



-BRUNCH MENU-

-Quiches-

-From the Farm-

Wild Mushroom & Goat Cheese

*Wild mushrooms from **RI Mushroom Company**, caramelized onions, crumbled goat cheese, and classic egg filling in a house made crisp pastry shell*

Spinach & Roasted Red Pepper

*Sautéed spinach from **Nest & Song Farm**, fire roasted red and yellow peppers, And classic egg filling in a house made crisp pastry shell*

Tomato & Burrata with Pesto

*Roasted tomatoes, burrata cheese, and classic egg filling
Topped with pesto in a house made crisp pastry shell*

-From the Sea-

Crab with Dill & Scallions

*Jumbo lump crab, fresh dill, scallions, and classic egg filling
In a house made crisp pastry shell*

Salmon & Spinach

*Poached salmon, baby spinach and classic egg filling
In a house made crisp pastry shell*

-From the Land-

Breakfast Quiche

Bacon, sausages, hash brown, and classic egg filling

In a house made crisp pastry shell

Lorraine

Ham, peppers, a blend of cheeses, and classic egg filling

In a house made crisp pastry shell

Prosciutto & Goat Cheese

Prosciutto, goat cheese, and classic egg filling in a house made crisp pastry shell

-Savory Options-

Sundried Tomato, Spinach & Ricotta Tart

Sundried tomatoes, sautéed spinach, and herbed ricotta cheese

Fresh Fig & Arugula Tart

Fresh figs, baby arugula, crumbled goat cheese, and a touch of local honey

Bacon, Brie & Apricot Grilled Cheese

Thick cut bacon, apricot preserve, and brie cheese in grilled artisan bread

Mushroom & Tomato Frittata

Wild mushrooms, tomato, and sharp cheddar cheese frittata

Southwest Frittata

Peppers, onions, ham, black beans, avocado, and mozzarella cheese frittata

Pancetta & Wild Mushroom Frittata

Pan fried Italian pancetta, wild mushrooms, and pecorino cheese frittata

Ratatouille Filled Crepes

Locally sourced eggplant, squash, peppers, tomatoes and herbs

Stewed and rolled inside traditional crepes

Smoked Salmon Terrine

Light and creamy salmon mousse wrapped in smoked salmon

Served with horseradish sauce, cucumber salad, and house made crackers

Bagels & Cream Cheese

*Assorted fresh baked bagels and cream cheeses from **Bagels Etc.***

-Sweet Options-

Traditional Scones

Assortment of plain, apricot swirl, lemon & raspberry, blueberry, and coffee hazelnut. Served with maple butter and preserves

Muffins & Breakfast Breads

Assortment of blueberry, carrot cake, lemon poppy seed, and double chocolate muffins as well as zucchini, and banana walnut breads

Sour Cream Coffee Cake

*Traditional sour cream coffee cake with cinnamon walnut filling
And cream cheese frosting*

Cinnamon Rolls

Sweet dough swirled with cinnamon and topped with simple icing

Ricotta & Berries Filled Crepes

Mixed berries, ricotta, and local honey rolled inside traditional crepes

Strawberries & Cream Filled Crepes

Fresh strawberries and Chantilly whipped cream rolled inside traditional crepes

Pecan Pie French Toast Casserole

*French toast with brown sugar, toasted pecans, cinnamon and butter
Baked in a casserole*

Blueberry French Toast Casserole

*Challah bread, blueberries, sugar, cream cheese, and egg custard
Baked in a casserole*