

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 Chocolate Mousse \$6

Black Cardamom Cinnamon Bun \$3.50 Ice Cream \$6

Grilled Baguette house jam \$2.50 Sorbet \$6

House Cured Bacon \$4 Creme Brulee \$6

House Made Maple Bourbon Sausage \$5

drinks

New Harvest Organic Coffee \$3 Mimosa \$8

Espresso \$3 Bloody Mary \$8

Cappuccino \$4 White Peach Bellini \$10

SerendipiTea Organic Tea \$4 Fresh Orange or Grapefruit Juice \$3.50