

BRUNCH COCKTAILS

Espresso Martini

Grind coffee liqueur, cognac, rich dem syrup, cold brew, lemon zest / 12

Silverleaf Mimosa

Hollerhorn Silverleaf Tree Spirit, orange juice, Magdala, Prosecco / 10

Paloma

Silver Milagro, lime juice, grapefruit soda, Tajin rim / 10

Bloody Mary

A classic preparation / 10

Peach Hollerita

Hollerhorn Old Growth Tree Spirit, Magdala, peach purée, lemon juice, simple, vanilla, salt rim / 12

Red Forthave Spritz

Darker herbal amaro, prosecco / 10

Yellow Forthave Spritz

Lighter and brighter floral amaro, prosecco/ 10

Bottomless Coffee

Finger Lakes Coffee Roasters' Papua New Guinea, Fair Trade / 3



PLATES

Almond French Toast

Vanilla custard dipped brioche, marzipan, candied almond clusters, whipped cream, grilled apples, warm maple-butter emulsion / 14

Classic Breakfast

Fried eggs, crispy breakfast potatoes, Flamed Maple breakfast sausage, brioche toast (gf by request) / 14

Ploughman

Assorted charcuterie, cheese, nuts, with accompaniments, crostini & crackers (gf by request) / 26

Breakfast Sandwich

fried farm egg, charred scallion cream cheese, arugula, peppered bacon, grilled tomato, english muffin, breakfast potatoes or dressed greens (gf by request) / 15

Egg Fried Rice

Scallion, pickled chili, fried shallots (gf, vegan by request) / 15

Smoked Pork Tacos

Corn tortillas, chile crisp BBQ, charred pineapple slaw, lime crema (gf) $\,/\,$ 20

Brunch Burger

Fried egg, cheddar, smoked jalapeño, bacon, charred scallion cream cheese, breakfast potatoes or dressed greens (gf by request) / 16

Your choice of beef or plant-based burger. Vegan burger available by request

SIDES

Brioche Toast & Jam / 3 gf by request

Side Salad / 6

half portion of our house salad

Breakfast Potatoes / 4

Breakfast Meat / 4

sausage patty or peppered bacon

Kimchenius Kimchi / 3 local vegan kimchi

BRUNCH

Raising Spirits in the Finger Lakes