



FALL 2016

Baked

Scone of the Day

With our own blackberry jam
2.25 | 2 for 4.00

> Take home jar of our berry jam 6.50

Maple-Bacon Donut Holes

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

Pumpkin Bread

Griddled; sided with apple butter 4.00

Kid's Brunch

Scrambled eggs, one buttermilk pancake and
one bacon strip

Two buttermilk pancakes and two bacon strips
Add chocolate chips to pancakes +1.00

Hamburger or Cheeseburger with lettuce and
tomato; sided with French fries

Grilled cheddar cheese sandwich with fresh fruit

► All kid's meals for those under 12 *include*
Beverage: small milk, orange or apple juice
Dessert: Ice cream or cookie
Main, Beverage and Dessert: 8.95

Starters

Cream of Garlic Soup

Our signature soup, a garlic lover's delight
"best soup in Vermont" Vermont Magazine
cup 6.50 • bowl 8.00 • Take-home quart 14.50

Tuscan White Bean Soup

With bacon, croutons, drizzle extra virgin olive oil 8.25

Seasonal House Salad

Mixed greens with roasted pears, dried cranberries,
candied pecans; garlic-maple vinaigrette GF 7.25
Add blue cheese 1.50

Salmon Gravlax

Faroe Island salmon cured with beets, salt, horseradish;
onions, fried capers, dill mayonnaise, crostini GF* 11.50

Midnight Last

Roasted Last Resort Farm organic garlic bulb,
Midnight Farm fresh goat cheese, Baldwin Creek
blackberry jam, crostini GF* 13.50

Pierogis

Pan-fried potato-cheese dumplings, caramelized
onions; horseradish cream 9.00

Lobster Poutine

Lobster in a lobster sorrel sauce and cheese
curds, over crispy French fries 14.75

Eggs

Eggs Benedict

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

Upstream Bene

Poached eggs on English muffin with in-house smoked salmon, dill Hollandaise sauce; sided with home fries 16.00

Farmhand Scramble

Scrambled eggs with cheddar, bacon, potatoes, peppers, spinach; toast 14.00

Gypsy Eggs

Scrambled eggs sided with spicy sauté of shrimp, sausage, peppers, onions in Cajun Étouffée sauce; home fries and toast 16.00

Baked Eggs

Two eggs oven baked in house-made spicy tomato sauce; toast 11.75

Breakfast Sandwich

English muffin sandwich with one fried egg, field greens, sausage, tomato, melted cheddar, chipotle aioli; sided with home fries 12.00

Bella's Best

Two eggs any style, two buttermilk pancakes, bacon, home fries and toast 17.00

Sides

Bacon, Ham or Sausage 5.00

Home Fries 4.25

One Egg 3.00 ▪ Two 5.00 ▪ Three 6.00

Toast or English Muffin 2.50

Hollandaise Sauce 4.00

Omelets

Three egg omelet, home fries & toast 15.00

*Egg white omelet add \$1.00

Design your own omelet with up to 3 ingredients:

- bacon, ham, sausage
- shrimp, smoked salmon
- spinach, tomato, peppers, onion, mushrooms
- cheddar, goat, blue or feta

Other Mains

Buttermilk Pancakes

Plain, with butter and local maple syrup 9.50

With seasonal fruit simmered in maple syrup 12.75

Blueberry French Toast

Blueberries simmered in maple syrup 12.25

> With vanilla ice cream 14.50

Breakfast Burger

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

>> Don't eat beef?

No problem. Sub Black Bean burger

Portobello Parmesan

Portobello mushroom marinated, grilled, panko crusted and fried; topped with marinara sauce and fresh mozzarella, gnocchi 19.75

Salmon

Faroe Island salmon marinated with ginger, sesame oil, soy; pan seared, served on coconut spinach; rice, vegetables GF* 24.25

Fish and Chips

Batter-dipped, fried cod with French fries; pickled pepper aioli 17.75



Slow Food Snail
of Approval Designation