



BRUNCH

STARTERS

Buttermilk Biscuits mixed berry jam & chili butter	\$4.50
Honey-Buttered Cinnamon Roll cream cheese frosting	\$6.90
Date-Glazed Sweet Potatoes avocado & chimichurri	\$6.90
Farmer's Market Fruit seasonal selection	\$6.90
Chia Pudding oat milk, coconut, pistachios, seasonal fruit & granola	\$6.90
Winter Salad kale, apples, aged white cheddar, & white balsamic vinaigrette	\$14.90
Superfood Salad faro, sweet potato, 9-min egg, baby greens, & ginger-turmeric vinaigrette	\$14.90

FORK & KNIFE

Grilled Avocado soft-poached egg, salsa matcha, greek yogurt	\$15.90
Open-Faced Ham & Egg Croissant* black forest ham, gruyere, tomato, & mustard mayo	\$15.90
Sunrise Prime Beef Burger* applewood smoked bacon, American cheese, tomato, fried egg, & french fries	\$16.90



CATERING™

ENTRÉES

Classic Chicken & Waffles gravy & VT maple syrup	\$18.90
Chef O's Beef Hash braised short rib, fried egg, crispy potatoes & cheddar cheese	\$24.90
Fried Green Tomato Benedict* applewood smoked bacon, spiced hollandaise & avocado	\$17.90
Shrimp or Catfish & Grits andouille & WI aged white cheddar	\$24.90
Cinnamon Brioche French Toast seasonal berries, smoked bacon & VT maple syrup	\$17.90
Simple Breakfast eggs any style, neuski's bacon, crispy potatoes, choice of toast, house jam	\$17.90

SPECIALTIES

Shakshouka roasted tomato & pepper, kale, harissa, chickpeas, ciabatta bread, & soft-poached egg	\$16.90
Potato Pancake* smoked salmon, dill hollandaise, capers, herb salad, soft-poached egg, & marinated red onion	\$18.90
Breakfast Jollof spiced west african rice, spam, fried egg, & marinated red onion	\$18.90

SIDES

Plantain chips avocado mousse	\$4.90
Cheesy grits	\$3.90
Turkey Sausage	\$4.90
Jollof Rice	\$4.90
Bacon	\$4.90
Crispy Potatoes	\$3.90

**Consumer Advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

****Please communicate all food allergies to your server**