Brunch – September 2019

Fresh Squeezed Orange Juice 4
Roasted Grapefruit Juice 4
Mimosa 11
Seasonal Bellini 12
Bloody Mary 13

FIRST COURSE

Chilled Wild Goose Oysters* (RI) 16
roasted shiitake mushrooms mignonette, crisp shiitake, scallion, lemon

Newhard Farms Corn Soup 12
leeks, chanterelle mushrooms, roasted corn, parsley

Liberty Gardens Mixed Greens 12
blueberry, cucumber, radish, mint, sorrel, sesame brittle, soy marinated royal trumpets mushrooms, blueberry sesame vinaigrette

Yellowfin Tuna Tartare* 17
watermelon, cucumber, radish, red onion, cilantro, shishito peppers, sesame seeds, watermelon soy broth

SECOND COURSE

3 Egg Scramble 11
spring onion, crème fraiche, crisp potatoes, sausage, bacon, Bolete sourdough toast

Duck Hash* 16
Happy Farms poached duck eggs, crisp potato, poblano peppers, lime, duck confit, Liberty Gardens baby bok choy, cilantro, shiitake mushrooms, chipotle hollandaise

Eggs Chizmar* 15
Berry Fields poached eggs, fried oysters, local mushrooms, bacon, shallots, crisp potato, Bolete’s buttermilk biscuit, truffled hollandaise

Bolete’s Pancakes 14
Scholl’s Orchards peaches, smoked peach jam, pistachio brittle, peach gastrique, roasted peach yogurt, maple syrup

Eggs Benedict* 17
local poached eggs, smoked salmon, beets, dill, fennel, arugula, hollandaise, sourdough English muffin

Mom’s Huevos Rancheros* 15
sunny side egg, local corn, tomato, cilantro, house chorizo, red onion, lime, Bolete flour tortilla

Maine Lobster Roll 22
lobster salad, Bolete roll, pickled shallots, avocado mousse, house made chips
*hand cut fries $4

Cast Iron Seared Lancaster Grassfed Beef Burger* 18
Bolete bacon, red onion, arugula, Bolete pickles and Bolete chips
*choice of Swiss, blue or cheddar cheese
*make it Bolete style with mushroom marmalade $3
*hand cut fries $4

~All eggs are free-range organic from Berry Fields Farm

**Please be advised that eating raw or undercooked foods may increase your likelihood of contracting a foodborne illness