



BIRCH & BARLEY
{Sunday}

sharing

- STICKY BUNS5.
- BREAD BASKET Carrot-Zucchini Muffins, Banana Coffee Cake, Cranberry Scones6.
- FRESHLY FRIED DONUTS Cinnamon-Sugar & Chocolate Glazed5.

starters

- STEEL CUT OATS Brown Sugar, Butter6.
- GRAVLOX German Potato Salad, Fried Capers9.
- ROASTED RED & GOLDEN BEETS Lemon, Pecans6.
- PARFAIT OF VANILLA YOGURT Pomegranate & Granola5.
- CAESAR SALAD Croutons, Parmesan6.

entrees

- CORNED BEEF HASH Fried Duck Eggs, Parsley15.
- WHISKEY-VANILLA FRENCH TOAST Caramelized Apples, Sour Cream14.
- 3 LOCAL EGG OMELET Roasted Vegetables, Bacon, Potato Rosti13.
- TRUFFLED CROQUE MADAME Canadian Bacon, Simple Salad12.
- SAUSAGE, EGG AND CHEESE Served On Crème Fraiche Biscuit14.
- FRIED CHICKEN AND WAFFLES Maple-Chicken Jus16.
- BRÄT BURGER Beer Braised Sauerkraut, Emmenthaler16.
- ITALIAN SAUSAGE & PEPPER FLATBREAD Caramelized Onions, Provolone14.
- FIG & PROSCIUTTO FLATBREAD Gorgonzola, Caramelized Onions, Port14.
- HOUSEMADE PASTA Today's Freshly Made Pasta16.

BRUNCH PUNCH

6. glass / 21. pitcher
Chamomile Tea, Orange Juice, Triple Sec,
Old Overholt Rye Whiskey

MIMOSA

Prosecco, Fresh Orange & Tangerine Juice
6.

BLOOD ORANGE MIMOSA

Cava, Fresh Blood Orange Juice
7.5

LA ROSETTE

Cava, Saint Germain,
Pomegranate Grenadine
9.

ORANGE-TANGERINE JUICE

Freshly Squeezed
6.

sides

5.

- APPLEWOOD SMOKED BACON
- FRIES
- BISCUIT & GRAVY
- HOUSEMADE SAUSAGE PATTY

KYLE BAILEY Chef

TIFFANY MACISAAC Pastry Chef

GREG ENGERT Beer Director