



# let's BRUNCH



## FOR THE TABLE

PIZZA FRITTE 9

House Fried Dough, Blueberry Jam

SMOKED STEELHEAD TROUT 24

Hudson Valley Steelhead Trout, Red Onion, Caper,  
Cream Fraiche, Everything Bagel Chips, Potato Crisps

SHRIMP COCKTAIL 18 \*GF

Poached Shrimp, Cocktail Sauce, Remoulade Sauce

CHILAQUILES 17 \*GF

Fried Corn Tortilla Chips, Chipotle Chicken, Salsa Verde, Sunnyside Egg  
Local Black Beans, Pickled Red Onion, Jones Family Feta

## 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

BREAKFAST SANDWICH 16

Brioche, Baked Egg, Bacon or Sausage Patty, American Cheese,  
Chipotle Aioli, Simply Dressed Lettuces

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 or Sourdough Toast  
\*Protein varies weekly

CAESAR SALAD 13

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

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

SUNDAY STEAK & EGGS 45 \*GF

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

**Taylor &  
the Cook**  
ON MAIN



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## BRUNCH BEVERAGES

### JUICES 5

ORANGE • PINEAPPLE • GRAPEFRUIT • APPLE • CRANBERRY

### COFFEE THINGS

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

## BRUNCH COCKTAILS

### SUGAR PLUM FAIRY 13

**Empress Gin, Orange, Lemon, Simple Syrup, Dry Curacao, Peychaud's Bitters**

### TEA TIME 13

**Earl Grey Vodka, Faccia Brutto Centerbe, Lemon, Honey Syrup, Chartreuse, Nutmeg**

### 311 BLOODY 11

**Kaatskill Vodka, House Bloody Mix, Furakaki**

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

### SEASONAL MIMOSA 12

**Prosecco, Apple Liqueur, Cranberry Liqueur**

### TWO HOUR MIMOSA 19

**Bottomless for 2 hours: Prosecco, Dry Curacao, Orange Juice**

### ESPRESSO MARTINI FLIGHT 27

**Traditional**

**Pistachio**

**Peppermint Mocha**

**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.