



Mother's Day Chef Specials

Served along with our full dinner menu all day



Cinnamon French Toast - \$13

Cinnamon Brioche loaf, Bens sugar shack Maple Syrup, served with North Country Maple breakfast sausage links, cracked potatoes with caramelized onions and roasted red peppers

Add a bowl of fresh cut fruit \$2.⁹⁵

(Available 12-3 PM)

Egg Scramble - \$12

Served with home fries and North Country maple sausage links

Your choice between:

Western- Apple-wood bacon, caramelized onions
roasted red peppers and cheddar cheese

Veggie- Spinach, fire roasted tomatoes, caramelized onions and fontina cheese

Add a bowl of fresh cut fruit \$2.⁹⁵

(Available 12-3 PM)

Suggested Brunch Pairings:

Wicked Mega Mimosa - \$12

Berkshire Brewing Coffee Porter - \$6.⁵⁰

Raspberry Duck (GF) - \$25

Pan-seared duck breast and boneless leg finished with raspberry sauce
served with cauliflower puree mashed potatoes, Tuscan kale

Suggested Pairing:

Pinot Noir, Garnet, Monterey, CA '16

6 oz Glass - \$ 9 / 9 oz Glass - \$ 12 / Bottle - \$ 30

Seared Yellowfin Tuna - \$27

Served over Napa cabbage slaw with English pea quinoa
Served with wasabi aioli

Suggested Pairing:

Gruner Veltliner, Weingut Marcus Huber, Traisental, Austria 17

6 oz Glass - \$ 9.⁵⁰ / 9 oz Glass - \$ 13 / Bottle - \$ 35

** Indicates consuming undercooked meats may increase your risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.
(GF) Indicates menu options that are available as gluten free. Accompaniments may vary.