

BRUNCH SPECIALS

French Toast 14

traditional french toast with vermont maple syrup

Moreno Cherry Stuffed French Toast 17

french toast stuffed with whipped cream cheese, topped with moreno cherry reduction

Blueberry Lemon French Toast 17

french toast with lemon curd and wild blueberry reduction

Fisherman's Breakfast 24 *(gluten free)*

baked bronzini, grilled artichokes, two poached eggs with hollandaise, and potato scallion herb-cakes

Falafel Salad 17 *(vegan, gluten free)*

lettuce, tomatoes, cucumbers, onions, falafel, tahini sauce and lemon vinaigrette

POACHED EGG SPECIALS

served with a side of potato scallion-herb cakes

Eggs Benedict 17

grilled ham on pide bread with poached eggs and hollandaise

Eggs Florentine 17

grilled tomato, and spinach on pide bread with poached eggs and hollandaise

Eggs Oscar 19

crab cakes and poached eggs topped with hollandaise

Eggs Anatolia 18

sujuk (turkish spice cured sausage) on pide bread with poached eggs and hollandaise

Garden Benedict 18

poached eggs, grilled onions, mushrooms, roasted red peppers, and pesto on pide bread

BRUNCH COCKTAILS

Irish Coffee 11

whiskey, espresso, sugar, whipped cream, nutmeg

Elevenes 12

whiskey, cointreau, lemon, bitters

Bartender's Missmosa 15 *(limit one per customer)*

rum, cointreau, orange juice, cranberry juice, prosecco

Golden Age 12

dark rum, maple syrup, angostura bitters

Vermont Blonde 14

gin, cointreau, campari, lime, aquafaba

Stinger 7

Bloody Mary 9 **Mimosa** 9

(the best) **Tequila Sunrise** 9

SOFT DRINKS

seltzer, ginger beer, cranberry juice,

orange juice, pineapple juice 4

cafe americano 5 latte 5 cappuccino 5

turkish coffee 3 espresso 3/4 *(single/double)*

hot chocolate 5 mocha 6

HOUSE MADE SODAS 6

mint lime-ade, cranberry-pineapple,

cucumber-mint *(sugar free)*, ginger-lemon *(sugar free)*

BEER AND WINE

draft IPA or pilsner 8

prosecco 9/32