

## STARTERS

### BEET DEVEILED EGG PLATE GF 5

Purple eggs filled with bacon fat, whipped yolks, crispy shallots, & herbs.

### TOAST AND JAM FLIGHT V GFR 10

House-made toast served with goat cheese & a flight of strawberry blood-orange marmalade, sweet balsamic onion jam, & apple butter.

### SMALL SPINACH SALAD V GF 4

Fresh local spinach with house dressing & carrot & beet shreds.

## BRUNCH

### QUICHE V 12

Quiche with seasonal ingredients, served with a spinach side salad.

### EGGS BENEDICT WITH SMOKED HAM GFR 12

Two poached eggs, Amery-raised hog ham, & house-made English muffins all covered in a decadent hollandaise sauce & served with a spinach side salad.

### FLUFFY PANCAKES V 6

A short stack of fluffy pancakes served with local maple syrup. Add blueberries or pecan cinnamon butter for \$1.

### BISCUITS AND GRAVY V 6

Two fluffy buttermilk biscuit sides smothered in pepper gravy.

### BLACKBROOK FARM VEGGIE HASH V GF 11

Seasonal vegetables, chimichurri sauce, breakfast potatoes, & a fried egg.

### CORNERED BEEF HASH GFR 13

Blackbrook veggie hash topped with our house-cured corned beef, egg, Russian dressing, & sauerkraut.

### FARMERS BREAKFAST VR GFR 13

Two eggs your way, sausage patty, grilled toast, & breakfast potatoes.

### COUNTRY-FRIED STEAK 10

House-pounded & breaded grass-fed steak topped with pepper gravy & served with mashed potatoes.

*A 20% gratuity will be added to the bill of parties of 8 or more.*

## A LA CARTE

### ONE ORGANIC EGG GF 1

### SAUSAGE PATTY GF 4

### SMOKED LOCAL HAM GF 4

### BEET DEVEILED EGG GF 1

## FROM THE BAKERY CASE

### CINNAMON ROLL 4

### CARAMEL ROLL 4

### MORNING BUN 4

### FLOURLESS CHOCOLATE HEART CAKE GF 6

### CINNAMON COFFEE CAKE 5

## FEATURED DRINKS

### DRIP COFFEE 3

French Roast or Decaf.

### CAPPUCCINO 4

A perfect balance of airy foam, steamed milk, & espresso.

### MAPLE LATTE 4.5

Prepared with double espresso, locally-harvested maple syrup, steamed milk, & a dollop of steamed-milk froth.

### MIMOSA 7

Sunshine in a glass—organic orange juice & Mercat Cava.

### IMMORTAL 10.5

Kombucha! 45th Parallel Vodka! How can you go wrong? Ask your server for kombucha flavors on tap.

### BLOODY MARY 10

NEW recipe! House-made with a special blend of seasoning, a dash of horseradish, & rotating garnish. Add a beer chaser for \$1.

#### MENU KEY:

Please inform your server if you have any allergies.

V: vegetarian

VR: vegetarian upon request

GF: gluten-free friendly

GFR: gluten-free friendly upon request, \$2 charge for gluten-free bread

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.