



BRUNCH PLATES

FRENCH TOAST 16
bourbon & vanilla brioche, mixed berries, whipped cream, maple syrup

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, iggy's croissant

KALE BENEDICT 19
poached farm eggs, baby kale, hollandaise, home fries, mixed greens, iggy's croissant

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

SIDES & SNACKS

HOME FRIES 6
NORTH COUNTRY BACON OR MAPLE SAUSAGE 6
7-GRAIN TOAST WITH FIG JAM 4

STARTERS & SALADS

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

WARM ARTICHOKE DIP 13
spicy dilly beans, grilled iggy's bread

HOUSE-CUT FRIES garlic aioli* 8

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

MAPLE BUFFALO WINGS 17
gorgonzola, celery

LITTLE LEAF GREENS 12
baby heirloom tomatoes, red onion, dijon vinaigrette
add herb-dijon grilled chicken +8
add avocado +3



SANDWICHES

Mixed Greens or House Cut Fries

BUTTERMILK FRIED CHICKEN 18
maple mustard, apple & brussels slaw, toasted brioche

CROQUE MADAME 16
north country ham, gruyere cheese, mornay, sunny farm egg

VEGGIE BURGER 16
sweet potato, chickpea, arugula, spicy remoulade*, toasted brioche

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

SANDWICH ADD ONS:
north country bacon +3
sunny farm egg egg +2*
gorgonzola +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

PASSIONFRUIT PALOMA 12
tequila, lime, ginger, passionfruit soda

HUGO SPRITZ 12
st. germain, mint, bubbles

ESPRESSO MARTINI 13
vodka, cold brew, st. george nola coffee liqueur, irish cream

I THINK I LOST MY HEADACHE 13
banana rum, coco lopez, pineapple, orange, averna

CLASSIC IRISH COFFEE 12
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.