medical conditions.*