



**BRUNCH**

**Beef Tenderloin, Scrambled Eggs\*, Béarnaise Aioli, North Tabor  
Farm Greens**

**\$22**

**Crispy Chicken & Waffles with Bourbon Maple Syrup, & House  
Hot Sauce**

**\$17**

**Poached Eggs\*, Chorizo Hollandaise\*, House Biscuits,  
Spicy Bacon**

**\$13**

**House Granola, Berries, Yogurt, & House Jam**

**\$9**

**Omelette, Spring Vegetables, Mushroom, Chive Crème**

**\$12**

**Grilled Cheese, House Chips**

**\$10**

*before placing your order please inform your server if a  
person in your party has a food allergy*

*\*consuming raw or undercooked meats, poultry, seafood,  
or eggs may increase your risk of a foodborne illness*

**PLEASE LIMIT CHECK SPLITTING TO THREE CREDIT  
CARDS**

CHOOSE A DRINK...

Chilmark	\$4   Orange Juice
Coffee	\$4   Maine Root Local Sodas
\$6   Large Press	\$5   Saratoga Springs
\$3   Small Press	Sparkling H2O

CHOOSE A COCKTAIL... \$12

Shotgun Bloody

*Rye Whiskey, House Bloody Mix, Pickles*

Mimosa

*Prosecco Split, Orange Juice*

Seelbach

*Bourbon Whiskey, Cointreau,  
Ango & Peychaud's Bitters, Sparkling Wine*

SIDES & SNACKS

\$4   Bacon	\$4   Beer Nuts
\$4   House Waffle	\$4   B&B Pickles
\$3   Eggs, Scrambled or Poached	\$7   Shishito Peppers

Executive Chef Scott Cummings