



Brunch Menu

Locally sourced & made with cage free eggs & humanely raised products

LUNCH

Wings or Tenders

\$15

One pound served with your choice of Buffalo, BBQ, Buffaque, Thai Peanut, Thai Chili, or Garlic Parmesan served with Ranch or Blue Cheese with crudité

Salads

**Protein Selections: Chicken \$6
8 Shrimp \$10 | Turkey \$5 | Salmon \$10
Scallops \$10 | Steak Tips \$10**

Garden Salad

\$11

Mixed greens, cucumbers, tomatoes, carrots, peppers and pickled red onion with balsamic vinaigrette

Spinach Salad

\$16

Spinach, raisins, goat cheese, roasted sweet potato and candied pecans topped with warm caramelized onion, mushroom and pancetta vinaigrette

Soups

Bread Bowl +\$4

New England Clam Chowder

Cup \$6 | Bowl \$9

Chili

Cup \$6 | Bowl \$9

Chicken and Vegetable Soup

Adobo chicken and garden vegetables with jasmine rice
Cup \$6 | Bowl \$9

Fish Tacos

\$12

Cajun breaded cod deep fried, served on warm corn tortillas with shredded cabbage, fire roasted tomato salsa & a cilantro yogurt sauce, served with a side of homefries

Chicken & Waffles

\$15

Buttermilk waffle topped with homemade fried chicken tossed in a maple golden fever sauce

Harvest Turkey Sandwich

\$15

House made turkey breast, sliced apples, gouda, onion jam, baby arugula & cranberry mayo toasted on oatmeal multi grain bread

Breakfast Bomb Burger

\$18

8 oz USDA prime beef patty, thick cut bacon, bourbon mustard aioli, an over easy egg, on a toasted hamburger bun with your choice of side

On the Side

One egg any style	\$2
Cup of fruit	\$5
Ham, bacon, sausage	\$5
Toast- white, wheat, sourdough, multigrain	\$2
Gluten Free white toast	\$3
Plain Pancake	\$2.50
Pancake- Blueberry, chocolate chip or banana walnut	\$3.50

PLEASE INFORM YOUR SERVER IF SOMEONE IN YOUR PARTY HAS A FOOD ALLERGY.

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



Brunch Menu

Locally sourced & made with cage free eggs & humanely raised products

The Classics

The Hillsider **\$8**

Two eggs any style served with your choice of bacon, sausage or ham with home fries & choice of toast

Huevos Rancheros **\$11**

Two eggs any style over warm corn tortillas with fried black bean cakes, jack cheese, avocado, salsa & a cilantro yogurt sauce served with home fries

Hash & Eggs **\$12**

Three hash sausages served with two eggs, hollandaise home fries & choice of toast

Steak & Eggs **\$20**

Grilled filet mignon tips sliced and topped with chipotle hollandaise, two eggs any style, home fries & choice of toast

Omelets

Three egg omelet with home fries & choice of toast

Smoked salmon, spinach & goat cheese **\$14**

Spiral ham, tomato & swiss cheese **\$11**

Shitake mushroom & truffle oiled arugula **\$12**

The Sweeter Side

Short Stack **\$9**

Two pancakes topped with powdered sugar and pure maple syrup.
Plain, blueberry, chocolate chip or banana walnut

Classic Waffle **\$9**

Buttermilk waffle topped with whipped cream, bananas foster, autumn spiced caramel apples or macerated berries

Brioche French Toast **\$10**

3 pieces of thick cut brioche toast battered and fried, topped with powdered sugar and pure maple syrup

Apple Fritters **\$7**

Fresh local apples in a cinnamon & sugar batter, deep fried and topped with powdered sugar

Eggs Benedicts

Two poached eggs served on a bolo bread with hollandaise & home fries

Ham & spinach **\$11**

Smoked salmon **\$14**

Short rib **\$13**

Seafood cakes **\$12**

PLEASE INFORM YOUR SERVER IF SOMEONE IN YOUR PARTY HAS A FOOD ALLERGY.

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS