



Spring Brunch Menu

Breakfast

Sides: \$3.00

- Potato latkes, with yogurt and apple chutney
- Thick cut homemade honey glazed bacon 2 per
- House made maple sage breakfast sausage 2 per
- Fresh spring fruits and wake robin yogurt
- Seasonal veggie- asparagus
- Raw salad – spring raw veggies, curried honey mustard vinaigrette, cured beets
- Seasonal egg bake – cheddar, eggs, seasonal veggie, baked!
- Lavender crème filled donuts

Breakfast sandwiches: \$6.00 pp

served on sour dough toast, raisin nut bread, crumpets, or bagel – all made in house

Spring Break- perfect egg, cured salmon, greens, homemade ricotta, balsamic jam, bourbon béarnaise and spinach

Meat and cheesy – bacon, sausage, corned lamb, cheddar egg bake, Ithaca raw milk cheddar sauce, jalapeno apple chutney

Something light – perfect egg, spinach, pepper jam, cheddar cheese

Veggie – cured beets, smoked cauliflower, (egg optional), shaved swiss chard, carrot humus

Breakfast skillet: \$7.00 pp

Basic skillet - Braised bacon, potato, onion, fresh pea, asparagus, Ithaca raw milk cheddar sauce, apple, and perfect egg

Veggie skillet – Roasted spring veggies, braised greens, local grains, barley milk creamed apple, perfect eggs, cured beets, maple Dijon vinaigrette.

Meaty skillet – braised bacon, breakfast sausage corned lamb, Wild mushrooms, gnocchi, onion, jalapeno apple chutney, Ithaca raw milk cheddar sauce, perfect eggs and crunchy parsnip chip.

Bread Puddings - \$5.00 pp

Strawberry rhubarb- fresh strawberries, rhubarb and goat cheese, basil, and farm fresh eggs

Cheesy- 4 local cheese and farm fresh eggs

Spring pudding – wild mushrooms, breakfast sausage, asparagus, and wild leek pesto.

Bagel or crumpet bar – \$15.00 pp

House made bagels or crumpets with toppings bar

Toppings: Strawberry fluff, cream cheese, local butter, smoked salmon, cheddar egg bake, cottage bacon, assorted jams and jellies, cheddar sauce, hummus, local greens, vinaigrette, jalapeno apple chutney, pesto.