



Eggs

LIGHT-HEARTED — 13

three egg whites, local tofu, caramelized onion mushrooms, spinach, wheat berries, fingerling potatoes, choice of toast

BENEDICT — 15

two poached Maine family farm eggs, smoke house Canadian bacon, hollandaise English muffin, fingerling potatoes

OMELETTE — 15

two Maine family farm eggs, fingerling potatoes and choice of toast, with choice of three items:

local ham, smoked salmon, bacon, cheddar, goat cheese, ricotta, mushrooms, onions, tomatoes bell peppers, spinach

STANDARD — 14

two Maine family farm eggs, fingerling potatoes fruitwood smoked bacon or maple sausage choice of toast

RED FLANNEL HASH & POACHED EGGS — 16

corned beef, onions, fingerling potatoes, local beets slow-poached eggs, choice of toast

AVOCADO TOAST — 15

avocado, whole wheat toast, poached egg, chili & lime marinated tomatoes, grains of paradise

FRESH START — 12

Greek yogurt, fresh berries, wildflower honey bee pollen, house-made toasted granola

WARM CHAI-SPICED QUINOA — 13

coconut milk, bruleed banana, pecans, cocoa nibs

HUEVOS RANCHEROS — 16

sunny eggs, white corn tortillas, chipotle crema, braised black beans, ground tomato salsa, cilantro

Drinks

DETOX SMOOTHIE — 9

banana, apple, pear, spinach, kale, celery

KICK-STARTER CLEANSE — 6

organic apple cider vinegar, fresh ginger & turmeric honey, lemon, cayenne

Brunch

TOMATO & BROWN RICE SOUP — 11

basil pesto, "grilled cheese" croutons

GATHERED GREENS SALAD — 12

crumbled cranberries, blue cheese walnut oil vinaigrette

CRISPED BRUSSELS SPROUTS — 10

charred lemon, aioli, toasted walnuts

FRIED CHICKEN & FRENCH TOAST — 17

brioche, peppadew peppers, frisee house smoked maple syrup

MAINE CRAB ROLL — 22

ciabatta, preserved lemon aioli, snipped chive

GROUND STEAK BURGER OR VEGETARIAN BEYOND BURGER — 16

LTO, local cheddar, house spicy pickles, press sauce

SPICY GOCHUJANG NOODLES — 21

pappardelle pasta, pork ragu poached egg, shaved scallions

DUTCH BABY PANCAKE — 14

wild Maine blueberries, smoked almond granola malted cream

Sides

FRUITWOOD-SMOKED BACON — 5

MAPLE SAUSAGE — 5

CHICKEN APPLE SAUSAGE — 5

RED FLANNEL HASH — 7

SEASONAL BERRIES — 9

LOCAL FARM FRESH EGGS (ONE/TWO) — 3/4

FINGERLING POTATOES — 4

Cocktails

SMOKE ON THE WATER — 14

bourbon, walnut, almond, coffee, mole

ENGLISH GARDEN — 12

vodka, cucumber, chamomile, mint

FIREBIRD — 14

pineapple rum, dark rum, Campari, lime

JALISCO — 12

silver tequila, grapefruit, Aperol, lemon

EVERYTHING GOLD — 12

gin, ginger, turmeric, orange, lemon