

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.