

# PLATE BRUNCH SUNDAY'S ONLY!!! 10AM-2PM

## SMALL PLATES

HEARTS OF PALM - VEGAN "CRAB CAKES" - OLD BAY AND LEMON CASHEW "AIOLI" - 11  
FRESH FRUIT AND MAPLE CREME FRAICHE WITH GRANOLA - 9  
STEAK TARTARE - GRILLED BREAD - AIOLI - BLACK TRUFFLES - PARMESAN - 15  
AVOCADO AND SOUS VIDE EGG TOAST - NEW HAMPSHIRE GREENS - 13  
FISHERS ISLAND OYSTERS - SIX/16 // TWELVE/32  
CHEDDAR AND MAPLE DONUTS - 10  
BRAISED AND FRIED LEEKS - ANCHOVIES - HERB BREADCRUMBS - LEMON CREME FRAICHE - 11

## MEDIUM BRUNCH

CLASSIC EGGS BENEDICT - HOUSE ENGLISH MUFFIN - 13  
HOUSE CURED SALMON BENEDICT - SAUTÉED SPINACH - 14  
HEARTS OF PALM "CRAB" CAKE BENEDICT - 14  
BABY ARUGULA - RADICCHIO - CRISPY PROSCIUTTO - CIDER VINAIGRETTE - POACHED EGG - 13  
NEW HAMPSHIRE GREENS - WATERMELON - CANTALOUPE - MAPLE DRESSING - 12  
VERMONT CHEDDAR SOUFFLE - MAPLE BACON CREAM - 14  
CLAM AND MUSSEL TOAST - LEMON AND GARLIC AIOLI - PARSLEY - 14  
CRISPY BRAISED PORK BELLY - FRIED POTATOES - SOFT SMOKED EGG - DR. PEPPER SAUCE - 14  
HOUSE CURED SALMON LOX - BABY ARUGULA - CREAM CHEESE - OLIVE OIL TOAST - 13  
BRIOCHE FRENCH TOAST AND STRAWBERRIES WITH VT MAPLE SYRUP - 13  
PARSNIP SOUP - BLACK TRUFFLES - 9

## HEAVY THINGS

"THE PLATE" VEGGIE BURGER - AIOLI - MARMALADE ONIONS - 15  
WOOD SMOKED BURGER - CHEDDAR - SPECIAL SAUCE - 15  
TURMERIC AND GARLIC RUBBED CAULIFLOWER STEAK - BRAISED LEEKS - QUINOA - 21

## SIDES - 7

PAN FRIED POTATOES - QUINOA SALAD - FRUIT CUP

## CHEF OWNED

EATING RAW OR UNDERCOOKED MEATS, EGGS, OR FISH CAN KILL YOU.  
SO CAN CROSSING THE ROAD