À La Carte Breakfast Menu

Hand Crafted Juices

**Green Mountain 7**
Spinach, Lemon, Apple, Kale

**Root & Fruit 7**
Carrot, Orange, Ginger, Strawberry, Pear

Time Honored Breakfast Starters

**Hot Irish Steel Cut Oatmeal 12**
Mixed Berries, Toasted Walnuts, Raw Sugar, Vermont Maple Syrup, Steamed Milk

**Green Mountain Sampler 14**
Plain Greek Yogurt, Honey, Mixed Berries, Melon, House Made Granola, Banana Bread

**Alpine Bircher Muesli 13**
Oats, Soy Milk, Dried Fruit, Berry Jam

**House Smoked Salmon 17**
Toasted Bagel, Tomato, Hard Boiled Egg, Caramelized Onion Cream Cheese

**The Winter Solstice Smoothie Bowl 13**
Orange, Strawberry, Greek Yogurt, Hemp Seeds, Vermont Maple Syrup, Matcha Powder

The Barnyard

**When the Rooster Crows 18**
Two Organic Eggs, Farmer’s Potato, Toast, Bacon or Sausage

**Vermont Eggs Benedict 19**
Two Poached Organic Eggs, Black Forest Ham, Toasted English Muffin, Hollandaise

**Comb & Wattle 18**
Two Organic Eggs, Leafy Greens, Roasted Beet & Corned Beef Hash, Hollandaise

**Vermont Ham & Cheese 18**
Three Organic Egg Omelet, Jasper Hill Vault No. 5 Cheddar, Vermont Salumi Prosciutto Cotto, Farmer’s Potato

**Billings Farm Breakfast Bowl 18**
Two Organic Eggs, Chorizo Sausage, Caramelized Onion, Spinach, Tomato, Billings Farm Cheddar & Maple Butter Grits

**The Morning Spirit Bowl 16**
Black Rice, Grilled Portobello Mushroom, Macadamia Nuts, Spinach, Grape Tomatoes, Apricot Jam, Toasted Coconut

**Belgian Waffle 15**
Orange Maple Glazed Berries, Bacon or Sausage

**Griddle Cakes 15**
Plain, Blueberry or Chocolate Chip, Vermont Maple Syrup, Bacon or Sausage

All checks subject to Vermont State Tax.
Consuming raw or undercooked meats, poultry or eggs may increase your risk of foodborne illness.