



SUNDAY BRUNCH

\$25 Bottomless Mimosas, Bloody Marys, Sangria or Draft Beer

Eggs Benedict*

poached eggs, Canadian bacon,
hollandaise, English muffin & brunch
potatoes 15.

Smoked Salmon Benedict*

poached eggs, smoked salmon, hollandaise,
English muffin & brunch potatoes 16.

Chef's Quiche*

chef's choice of delicious farm ingredients &
eggs baked in a delicious crust 13.

Steak & Eggs*

grilled black Angus hanger steak, Vermont
cheddar cheese, scrambled eggs, ratatouille &
brunch potatoes 20.

Chef's Omelet*

chef's choice of delicious farm ingredients
choice of toast & brunch potatoes 14.

Garganelli w/ Italian Sausage
broccoli rabe, Parmesan 18.

Banana Stuffed Brioche French Toast
Nutella, pure Vermont maple syrup,
topped with fresh berries 13.

Claude's Winter Salad Bowl
shaved Brussels sprouts, kale, apples, dry
cranberries, Gruyere cheese,
maple cider vinaigrette 12.

Add ons: grilled salmon*, 8.
roasted chicken breast 6.

Sexy Grilled Cheese

country white, Gruyere cheese, Vermont
cheddar, provolone, hand cut fries 14.

Chef Blend 8oz Burger*

lettuce, tomato, red onion,
homemade pickles, brioche bun
handcut fries 16.

Add ons: bacon, cheese, avocado, or egg* 2.

Smoked Salmon Platter

toasted bagel, sliced red onion, tomato,
cream cheese & capers 17.

Sides

Choice of Toast (whole wheat, white, rye, or English muffin and gluten free) 3.
Applewood Smoked Bacon, Sausage Links 6.
Fresh Seasonal Fruit 8.

Drinks

Freshly Ground Colombian Coffee, Iced Coffee,
Fine Assorted Tea, or Iced Tea 3.
Juice: Orange, Grapefruit, Cranberry, Apple,
Pineapple, Tomato 3.
Milk: chocolate or plain 3.
Espresso, Cappuccino, or Latte 5.
Iced Cappuccino or Latte 6.

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness. Before placing your order,
please inform your server if a person in your party has a food allergy.
20% Gratuity will be added to parties of 6 or more.