



SMALL BITES/STARTERS

GRANOLA PARFAIT – house made granola, yogurt, blueberry-apple compote.....12
 MIXED BERRY SMOOTHIE – fresh berries, orange juice, yogurt, mixed berry sorbet.....9
 SEASONAL BERRIES – whipped Vermont creamery chevre, mint.....12
 GLAZED CINNAMON & SUGAR MINI CROISSANT – citrus-lavender glaze.....9
 MINI CROISSANT - Bastille Butter.....6
 PLATEAU DE FROMAGE – house chutney, spiced nuts, rustic bread.....19

FRUITS DE MER

MA Oysters* 3.00	Poached Shrimp 3.00
Littleneck Clams* 2.00	Cull Lobster MP

FRUITS DE MER PLATTER*
4 oysters, 4 shrimp, cull lobster, 4 clams, salmon tartare
 48.00

OEUFs

THREE ORGANIC EGGS– petite potatoes, oven roasted tomato.....14
 EGGS BENEDICT – North Country ham, hollandaise, petite potatoes.....16
 SMOKED SALMON OMELET – fried capers, herbs, petite potatoes.....21
 DUCK CONFIT OMELET – truffle marrow butter, endive salad.....16
 EGG WHITE OMELET – mushroom, spinach, scallion, gruyere.....14
 QUICHE LORRAINE – North Country bacon, leeks, gruyere, frisee salad.....16
 EGG WHITE QUICHE – Oven Roasted tomato, asparagus, boursin.....15

PANCAKES/WAFFLES/FRENCH TOAST

BUTTERMILK PANCAKES – glazed banana, chocolate chip, or blueberry.....15
 BELGIAN WAFFLE – fresh fruit, chantilly, Vermont maple syrup.....15
 FRENCH TOAST – choice of brioche or honey wheat, bacon-pecan caramel.....15

BRUCH ENTREES

TUNA NICOISE –grape tomato, haricot vert, Kalamata olives, egg, sherry vinaigrette.....22
 BABY KALE SALAD – grilled chicken, cucumber, asparagus, tomato, parmesan, lemon vinaigrette.....18
 PRIME SKIRT STEAK – choice of frites or eggs, jus, bastille butter.....24
 PORK BELLY CROQUE MADAME – bacon jam, gruyere, fried egg, fries or petite potatoes.....18
 BASTILLE BURGER – blue cheese, onion stings, bacon jam, brioche, fries.....18

SIDES			
north country bacon	7	maple sausage	7
petite potatoes	7	chicken sausage	7
oven roasted tomatoes	7	smoked salmon	8