LOCALLY HARVESTED FOOD AND DRINK

## BRUNCH MENU

## starters

Rhode Island Clam Chowder kennebec potatoes, leeks, saffron, bacon-dill butter \$9
Berries and Cream fresh whipped cream, white chocolate yogurt, mint, cookies \$7
Barr Family Farm Lettuce Salad shaved vegetables, goat cheese, white balsamic vinaigrette $\$ 10$

## entrees

Breakfast Sandwich house made english muffin, fried egg, 121 bourbon sausage, smoked cheddar, maple jus, home fries \$10

Eggs Your Way three farm eggs, home fries, grilled bread, house jam \$8
Wild Mushroom and Leek Omelet boursin cheese, pea leaves, home fries \$14
Classic Eggs Benedict poached eggs, canadian bacon, hollandaise, home fries \$14
Sunset Farm Brunch Burger fried egg, cheddar, house cured bacon, hollandaise, hand cut fries \$14
Vegetable Hash asparagus, peas, cauliflower, carrots, fingerling potatoes \$9
with slow poached egg and hollandaise \$11
Stuffed French Toast blueberries, lemon curd, cream cheese mousse, smoked maple syrup \$12
Guittard Chocolate R.I. Johnnycake macerated strawberries, dark and white chocolate, creme chantilly, maple syrup \$10

Shrimp and Grits new harvest red-eyed gravy, chow chow relish \$18
House Herb-Cured Salmon potato pancake, capers, horseradish cream \$14
sides desserts

Home Fries \$3
Black Cardamom Cinnamon Bun \$3.50
Grilled Baguette house jam \$2.50
House Cured Bacon \$4

Chocolate Mousse \$6
Ice Cream \$6
Sorbet \$6
Creme Brulee \$6

House Made Maple Bourbon Sausage \$5
drinks

| New Harvest Organic Coffee \$3 | Mimosa \$8 |
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| Espresso $\$ 3$ | Bloody Mary $\$ 8$ |
| Cappuccino $\$ 4$ | White Peach Bellini \$10 |
| SerendipiTea Organic Tea $\$ 4$ | Fresh Orange or Grapefruit Juice $\$ 3.50$ |

