



Libations

Café Mary's

Bailey's Irish Cream, Kahlua and coffee in sugar-cinnamon rimmed mug topped with dollop of whipped cream 9.75

Lady in Red

Maker's Mark bourbon, pomegranate juice and ginger beer - over ice 9.

Grapefruit Spritzer

Barr Hill gin, muddled rosemary and fresh lime splashed with grapefruit juice & club soda 10.50

Ginger Champagne

Champagne with ginger liqueur and house made ginger simple syrup 9.75

Grand Mimosa

Champagne and Grand Marnier topped with orange juice 10.50

Aperol Spritz

Aperol, muddled orange, splash of orange juice topped with champagne 9.50

1868

St. Germain elderflower liqueur, Campari, ruby red grapefruit juice - up; splash of champagne 11.75

Local Draft Beers

Selections vary weekly

Switchback Brewing ▪ Drop-In Brewing ▪ Dogfish Head
Shed ▪ Pyramid ▪ Southern Tier ▪ Brooklyn Brewery ▪ Magic
Hat ▪ Fiddlehead ▪ Lost Nation ▪ Northshire Brewing
Infinity ▪ Otter Creek & Wolaver's Organic

Baked

Scone of the Day

With our own blackberry jam 2.25 | 2 for 4.00
Take home jar of our berry jam 6.25

Maple-Bacon Donut Holes

Made to order; sprinkled with bacon crumbles and maple glaze 5.25

Starters

Cream of Garlic Soup

Our signature soup is a garlic lover's delight.
"best soup in Vermont" VT Magazine
cup 6.25 ▪ bowl 7.75 ▪ Take-home Quart 13.50

Black Bean and Chorizo Soup

A bit spicy with peppers and cilantro; dollop of sour cream GF cup 6.25 bowl 7.75

Summer Salad

Garden greens tossed with garlic-maple vinaigrette; with carrots, cucumbers, watermelon radish and candied nuts GF 7.25

Grilled Romaine Wedge

Wedge of romaine grilled, served with bacon, sharp cheddar, tomato, fried poached egg; buttermilk ranch dressing GF* 8.95
Sub Jasper Hill Bailey Hazen Blue cheese +2.00

Lobster Poutine

Our own hand-cut fries with Maple Brook cheese curds, lobster meat and lobster tarragon sauce 14.25

Granola, Fruit and Yogurt

Our own homemade granola with dried fruit and nuts, fresh fruit and yogurt 7.25



Eggs

Eggs Benedict

Poached eggs on English muffin with Vermont Smoke and Cure ham, Hollandaise sauce and home fries 14.75

Eggs Florentine

Poached eggs, sautéed spinach on focaccia; with Hollandaise sauce and home fries 14.75

Doug's Downfall

Poached eggs on corn tortilla with spicy pork carnitas, lime scallion aioli; home fries 14.50

Breakfast Sandwich

English muffin sandwich with one fried egg, arugula, bacon, melted cheddar, chipotle aioli; sided with home fries 10.25

Bella's Best

Three eggs any style, three buttermilk pancakes, bacon and home fries 14.75

Huevos Rancheros

Two eggs any style on flour tortilla with rancheros sauce, melted cheddar, home fries and black beans; dollop of sour cream 14.75

Omelets

Three egg omelet, home fries & toast 13.75

*Egg white omelet add \$1.00

Garden: broccoli, summer squash, chèvre

Green Mountain: bacon, spinach, cheddar

Sausage, Pepper, Onion with cheddar

Build your own three egg omelet, with home fries, toast & choice of cheese—cheddar, chèvre, blue cheese or ricotta 10.25

Add:

\$1 fillings: bacon, sausage, ham, shrimp

\$.75 fillings: mushrooms, sautéed onions, cauliflower, zucchini, broccoli, summer squash, black beans

Griddle & More

Peach Foster French Toast

Sliced peaches flamed in rum and peach schnapps over French toast; topped with a scoop of vanilla ice cream 13.75

Belgian Waffle

With strawberries and whipped cream 14.75

Buttermilk Pancakes

Plain, with butter and local maple syrup 9.50

With seasonal fruit simmered in maple syrup 12.25

Breakfast Burger

Boyden Farm beef burger topped with cheddar cheese, caramelized onion and fried egg; sided with French fries 15.25

Lobster Roll

The simple summer classic with Maine lobster, lemon mayonnaise and celery in a toasted roll; French fries 26.

