

# BRUNCH

## - Breakfast Fare -



Artisanal bread dipped in creamy cinnamon custard served with local fired maple syrup (Also known as French Toast)	7 wood-
Two eggs, toast, bacon served with a grilled tomato	8
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 Ribeye	18
(Organic free range eggs from local farm available for an extra \$2)	

## - *Soups and Salads* -

Chef’s Choice Soup	6
Turkey Chili – A hearty bowl of spicy turkey, beans with tomatoes	10
Strawberry almond sprout salad with mixed greens and mint tarragon vinaigrette	10
Pecans with spring peas and crisp romaine with a balsamic vinaigrette	9
Soup or Salad with half Sandwich (Any soup or salad with a choice of the Lee’s turkey, grilled cheese, or the Cuban)	11

**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	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 CHERRY GROVE – Grilled cheese with a mix of cheeses and optional add-ons of tomatoes, or bacon (\$2)	10
THE DOUBLEBROOK – Slow-cooked pulled pork on a roll	10
BLACKENED FISH FILLET – Served on a brioche bun with lettuce tomato and tartar sauce	15
THE CUBAN – Traditional Cuban pressed with pulled pork, ham, Swiss cheese, pickles and mustard	10
HARVEST BOWL –Seasonal vegetables, beans, hard-boiled eggs, local grains, spring mix, house vinaigrette	14

- All sandwiches are served with roasted potatoes and homemade coleslaw. -

- *Sides and Other Selections -*

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