## BRUNCH

## BRUNCH COCKTAILS

Mimosa \$8 Bloody Mary \$8



DAILY SOUP \$6

QUINOA AND ARUGULA SALAD\* \$12
Roasted root vegetables, asparagus, pine nuts, parmesan cheese

ROASTED BEET SALAD\* \$11
Farm fresh greens, Westfield Farms goat cheese, candied walnuts, honey-vinaigrette dressing

HOMEMADE BEEF SHORT RIB HASH \$13 Sunny side up egg, side salad

BLACK ANGUS BURGER \$13 Vermont cheddar, smoked bacon, herb aioli, home fries

BELGIAN WAFFLE \$9

Local syrup, fresh whipped cream, topped with local cinnamon apples

CLASSIC EGG SANDWICH \$10
Applewood bacon, scrambled egg, Vermont cheddar, home fries

SPINACH STRATA \$12 Gruyere cheese, side salad

CHICKEN SALAD SANDWICH \$12
Roasted onion, candied walnuts

VEGETABLE FLATBREAD \$12 Locally sourced vegetables, fresh herbs

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.