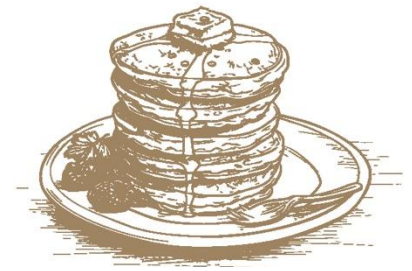




# let's BRUNCH



## 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

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

VEGGIE OMELETTE 16 \*GF

Local Eggs, Seasonal Vegetables, Jones Family Farm Goat Cheese

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,  
Choice of 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**

### LA CONCHA 17

**Ron De Barrilito Rum, Crème De Banana, Aperol, Lime, Pineapple**

### SHORT & SNOOT 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 &  
the Cook**  
ON MAIN

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