

NEW YEARS DAY BRUNCH

FOR THE TABLE 8

CHICK PEA & COUNTRY HAM FRITTERS
CHEDDAR SCALLION CORNBREAD
WARM RICOTTA FRITTERS
MEAT & CHEESE PLATE

BRUNCH

STEEL CUT OATMEAL
caramelized banana, espresso bourbon syrup 7

BUTTERMILK GRANOLA PANCAKES
sugarbush maple syrup 11

BISON PASTRAMI HASH
peasant potatoes, poached egg, truffle oil 10

BAKED COUNTRY OMELET
fine herbs, local white cheddar 9

COTECHINO & LENTILS
grilled artisan bread, fried egg 10

HOUSE SMOKED TROUT CHOWDER
berkshire bacon, oyster crackers 6

MIXED LETTUCES
red wine vinaigrette, pecorino 8

ARUGULA SALAD
roasted butternut squash, cranberries, ricotta salata 9

SPAGHETTI CARBONARA
pancetta, black pepper, pecorino 13

FRIED CHICKEN
pumpkin orzo, buttermilk biscuits 16

TUNA MELT
radish pickles, smoked aioli 11

CROQUE MADAM
brioche, country ham, fonduta, fried egg 12

PROOF BISON BURGER
tillamook cheddar, jezebel sauce, proof fries 14

SIDES 5

APPLEWOOD SMOKED BACON • WEISENBERGER GRITS • FENNEL SAUSAGE
FRESH CUT FRUIT SALAD • PEASANT POTATOES