



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.