Portobello Burger

Portobello mushroom brushed with olive oil and grilled, with red peppers, arugula, garlic-basil aioli; sided with French fries 11.75

Sides

Bacon, Ham or Sausage 5.00

Home Fries 4.25

Black Beans 4.25

One Egg 3.00 ▪ Two 5.00 ▪ Three 6.00

Toast or English Muffin or Focaccia 2.50

Hollandaise Sauce 4.50

Kid's Brunch

One fried egg, two small buttermilk pancakes and one bacon strip.

Add chocolate chips in pancakes 1.00

Choice of small milk or juice 8.95

Pioneering Vermont's Farm to Table Movement since 1983



Slow Food Snail of Approval Designation

The Vermont Department of Health requires us to remind you that consuming raw or uncooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server of any food allergies

Summer 2014 Events

Burger & Beer ▶

Wednesdays through June

Boyden Farm burger, specially designed by the kitchen, sided with fries and paired with your choice of small craft beer on tap. Only \$15

Social Hours ▶

Thursday & Friday, June - August

Half priced appetizers from 4:30-6:00
Get social this summer. Meet on the patio!

Farmhouse Dinners ▶

Wednesdays, July & August

One of our farm partners helps host the Farmhouse Dinner. Head to the complimentary appetizer to meet the host farmer and sample their product.

Local farms joining us this summer include: Wanabea Farm, rabbit ▪ Schoolhouse Maple ▪ LedgeEnd Farm, venison ▪ Misty Knoll Farm, chicken ▪ VT Creamery, cheese ▪ Lewis Creek Farm, vegetables ▪ Midnight Goat Farm, chèvre ▪ Boyden Farm, beef ▪ Last Resort Farm, vegetables ▪ Monument Dairy

Mexican Fiesta Weekend ▶

August 9 and 10

With Kris Rudolph of San Miguel de Allende, Mexico

Sat August 9: Mexican Dinner *hosted by Kris Rudolph*
4 courses with traditional Mexican food & drink
\$59 pp + tax & tip

Sun August 10: Mexican Cooking Class
1:30-5:00 Hands-on class of traditional Mexican food includes lunch. \$85 pp | \$155 per couple

Kris owns and operates *El Buen Café*, a restaurant-catering business in San Miguel de Allende. She also runs *La Cocina*, a cooking school specializing in Mexican cuisine. Her tour company, *Delicious Expeditions*, offers culinary tours to Mexico, Italy & Slovenia. She has taught cooking throughout the United States & her classes & tours have been written up in *Bon Appetit*, *Texas Monthly*, *Chile Pepper Magazine*, the *Miami Herald*, the *Washington Post*.

Our Farm Partners

#15 Schoolhouse Maple
Baldwin Creek Farm
Boyden Family Farm
Cabot Creamery
Earth and Sea Fish Market
Green Mountain Organics
Last Resort Farm
LedgeEnd Farm
Lewis Creek Farm

Iu.Iu Artisan Ice Cream

Yankee Magazine Editor's Choice 2014: "best hand-made in Vermont" (It's our very own!)

Maple Brook Farm
Maple Meadow Farm
Midnight Goat Farm
Misty Knoll Farm
Monument Farms Dairy
Vermont Coffee Co
Vermont Butter & Cheese Creamery
Vermont Family Farms
Wanabea Farm
Wilcox Farms Dairy
Wolaver's Organic

Summer Cooking Classes ▶

Cooking Vermont's Heritage ▪ June 19*, 20, 22

A Cook in the Garden ▪ July 17*, 18, 20

Catch of the Day ▪ August 14*, 15, 17

Fri & Sun classes are 3 1/2 hour hands-on classes, include lunch with wine ▪ \$75 per person or \$140 per couple

Thurs* night classes are 1 1/2 hour classes, part hands-on and part demonstration and finish with class prepared dinner for two | \$135 per couple

Owners Linda Harmon and Chef Doug Mack
1868 North 116 Road ▪ Bristol, Vermont 05443
802-453-2432 ▪ innatbaldwincreek.com

