

Brunch

Brunch is served Saturday and Sunday from 11am-2pm. Our regular beer and wine options are also available in addition to our brunch cocktails and non-alcoholic beverage options. Drink prices include tax. *These items can be prepared gluten free.

Early Risers

*Chilaquillas	11.50
Enchilada sauce and tortilla chips tossed with rice and beans topped with fried eggs and Grafton Village smoked cheddar, fresh salsa and guacamole	
Biscuits and Gravy	11.00
Fresh baked herb and goat cheese biscuits, chorizo gravy and scrambled eggs served with choice of home fries or grits	
*Hash and Eggs	12.00
Bourbon rib hash, your choice style of eggs, home fries or grits and toast	
*Potato Cakes Benedict	12.50
Yukon gold potato cakes, maple poached eggs, hollandaise sauce and choice of North Country bacon or sausage	
Artisan French Toast	12.00
Served with choice of home fries or grits and North Country bacon or sausage	
*Omelet or Quiche of the Day	MARKET
Ask your server for details on today's omelet or quiche choices. Served with home fries and toast	
*Ellie's Breakfast Sandwich	9.00
Bagel, homemade biscuit or GF English muffin, 2 eggs and hummus with side of home fries \$9.00 add bacon or sausage for \$.75	

Sleeping In

Soup Du Jour	MARKET
Our homemade soup of the day	
*Seasonal Salad Du Jour	MARKET
Our seasonal salad of the day.	
"Craft" Mac & Cheese	9.50
Smoked Chicken, bacon and peas with honey mustard cheddar cheese sauce and Ritz cracker topping	
*Mesquite Shrimp and Grits	13.50
Trio of baked shrimp, smoked sea salt grits, petite salad	
*West Coast Turkey Sandwich	14.00
Roasted turkey, bacon, smoked cheddar, guacamole, hummus and micro radish with snack mix and homemade pickles	
*The "Cristen Eustice"	13.50
Smoked trout salad, toasted artisan bread and petite salad	
Meatloaf Sammich	14.50
Our meatloaf topped with home fries, bacon, cheddar and chorizo gravy served with snack mix and homemade pickles	

Sides and Such

*North Country Apple Wood Bacon (3)	2.25
*North Country Maple Sausage Links (3)	2.25
*Home Fries or Smoked Sea Salt Grits	3.50
Artisan Toast	2.00
Local fresh baked bread toasted with whipped butter	

Sides and Such

*GF English Muffin	3.00
Whipped butter and fig jam	
Assorted Bagels	2.50
Silver Dollar Buttermilk Pancakes (3 or 5)	6.50 Five
Powdered sugar, whipped butter and warm maple syrup	
	4.00 Three
*Yukon Potato Cakes (2)	4.50
Side of homemade ketchup	
French Toast Sticks	4.50
Powdered sugar and warm maple syrup	
Pancake Sausage Bites (5)	4.25
Fried pancake dipped North Country maple links with warm syrup	

Eye Openers

Screwdriver	7.50 12oz
Orange juice and 3 Olives Vodka	
Mimosa	9.00 12oz
Orange juice and prosecco	
Bloody Mary	7.50 Three Olives
Three Olives or Effin Cucumber vodka, tomato, wocestershire sauce, herbs & spices with a garnish	
	9.50 Effin Cucumber
Spicy Mary	7.50 Three Olives
Three Olives of Effin Cucumber vodka, tomato, wocestershire sauce, herbs & spices and jalapeno with a garnish	
	9.50 Effin Cucumber
Bloody Pirate	9.50 Bloody Pirate
Our Bloody or Spicy Bloody Mary, substituting vodka for Smith & Cross "Navy Strength" Jamaican Rum	
	9.50 Scallywag (Spicy)
Bloody Scotsman	12.50 Bloody Scotsman
Our Bloody or Spicy Bloody Mary, substituting vodka for Talisker Dark Storm scotch whisky for a rich, smokey finish	
	12.50 Angry Bloody Scotsman

Non-Alcoholic Beverages

Coffee & Tea	3.00 Hot Black Tea
	3.00 Decaf or Regular Coffee
Orange Juice	3.50
Apple Juice	3.50
Boylan's Colas	3.00
Cola, Diet, Root Beer, Orange, Ginger Ale.	