

# BRUNCH

## BRUNCH COCKTAILS

MIMOSA \$8

BLOODY MARY \$8



BLUEBERRY & VANILLA PANCAKES \$10

Vermont Maple syrup

GIBBET HILL FARM VEGETABLE QUICHE \$10

white balsamic reduction, side salad

VANILLA YOGURT PARFAIT\* \$8

mixed berries, homemade honey granola

HOMEMADE BEEF SHORT RIB HASH \$12

Yukon gold home fries, sunny side up egg

BLACK ANGUS BURGER \$13

Vermont cheddar, smoked bacon, herb aioli, home fries

CABOT CHEDDAR MELT \$11

Black Forest ham, Dijon, Cabot cheddar, caramelized onions, whole grain bread

COBB SALAD\* \$12

smoked bacon, roasted chicken breast, avocado, cherry tomatoes, Great Hill blue cheese, house-made ranch dressing

BREAKFAST FLATBREAD \$11

Vermont cheddar cheese, smoked bacon, soft egg

## SIDES

APPLEWOOD SMOKED BACON \$3\*

YUKON GOLD HOMEFRIES \$3

FRIED EGG \$1.50\*

FARMSTAND SALAD \$4.50\*

FRESH BERRIES \$5\*

*Fruitlands Museum & Trustees members and employees receive a 10% discount off food and non-alcoholic beverages. Please provide your membership card to your server so the appropriate discount can be applied.*

*18% gratuity will be added to parties of six or more.*

Before placing your order, please inform your server if anyone in your party has a food allergy.

\*Gluten-free



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.