



Garden BISTRO

BRUNCH

Keeping with the tradition of what was grown and utilized on Waddington Farm, we have incorporated items from the Chef's Garden and Local Purveyors, where possible.

FROM OUR PANTRY

Bistro Cheese & Croissant \$9

Local Chevre Cheese, Fresh Baked Croissant, Apple Cranberry Chutney

Breakfast Breads \$6

Assorted Sweet Bread, Muffin & Savory Scone, Amish Butter, Seasonal Preserves

Blood Orange Crème \$8

Blood Orange Gastrique, Greek Yogurt, Cranberry & Orange, Granola

Yogurt Brûlée \$6

Greek Yogurt, Seasonal Berries

SMALL PLATES

Biscuits & Gravy \$6

Country Gravy, Sausage Links, Buttermilk Biscuit

Dutch Baby \$7

Baked Pancake, Powdered Sugar, Baked Apple, Caramel

Bistro Hash \$5

Potato, Shishitos, Sweet Onion

BIG PLATES

Eggs Benedict \$13

Whole Grain English Muffin, Fried Heirloom Tomato, Smoked Kielbasa, Fried Egg, Hollandaise

Breakfast Casserole \$12

Egg, Bistro Bacon, Cheddar Jack Cheese, Diced Potato, Bourbon Tomato Garnish

Steak & Eggs \$16

Prime Sirloin, (2) Eggs Any Style, Bistro Hash

Bistro Pancakes \$11

Thin Pancakes, Lemon Ricotta Crème, Fresh Berries, Maple Syrup

Crème Brûlée French Toast \$12

Sourdough Bread, Egg Custard, Fresh Seasonal Berries, Cream