

Locavore

BRUNCH

EVERY SATURDAY & SUNDAY | 11AM - 3PM

SAVORY PLATES

GREEK YOGURT PARFAIT	10	BREAD & BUTTER	11
Local honey, pineapple, maple granola		Rosemary Focaccia, AOF Pig Butter, Hot Pepper Jam	
WARM POTATO-LEEK SOUP	11	CRISPY PIG CROQUETTES	9
Benton's bacon broth, chive creme fraiche, crispy shallots		Swiss cheese, panko, comeback sauce	
*BISCUITS & GRAVY	16	SPANISH OMELETTE	16
House made buttermilk biscuit, chorizo gravy, two poached eggs		Yukon gold potato, baby spinach, romesco	
*BRUNCH PLATE	20	SOURDOUGH FRENCH TOAST	16
two eggs, sausage patty, crispy potatoes, fresh fruit		Spiced apples, cinnamon, orange, real maple syrup	
FRIED CHICKEN SANDWICH	19	*LOCAVORE BRUNCH BURGER	20
Joyce Farms chicken, pickles, lettuce, comeback sauce, fries		Black Angus beef patty, caramelized onion, aioli, cheddar, fried egg, fries	

SIDES

*TWO LOCAL FARM EGGS	5	HOUSE MADE SAUSAGE PATTY	8
any style		Autumn Olive Farm maple bourbon	
CRISPY BRUNCH POTATOES	6	FRESH FRUIT	6
caramelized onions & garlic		seasonal selection	

BRUNCH COCKTAILS

Espresso Martini	15
Bloody Mary or Maria	11
Apple Bellini	11
Mimosa	11
Pomegranate or Grapefruit +4	
DRAFT BEER	
Brooklyn Brewery Amber Lager	8
Duck Duck Juice IPA	8

NON-ALCOHOLIC BEVERAGES

La Colombe French Press Coffee	10
Harney & Sons Tea	5
Orange Juice	4
Grapefruit Juice	5
Iced tea or Soda	4
Saratoga Still or Sparkling	9



*A 3% surcharge will be added for any credit card payments.

*20% Automatic Gratuity will be added to parties of 6 or more.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.