

BREAKFAST

EGGS local, free-range, cooked to order with toast.
\$2.75 per egg
add cheese \$1.00 per egg

SCONEWICH scrambled eggs with NYS cheddar
inside a griddled ham-and-cheese scone. v \$7.50

BREAKFAST SANDWICH eggs to order, with NYS
cheddar and ham OR sun-dried tomato puree on
griddled french. \$7.50
sub bacon or sausage for an additional \$2.75

SPECIAL 2 eggs, 2 pieces of bacon & toast. \$7.50

OMELET French-style rolled omelet of the day,
served with french bread toast. \$11

BRIOCHE FRENCH TOAST made from
house-baked brioche with berry coulis and Delevan
Farms maple syrup. \$10

BRIE-STUFFED FRENCH TOAST brioche french
toast, double creme brie, berry coulis and
Delevan Farms maple syrup. \$13

STRATA of the day: egg custard bread pudding
with blended cheeses and a savory filling, served
with a house salad. \$13.50

HOUSE SALMON PLATE house pastrami-style
salmon, brie, french bread, candied fig. \$14

PÂTÉ bacon-wrapped rabbit pote with pickles,
french bread toast-points, grainy mustard, and
house jam. \$14

BACON 3 pieces, hickory-wood smoked. \$4

RABBIT GINGER SAUSAGE (3oz.)
1 link/2 links \$4/\$7

GARLIC-BATTERED HOME FRIES
with tomato-ginger ketchup. \$4.75

Additional \$.75 per egg for egg whites.

Additional \$2.00 to sub salad for toast.

Additional \$3.00 for sandwiches made as salads.

**All checks include an automatic service fee of 18%.
This fee goes to pay improved wages to all staff.**

A gratuity is not expected on top of the service fee.

SALADS

HOUSE greens, raw cider vinaigrette and fresh
seasonal vegetables. \$7.50

HOUSE SALAD w/ chicken breast \$14

CRANBERRY greens, spiced pumkins seeds,
cranberries and aged local gouda with cranberry
vinaigrette. \$9.50

CRANBERRY SALAD w/ chicken breast
\$16

LUNCH

GRILLED CHEESE w PESTO
NYS cheddar, Jarlsberg, house made basil pesto on
griddled french. sm/lg \$8.5/\$14

MARKET PLATE
Vegetarian, tapas style, plate of fresh local goodness.
Changes often & typically includes a selection of
grains, beans, veggies or greens.

priced daily

PULLED PORK pork braised in coconut milk with a
sweet and spicy asian slaw of bok choy, sweet
pepper, scallion, cilantro, basil on brioche. \$15

VIETNAMESE BANH MI grilled BBQ chicken,
savoy cabbage and cilantro, sweet chili sauce,
and chili mayo, on ciabatta. v \$14

CURED SALMON "SLT" pastrami-style salmon,
grainy dijon mayo, sun-dried tomato puree, greens,
on nine-grain. sm/lg \$9/\$14.50

CHICKEN ARTICHOKE grilled chicken, roasted
artichokes and onions, brie, and grainy dijon mayo
on ciabatta \$15

CARRIAGE HOUSE BURGER grass-fed beef,
dry rub, sun-dried tomato puree, NYS cheddar, chili
mayo, soy braised onions, on ciabatta. \$14

ROAST BEEF slow-cooked roast beef, roasted
onions NYS cheddar, horseradish-dijon mayo on
french. sm/lg \$9.50/\$15

Vegetarian option available.

French, multigrain and brioche breads baked in-house.

Vegetables greens, eggs, pork, and ground beef, sourced
locally when possible.

Sausage and rabbit sourced from D'artagnan