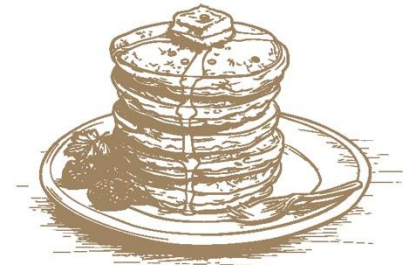




# let's BRUNCH



## 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 • Wakin' Everything Bagel 4  
Goat Cheese 5 • Cheddar Biscuit 4 • Rye or Sourdough Toast 2 • Maple Wood English Muffin 3

EGGS BENEDICT 22

Steelhead Trout Dill Gravlax, 2 Poached Eggs,  
Maple Wood English Muffin, Togarashi Hollandaise, Sesame

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

VEGGIE OMELETTE 16 \*GF

Local Eggs, Peppers, Onions, Arugula, Lions Mane Mushrooms  
Add cheese +2

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!*

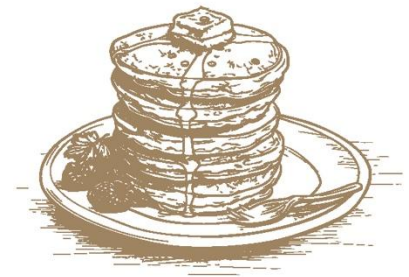
SUNDAY STEAK & EGGS 45 \*GF

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

**Tailor &  
the Cook**  
ON MAIN



— *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 &  
the Cook**  
ON MAIN