

Brunch Menu



-BRUNCH-	CRABCAKE BENNY wild caught lump crab & scallop crab cake, poached farm egg, hollandaise, arugula (gf*)	27
	AVOCADO TOAST avocado spread, bacon, arugula, tomato, pickled red onion, pickled egg, cotija cheese, chives	14
	BREAKFAST BURGER grass-fed burger, organic bun, swiss, tomato jam, aioli, w/fried egg, greens (gf*)	22
	BREAKFAST TACOS egg, chorizo, salsa, avo-tom sauce, avocado slices (V,gf)	15
	FRENCH TOAST BOARD (shareable) organic house bread, maple syrup, jam, & butter (V)	18
-SMALL-	SOUP - made in house with our fresh baked bread	10
	HOUSE BAKED BREAD - our house baked bread, whipped ricotta & honey, smoked maldon salt (V)	12
	BEEF SALAD - oranges, greens, pistachio, ricotta whip, cumin vinaigrette (vg*, V, gf)	15
	CAESAR SALAD - greens, parmesan, cured egg yolk, breadcrumbs, caesar dressing (gf*)	15
	MIXED GREEN SALAD -greens, season & pickled veggies, shallot vinaigrette (gf,vg,V)	14
<i>- add to salads: organic chicken +8, add crab cake +10, add mahi mahi +6-</i>		
-PIZZA-	FORAGER herbed ricotta, local mushrooms, mozzarella, parmesan, topped with fresh arugula (V,vg*)	22
	APPLE BACON apples, local bacon, basil oil, ricotta, crushed nuts, hot honey (V*,vg*)	24
	MARGHERITA san marzano sauce, fresh cherry tomato, mozzarella, pecorino, basil (V,vg*)	19
	<i>(our crust is organic) add grazin' acres sausage or vermont uncured pepperoni +3 sub cheese vegan mozzarella add farm egg +2</i>	
-MAINS-	BEEF BURGER 1000 island (vg), tomato jam, greens, rock hill bun, fingerlings (vg, gf*)	22
	TUSCAN CHICKEN PASTA organic rigatoni, misty knolls chicken breast, sun-dried tomato, leeks, ricotta (gf*)	21
	BOLOGNESE - local beef and pork ragu, organic rigatoni, san marzano tomato, parmesan, bread crumbs (gf*)	21
	MINT'S SPRING PASTA CARBONARA fresh local pasta, lemon ricotta, mushroom crisps, peas (gf*) add grazin' acres bacon +3	19
	THAI RED CURRY coconut curry broth, seasonal veg, black rice (gf,vg) (with organic chicken 32)	25
-DESSERT-	CHOCOLATE POT D' CREME~ homemade caramel, Maldon salt crystals, whipped cream (gf)	11
	CHAMOMILE LEMON PANNA COTTA coconut cream, pistachio cardamom crumble (vg,gf)	12
	BOURBON CREAM COFFEE coffee, bourbon cream, whipped cream	12

BLOODY MARY (PINT) 18 MIMOSAS orange, grapefruit, mango, pear, cranberry 10

ORGANIC COFFEE 4 ESPRESSO 4 DOUBLE 7 HOT CHOCOLATE organic cocoa, whipped cream 5

KITCHEN STAFF APPRECIATION 10

If you see the *, we can make it VEGAN, Gluten Free or Vegetarian (just ask)

vg = vegan, V = vegetarian, gf = gluten free. *can be made

Tell us right away....Please let your server know of any dietary wishes or serious allergies, before placing your order.

Consuming raw or under cooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.

WITH MANY THANKS TO OUR LOCAL FARMS AND ARTISANS

Grazin' Acres Farm	Salem, NY	Pleasant Valley Flowers	Fort Edward, NY
Almosta Farm	Gansevoort, NY	The Mushroom Shop	Salem, NY
Kilcoyne Farm	Hudson Falls, NY	Pleasant Valley Apiary	Argyle, NY
Jasper Hill Farm	Freeville, NY	Saratoga Gluten Free	Schuylerville, NY
Rosemary Acres	Argyle, NY	Rock Hill Bake House	Glens Falls, NY