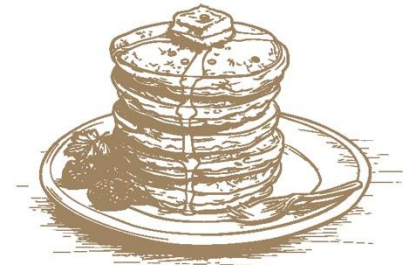




let's BRUNCH



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*

BLUE CRAB CAKE BENEDICT 34

**2 Blue Crab Cakes, 2 Poached Eggs,
Maple Wood English Muffin, Togarashi Hollandaise**

BREAKFAST SANDWICH 16

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

SOUTHWESTERN BURRITO 17

**Fried Corn Tortilla Chips, Chipotle Chicken, Local Black Beans, Monterey Jack Cheese
Pickled Red Onion, Flour Tortilla, Salsa Verde, Home Fries on the side**

SEASONAL FRITTATA 24 *GF

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

BUTTERMILK PANCAKES 14

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

FRENCH TOAST BREAD PUDDING 14

Cream Cheese, Apples, 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 DOUBLE 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

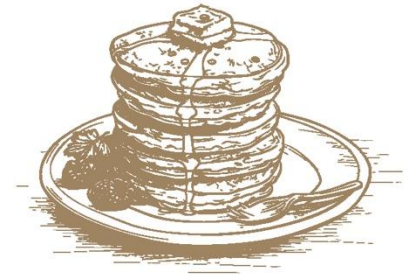
**Tenderloin, 2 Eggs Over Easy, Home Fries, Onions, Mushrooms,
Arugula, House Steak Sauce**

**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

Sweet Gwendolin Gin, Blood Orange Liqueur, Lemon, Simple Syrup, Grapefruit, Ginger Beer

BLUSH TO CONCLUSION 16

Vodka, Chambord, Aperol, Raspberry Liqueur, Lemon Juice, Egg Whites

SHORT & SNOUT 16

Bacon Fat Washed Bourbon, Maple, Bitters

311 BLOODY 11

Kaatskill Vodka, House Bloody Mix, Furakaki

***Make it EXTRA spicy with our house made NY Hot Pepper Vodka 2**

SWEETHEART MIMOSA 12

Prosecco, Chambord, Pineapple Juice

TWO HOUR MIMOSA 19

Bottomless for 2 hours: Prosecco, Orange Juice

ESPRESSO MARTINI FLIGHT 27

Traditional

Pistachio

Amaretto

Cappuccino

**Taylor &
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.