



BRUNCH

Eggs Any Style: potatoes, choice of bacon, andouille or housemade sausage	\$12
Short Rib Hash and Eggs: braised short rib, eggs any style	\$15
House Smoked Salmon: "Bagel Hole" Bagel, traditional garnish	\$16
French Toast: berry compote, Lacona Amber maple syrup	\$13
Biscuits and Gravy: buttermilk biscuit, sausage gravy, eggs any style	\$15
Build your own omelet:	\$14
(choice of four) house sausage, andouille, bacon, tomatoes, caramelized onions, spinach, mushrooms, roasted garlic, Cabbot cheddar, pepper jack, Maytag blue	

LUNCH

Hearts of Romaine: white anchovies, garlic croutons, shaved Parmesan, Caesar dressing	\$13
Frisée Salad: shiitake mushrooms, bacon lardons, Yukon Gold potato, crispy poached egg	\$14
Cobb Salad: chicken, bacon, avocado, blue cheese, crispy poached egg	\$16
Niçoise Salad: poached tuna, Bibb lettuce, egg, haricot verts, confit potatoes, olives	\$17
Giannone Farms Grilled Chicken Sandwich: bacon, avocado, Vermont cheddar	\$16
Hamburger: choice of Vermont cheddar, blue, pepper jack, gruyere, bacon, mushrooms	\$18
Crispy Fish Tacos: pickled red cabbage, cilantro, corn tortillas, lime, fennel salad	\$17
Lamb Sandwich: thinly sliced medium rare leg of lamb, lavash, Israeli cous cous salad	\$18

SIDES

"Bagel Hole" bagel buttermilk biscuit	\$3
Andouille sausage breakfast sausage bacon	\$6
sautéed spinach mixed field greens French fries	\$8

No substitutions please - any changes may be subject to a charge