

Easter Brunch

Starters

Spring Harvest Bisque <i>Chilled snap pea puree, crème fraîche, and crispy pancetta</i>	\$14	Cast Iron Cornbread <i>Warm skillet cornbread, whipped maple-bourbon butter, sea salt</i>	\$14
The Hunter's Egg* <i>Soft-poached farm egg over warm house-made venison sausage crumble, grain mustard cream, toasted sourdough crumbs</i>	\$16	Salmon Rillettes <i>Smoked salmon rillettes, duck fat-toasted sourdough, pickled red onion, capers, fresh dill</i>	\$16

Salad

Sugarbush Wedge <i>Crisp baby iceberg with a sweet and savory maple-blue cheese finish, rendered porkbelly, and candied onions</i>	\$14	Spring Orchard Greens <i>Seasonal greens tossed with tart cherries, apricots, roasted carrots and local goat cheese</i>	\$15
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Main

The Forager's Tart* <i>Savory shortcrust pastry, braised venison shoulder, forest mushrooms, aged cheddar, soft-poached egg, red wine jus</i>	\$20
Classic Benedict* <i>Two poached eggs, thick-cut Canadian bacon, lemon-chive hollandaise, toasted English muffin, herbed home fries</i>	\$26
Down East Omelette <i>Three-egg omelette, fresh Maine lobster meat, Gruyère, tarragon, petite greens</i>	\$30
Lamb Hash* <i>Slow-roasted pulled lamb shoulder, sweet potatoes, caramelized onions, kale, two sunny-side-up eggs, red wine reduction</i>	\$28
Rhubarb & Brioche French Toast <i>Thick-sliced brioche, vanilla bean custard, macerated strawberries, rhubarb compote, Vermont maple syrup</i>	\$22
Spring Risotto* <i>Arborio rice, spring peas, asparagus, Pecorino Romano, soft-poached egg</i>	\$26
Truffled Steak and Eggs* <i>8 oz truffle-marinated Filet Mignon, grilled, with two eggs any style, and chimichurri, truffle-parmesan home fries</i>	\$36
Ham Dinner <i>with Crispy Brussels Sprouts and Cheddar Chive Gratin</i>	\$30

Sides

Juniper Venison Sausage <i>House-made venison sausage links made with juniper and black pepper</i>	\$9
Applewood Smoked Bacon	\$9
Maple Sage Sausage Links	\$9
Pub Fries <i>Garlic and herb roasted home fries</i>	\$6
Spring Asparagus <i>Grilled asparagus with lemon zest</i>	\$6

Dessert

Baker's Bread Pudding <i>Warm spiced carrot cake bread pudding, toasted walnuts, cream cheese glaze</i>	\$14
Meyer Lemon and Lavender Posset <i>Served with strawberry jam and almond shortbread</i>	\$14
Carrot and Ginger Cake <i>Topped with goat cheese mousse and orange gastrique</i>	\$14