

# BRUNCH

## - Breakfast Fare -



French Toast served with local wood-fired maple syrup	7
Two eggs, toast, bacon and grilled tomato	8
BLT & Egg on a Croissant with Lemon Aioli	8
Frittata – ask your server for today’s ingredients	8
Omelettes made to order - choice of three (additional is \$0.75 each) onions, spinach, peppers, ham, bacon, sausage, mushrooms, broccoli, cheddar and goat cheese.	8
Eggs Benedict served with a homemade Hollandaise sauce with Canadian bacon on a toasted English Muffin. Comes with roasted local potatoes.	12
Steak and eggs with 100% Grass-fed Ribeye	18

## - Soups and Salads –

Chef’s Choice Soup	6
Roasted Beet salad with arugula, goat cheese, shaved turnip and honey vinaigrette	10
Harvest Greens with roasted winter squash, candied pecans, shaved fennel and balsamic vinaigrette.	9
Soup or Salad with half Sandwich	10

## - Sides -

Bacon or Sausage (\$3)	Potatoes (\$2)
Extra Scones (\$0.75 each)	Extra Egg (\$2)

**Consuming raw or undercooked** meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please let your server know if you have any food allergies. Although we take every precaution, we cannot guarantee against cross-contamination, and you eat at your own risk. Additional vegan and vegetarian options are available, please ask your server as the options change based on what’s available. Gratuity of 20% will be added to all parties of 6 or more.



## - Sandwiches-

*(Gluten Free bread available \$3 Whole Grain available as substitute)*

LEES – Oven Roasted Turkey with Brie, arugula and a sun-dried tomato aioli on ciabatta served with homemade coleslaw and roasted potatoes	10
TURKEY BURGER – Ground turkey, seasoned and grilled with lettuce, tomato and beet ketchup served with coleslaw and roasted potatoes	10
THE BEECHTREE – Grass-fed beef burger with lettuce and tomato on a roll, served with homemade onion jam, homemade coleslaw and roasted potatoes. Available toppings: (\$1) bacon, mushrooms, or cheese	13
THE BLOOMING GLEN – Panini with tomatoes and homemade mozzarella, balsamic reduction and pesto aioli on ciabatta.	9
THE GRIGGSTOWN – Curried chicken salad sandwich with grapes served on farmers bread	9
THE SHIBUMI – Meatless mushroom burger (Portobello cap) stuffed with goat cheese, roasted red peppers and a homemade roasted garlic mayo	9
THE CHERRY GROVE – Grilled cheese with a mix of cheeses and optional add-ons of tomatoes, or bacon (\$2).	8
THE DOUBLEBROOK – Slow-cooked pulled pork on a roll with homemade coleslaw and roasted potatoes.	10
BAHN MI – Thai chili chicken with cheese cilantro and green onion	10
SHRIMP BURGER – Made in house, served with a siracha mayo, lettuce and tomato	12
HAM AND BRIE – with apple compote, arugula, brown mustard on ciabatta	10
THE CUBAN – Traditional Cuban pressed with pulled pork, ham, cheese, pickles and mustard	10

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