



**POUTINE MADAME 16**  
house-cut fries, cheese curds,  
guinness beef gravy, sunny farm egg

**AVOCADO TOAST 15**  
smoked salmon, avocado mousse,  
everything bagel spice, 7-grain  
add sunny farm egg +3

**FRENCH TOAST 16**  
bourbon-vanilla brioche, mixed  
berries, whipped cream

**FARMER'S BREAKFAST 18**  
sunny farm eggs, north country  
bacon, maple sausage, home fries,  
mixed greens, 7-grain toast, fig jam

**VEGGIE SCRAMBLE 16**  
farm eggs, bell peppers, baby kale,  
home fries, mixed greens, 7-grain  
toast

**ROAST MUSHROOM OMELETTE 18**  
maitake & cremini, gruyere cheese,  
home fries, mixed greens, 7-grain  
toast

**SHAKSHUKA 18**  
vegetable ragu, sunny farm eggs,  
cheddar curds, toasted sourdough

**EGGS BENEDICT 19**  
poached farm eggs, north country  
ham, hollandaise, home fries, mixed  
greens, buttery croissant

**KALE BENEDICT 19**  
poached farm eggs, baby kale, hol-  
landaise, home fries, mixed greens,  
buttery croissant

**STEAK & EGGS 28**  
grilled 8 ounce brandt farm flatiron,  
sunny farm eggs, home fries, mixed  
greens, 7-grain toast

## SIDES & SNACKS

FRUIT BOWL 8

HOME FRIES 6

NORTH COUNTRY BACON OR  
MAPLE SAUSAGE 6

7-GRAIN TOAST WITH FIG JAM 4

SUNNY FARM EGG 3

## STARTERS & SALADS

**OYSTERS ON THE HALF\* 18**  
mignonette, cocktail sauce, lemon

**STICKY BUN 6**  
pecans & honey

**GRILLED GRAPEFRUIT 7**  
maple, granola & berries

**WARM ARTICHOKE DIP 13**  
cast iron skillet, spicy dilly beans,  
grilled iggy's bread

**SHAVED BRUSSELS 15**  
belgian endive, blood orange,  
hazelnut crunch, pomegranate  
vinaigrette

**BIGGIE SALAD 16**  
little leaf greens, baby heirloom  
tomatoes, red onion, avocado,  
gorgonzola, dijon vinaigrette

**WARM GOLDEN BEETS 14**  
baby arugula, pistachio dukkah, beet  
yogurt, sheep's milk feta

**MAPLE BUFFALO WINGS 16**  
gorgonzola, celery

**HOUSE-CUT FRIES garlic aioli\* 8**



## SANDWICHES

*Mixed Greens or House Cut Fries*

**BUTTERMILK FRIED CHICKEN 17**  
maple mustard, garlic aioli\* lettuce,  
tomato

**VEGGIE BURGER 16**  
sweet potato, chickpea, arugula,  
spicy remoulade\*, telera bread

**INDO CHEESEBURGER\* 18**  
vermont cheddar, charred red  
onion, garlic aioli\*, lettuce, tomato

*north country bacon +3 fried egg\* +2  
gorgonzola +1 garlic aioli\* +1*

## MIMOSAS

**CLASSIC 12**  
fresh squeezed oj

**PROVENCE 12**  
lavender honey, lemon, thyme

**PAMPERED PEACH 12**  
fresh grapefruit, peche liqueur

**FLANNEL CURE 12**  
apple cider, ginger, cinnamon

**ROYALS & REBELS 12**  
spiced pear liqueur, pomegranate



## COCKTAILS

**BLOODY MARY 13**  
vodka, house bloody mix

**BLOODY MARIA 14**  
house-infused spicy tequila

**MICHELADA 11**  
lager, tomato, lime, tabasco,  
spiced rim

**CORPSE REVIVER #2 13**  
gin, lillet blanc, triple sec, lemon

**PIQUANT PALOMA 13**  
tequila blanco, ancho reyes  
verde, grapefruit, chipotle, agave,  
lime

**AGATHA ALL ALONG 13**  
st. agrestis, herbed maple,  
blood orange, hibiscus, bubbles

**CAMP ANAWANNA 14**  
smoked old monk, hazelnut,  
taza chocolate tincture, cold  
brew

**BROOKLYN MIRANDA 14**  
toki japanese whiskey, fernet,  
vermouth, licor 43

**CLASSIC IRISH COFFEE**  
glendalough double barrel,  
local roasted coffee, demerara,  
cream

Before placing your order, please inform your server if a person in your party has a food allergy.

\* These items are served raw or undercooked or may be cooked your specifications. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

A 3% Kitchen Service Fee is added to all checks. This fee is paid entirely to our kitchen staff. If you have questions or concerns, please ask your server for more details.