

# BRUNCH

## - Breakfast Fare -



Artisanal bread dipped in creamy cinnamon custard served with local wood-fired maple syrup (Also known as French Toast)	7
Two eggs, toast, bacon served with a grilled tomato	7
Fried eggs with thick slice bacon, lettuce, tomato on a homemade 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 and served with roasted local potatoes.	12
Steak and eggs with 100% Grass-fed steak	14
Waffles with fruit compote and whipped cream	11
(Organic free range eggs from local farm available for an extra \$2)	

## - Soups and Salads –

Chef’s Choice Soup	6
Roasted butternut squash purée with an orange crème fraiche	6
Warm farro salad with red peppers, spinach, cranberries and goat cheese	10
Arugula and beets with goat cheese and honey ginger vinaigrette	9
Fall greens, dried figs, grilled apple, fennel champagne vinaigrette	9
Soup/Sandwich – a cup of soup (or salad) with choice of Lees, Cuban, Cherry Grove, or Blooming Glen	8

**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 and Hearty Fare-

*(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	8
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	12
THE BLOOMING GLEN – Tomato, mozzarella, with pesto aioli in a panini	8
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.	8
CURRY CHICKEN WRAP - with red peppers, cashews, grapes, and mixed greens (GF optional)	8
VEGAN WRAP - lentils and quinoa salad with red peppers, carrots, celery, roasted butternut squash and a lemon ginger dressing (GF optional)	8
THE CUBAN – Traditional Cuban pressed with pulled pork, ham, Swiss cheese, pickles and mustard	9
HARVEST BOWL –Seasonal vegetables, beans, hard-boiled eggs, local grains, spring mix, house vinaigrette	14
Thai Coconut Curry, cauliflower, chick peas, red pepper, squash and grilled tofu Served over jasmine rice (Vegan)	13
Chicken and Waffles served with real Maple Syrup	13

## - Sides and Other Selections -

Thick Sliced Bacon (\$3)	Sausage (\$4)	Extra Egg (\$2)
Extra Scones (\$0.75 each)	Potatoes (\$2)	Organic Eggs Sub. (\$2)

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