

BRUNCH

All eggs are provided by free-roaming, all-natural birds at Goffle Farm.

EGGS

FARM FRESH EGGS ANY STYLE

choice of sausage, applewood smoked bacon or Canadian bacon, home fries / 16 **GF**

WESTERN OMELETTE

cheddar, smoked ham, red onion, red pepper, home fries / 17 **GF**

BREAKFAST QUESADILLA

whole wheat tortilla, scrambled eggs, onions, peppers, queso fresco, red tomato salsa, guacamole, sour cream / 18

SOFT POACHED HEN EGGS

English muffin, hollandaise, choice of Canadian bacon, asparagus or smoked salmon, home fries / 17

WHOLE EGG VEGETABLE FRITTATA

organic spinach, mushroom, squash, roasted tomatoes, peppers, potatoes / 17 **GF**

HUEVOS RANCHEROS

warm corn tortillas, black beans, red pepper, avocado, salsa, guacamole / 17 **GF**

PANCAKES, WAFFLES, TOASTS AND PASTRIES

We serve New England's own organic maple syrup.

FRESH BAKED BREAKFAST BREADS

croissants, scones, muffins, fruit Danish / 15

CINNAMON RAISIN FRENCH TOAST

choice of sausage, applewood smoked bacon or Canadian bacon / 16

AVOCADO TOAST

marinated heirloom tomatoes, burrata cheese, basil / 17 **VEGI**

SALMON AVOCADO TOAST

smoked salmon, cucumber, chopped egg / 17

WILD MUSHROOM TOASTS

malted wheat bread, shiitake, cremini, provolone, arugula, chia seeds, basil spread / 17 **VEGI**

APPLE COBBLER WAFFLE

Honeycrisp apple compote, coffee crumb topping / 15 **VEGI**

CHICKEN AND WAFFLE

crispy buttermilk thighs, hot clover honey / 18

BERRIES AND CREAM WAFFLE

fresh seasonal berries, sweetened whipped cream / 16 **VEGI**

HOMEMADE BUTTERMILK PANCAKES (3)

add blueberries, chocolate chips or strawberries for 3 each / 15

SEASONAL SALADS

To ensure presentation and quality, salads cannot be split. Thank you for understanding.

GRAIN HOUSE SALAD

organic greens, shaved red onion, Anjou pear, blue cheese, spiced walnuts, sherry vinaigrette / 12 | 17 **GF, VEGI**

COBB SALAD

iceberg mix, bacon, cherry tomato, cucumber, avocado, hard-boiled egg, blue cheese, red wine vinaigrette / 13 | 19 **GF**

"INN" SEASON PANZANELLA SALAD

yellow beets, baby kale, roasted butternut squash, sourdough croutons, orange ginger vinaigrette / 12 | 17 **V, VEGI**

COOLER WEATHER SALAD

sautéed dates, wheatberries, butternut squash, arugula, pumpkin seed, scallion, lemon olive oil / 12 | 18 **GF, VEGI**

CLASSIC CAESAR

romaine hearts, parmesan crisp, white anchovy, Caesar dressing / 12 | 17 **GF**

ENHANCEMENTS

Faroe Island salmon 11 · organic Goffle Farm chicken 9 · shrimp 10 · two eggs 6

Esposito sausage links 6 · Canadian bacon 5.50 · applewood smoked bacon 6

mixed berries 6 · home fries 4.50 · toast 3.50

SANDWICHES & MORE

CHICKEN PANINI

grilled Goffle Farm chicken, arugula, roasted tomato, mozzarella, basil aioli, asiago ciabatta / 17

CRISPY BUTTERMILK CHICKEN SANDWICH

chicken thighs, iceberg lettuce, tomato, honey mustard, brioche roll, fries or garden greens / 17

MEATLOAF SANDWICH

Swiss cheese, onion gravy, toasted ciabatta, fried egg topper, fries or garden greens / 18

ALL-NATURAL TURKEY BREAST CLUB

Brooklyn multigrain, cranberry mayonnaise, applewood smoked bacon, LTO, fries or garden greens / 18

CAPTAIN RUDY'S TUNA SALAD

homemade tuna salad with egg, brioche roll, lettuce, American cheese, fries or garden greens / 18

FAROE ISLAND SIMPLE SALMON GRILL

seasonal grilled vegetables, aged balsamic drizzle / 19 **GF**

BURGERS

OLDE MILL BURGER

Jack Daniel's BBQ sweet onions, applewood smoked bacon, aged cheddar / 21

SIGNATURE VEGGIE BURGER

blend of falafel, quinoa, zucchini, cauliflower, corn, cucumber yogurt sauce, fries or garden greens / 16 **VEGI**

FAROE ISLAND SALMON BURGER

avocado, lettuce, sriracha mayo, capers, fries or garden greens / 18

FREE RANGE TURKEY SMASH BURGER

special blend of white and dark meat, cranberry relish, cheese choice, fries or garden greens / 18

CLASSIC ANGUS BEEF BURGER

blend of sirloin, brisket & chuck, cheese choice, fries or garden greens / 18

ENHANCEMENTS / 2.50 EACH

applewood smoked bacon, avocado, sautéed mushrooms, caramelized onions, fried egg

gluten-free roll 2.50 · add sweet potato or parmesan truffle fries 1.50

GF gluten free **V** vegan **VEGI** vegetarian

There is a 3% surcharge added to your bill when paying by credit card.

A 20% service charge is added to all tables of six or more.

Est. 1768