



## BREAKFAST

EGGS cage-free, scrambled or fried add cheese	1.75
SPECIAL 2 eggs, 2 pieces of bacon or toast	6.5
OMELETTE rolled omelette of the day	9
PARFAIT Evans yogurt, house granola, fruit and berry coulis	6.5
PLAIN FRENCH TOAST berry coulis, fruit, maple syrup	8
BRIE STUFFED FRENCH TOAST berry coulis, fruit, maple syrup	10
STRATA savory custard with seasonal vegeta- bles and salad	10
WILD SALMON PLATE Kendall brook smoked salmon, goat cheese with chives, baguette, candied fig	12
SCONEWICH scrambled egg, NYS cheddar, griddled ham and cheese scone	5
BACON hickory-wood smoked	3.5
GRILLED SAUSAGE chicken with sundried tomato and basil	3.5
GARLIC HOME FRIES with house-made tomato-ginger ketchup	4.5

## LUNCH

### SALADS

ASIAN SALAD cucumber, daikon, carrot salad, greens, soba with ginger-soy vinaigrette. <i>Add grilled yellow-fin tuna with sesame marinade: 3 oz. for \$7 (or) 6oz. for \$9</i>	8
SIDE SALAD greens, lemon vinaigrette, aspara- gus, strawberries	5

### SANDWICHES

CHEESEBURGER local grass-fed beef*, dry rub, sun-dried tomato puree, NYS cheddar, grilled onions, ciabatta	10
SMOKED TURKEY smoked turkey, Chimay beer cheese, apple chutney, Dijon, bacon, greens, ciabatta	6 11
GRILLED CHEESE & TOMATO toasted 9 grain, NYS cheddar, sun dried tomatoes	9
SMOKED "SALMON LT" Kendall brook salmon, caper mayo, sun dried tomatoes, greens, 9 grain*	12
VIETNAMESE BANH MI grilled bbq chicken, Napa cabbage, cilantro, sweet chili sauce, chili mayo, ciabatta	10
GRIDDLED HAM & CHEESE Black forest ham, Jarlsberg, Dijon mustard, mayonaisse,	10