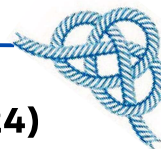


Brunch Menu



STARTERS

Lori's sweet giant Cinnamon Bun (8)

House-made Muffin Basket (12)

(4) House made muffins of the day, with maple butter

Fresh Fruit & yogurt parfait (10)

layered with GF maple granola

Loaded everything bagel- (8)

topped with cream cheese & crisp bacon

BRUNCH ENTREES

Wild berry crunchy French toast- (17)

warm fresh berries, served with whipped butter & Grade B Vermont maple syrup, topped with whip cream

Double love- (17)

2 pancakes, 2 eggs your way, 2 sausage patties, served with home fries & fresh fruit

Garden Veggie Quiche - (15)

with local mixed greens & balsamic dressing

The Jedi omelet- (24)

fresh local lobster, baby spinach, roasted red peppers and Swiss cheese, topped with hollandaise, served with home fries

Loaded Farmer's Burrito- (16)

sausage, bacon, cheddar cheese, scrambled eggs, onions & peppers, wrapped in a garlic grilled burrito, served with salsa & sour cream

Eggs Benedict -

3 ways - Traditional with pit ham (16) Local Lobster (22) Spinach Florentine (15) - All served with poached eggs over English muffin, topped with hollandaise, served with home fries & fruit

House Made Corned Beef Hash- (16)

grilled on the flat top, topped with 2 eggs your way & brisket gravy, served with buttermilk biscuit & maple butter

Open Face Rasta Veggie Omelet-

broccoli, spinach, roasted red peppers, zucchini, red onion, cheddar cheese (15) with vegan cheese (17)

TRADITIONAL DELI FAVORITES

all below served with your choice of side- Sweet potato fries/seasoned fries/potato salad/coleslaw (special side of day on board (MP))...

Double Decker Wild Turkey Club (17)

Chicken salad stuff baguette or GF Keto stuffed local cucumber (16)

Vermont Cheddar all (15)

Beef Black Angus

Burger- (add mushroom & onion 18)

Black Bean House-made Rasta Burger- (16)

Po'boy Fish Sandwich- (17)

Fresh Wahoo Gyro- (20)

Lori's Golden fried chicken basket- (16)



SAYC Galley