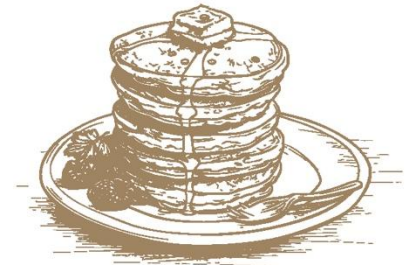




let's BRUNCH



FOR THE TABLE

PIZZA FRITTE 9

House Fried Dough, Blueberry Jam

SHRIMP COCKTAIL 18 *GF

Poached Shrimp, Cocktail Sauce, Remoulade Sauce

BRUNCH ENTRÉES

Add: Bacon 3 • Breakfast Sausage Patty 3 • Home Fries 3 • Goat Cheese 5
Cheddar Biscuit 4 • Rye or Sourdough Toast 2 • Maple Wood English Muffin 3

EGGS BENEDICT 20

House Smoked Ham, 2 Poached Eggs, Maple Wood English Muffin, Hollandaise

BREAKFAST SANDWICH 16

Brioche, Baked Egg, Bacon or Sausage Patty, American Cheese,
Chipotle Aioli, Simply Dressed Lettuces
Gluten Free Available!

STEAK QUESADILLA 17

Flank Steak, Local Black Beans, Crispy Corn Tortilla, Monterey Jack & Cheddar Cheese,
Flour Tortilla, Salsa Verde, Home Fries on the side

SEASONAL FRITTATA 24 *GF

Local Eggs, Seasonal Vegetables, Simply Dressed Lettuces, Jones Family Farm Feta

BUTTERMILK PANCAKES 14

Blueberry Brook Blueberries, Whipped Butter, Maple Syrup
Gluten Free Available!

FRENCH TOAST BREAD PUDDING 14

Cream Cheese, Blueberries, Maple Syrup

BISCUITS & GRAVY 15

Cheddar Biscuits, Creamy Breakfast Sausage Gravy
Add Two Eggs 4

SEASONAL SKILLET 20

Scrambled Eggs, Onions, Home Fries, Peppers
Cheese, Rye, Sourdough, or Gluten Free Toast
*Protein varies weekly

CAESAR SALAD 13

Romaine, White Anchovy, Classic Dressing, Garlic Croutons, Farm Parm
Add Chicken Breast 12 Add Shrimp 16
Gluten Free Available!

BREAKFAST SMASH BURGER 20

Kilcoyne Farm Ground Beef, Bacon, Sunny Egg, Hollandaise Sauce,
Arugula, Brioche Bun, Simply Dressed Lettuces
Substitute Home Fries for Lettuces 4
Gluten Free Available!

SUNDAY STEAK & EGGS 45 *GF

Tenderloin, 2 Eggs Over Easy, Home Fries, Onions, Mushrooms,
Arugula, House Steak Sauce

**Tailor &
the Cook**

ON MAIN

Please alert your server of any allergies or food sensitivities. Parties of 6 and above as well as any split checks will be subject to a 20% Gratuity.
Parties of 10 or more with more than 6 split checks will be subject to 25% gratuity



let's BRUNCH



BRUNCH BEVERAGES

JUICES 5

ORANGE • PINEAPPLE • GRAPEFRUIT • APPLE • CRANBERRY

COFFEE THINGS

DRIP COFFEE • AMERICANO • ESPRESSO • CAPPUCCINO • LATTE • HOT TEA

BRUNCH COCKTAILS

SPRITZ & GIGGLES 16

Gin, Seasonal Fruit Liqueur, Lemon, Simple Syrup, Grapefruit, Ginger Beer

BLUSH TO CONCLUSION 16

Vodka, Chambord, Aperol, Lemon Juice, Egg Whites

SHORT & SNOUT 16

Bacon Fat Washed Bourbon, Maple, Bitters

311 BLOODY 11

Albany Vodka, House Bloody Mary Mix, Furakaki, Sesame

SEASONAL MIMOSA 12

Prosecco, Blood Orange Liqueur, Orange Juice

TWO HOUR MIMOSA 24

Bottomless for 2 hours: Prosecco, Orange Juice

ESPRESSO MARTINI FLIGHT 27

Traditional

Pistachio

Chocolate

Cappuccino

**Tailor &
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