

BRUNCH

SERVED SATURDAY & SUNDAY 8AM-4PM

LUNCH

SERVED 11AM-4PM

FRUITY BEGINNINGS

FOUR FLOWERS JUICE
orange, fresh pineapple,
banana & pomegranate juice **9**

**COLD-PRESSED ORANGE OR
GRAPEFRUIT JUICE 8**

MORNING FRUIT BOWL
grapefruit & orange sections,
sliced banana & strawberries **13**

BERRY BOWL
blueberry, blackberry,
& strawberry **14.5**

STEELCUT OATS & GRANOLA

STRAWBERRY & BANANA 9

**CARAMELIZED APPLE & BROWN SUGAR
RAISINS 10**

**CHERRY & TOASTED ALMOND
CHIA SEED 10**

MORNING CRUNCH
freshly roasted granola, strawberries,
bananas, raisins, honey,
choice of milk or organic yogurt **11**

SWEET BREAKFAST 20

*Catskill Mountain Sugar House
Organic Maple Syrup*

BUTTERMILK PANCAKES
fresh strawberries

LEMON & RICOTTA PANCAKES
fresh blackberries

PUMPKIN WAFFLE
cinnamon crème fraîche, pepitas,
raisins

FAT & FLUFFY FRENCH TOAST
fresh strawberries

APPLE-CINNAMON FRENCH TOAST
bananas, raisins

ALMOND-CRUSTED FRENCH TOAST
strawberry sauce

SIDES

THREE-PEPPER HOME FRIES 9

APPLEWOOD SMOKED BACON 9

CHICKEN & APPLE SAUSAGE 10

PORK & APRICOT SAUSAGE 10

**BASKET OF SARABETH'S MUFFINS &
LEGENDARY PRESERVES 15**

EXTRAORDINARY EGGS & OMELETTES

*Choice of Muffin (English,
Corn, Bran, Banana, Pumpkin,
Berry-Corn), Croissant,
Scone or Toast & Preserves*

**SCRAMBLED EGG
STUFFED POPOVER***
scallions, cream cheese **18.5**

GOLDIE LOX
scrambled eggs, smoked salmon,
cream cheese **18.5**

CLASSIC EGGS BENEDICT*
Canadian bacon, hollandaise,
peppers, chives **22**

SALMON EGGS BENEDICT*
smoked salmon, hollandaise,
peppers, chives **23**

KALE & EGGS*
baby kale, market vegetables,
smoked marcona almonds **20**

BRAISED SHORT RIB HASH
baked eggs, poblanos,
tomatillo salsa **21.5**

GARDEN OMELETTE
mushroom, green peas, zucchini,
cheddar **18.5**

FARMER'S OMELETTE
leeks, ham, potato, gruyère **18.5**

SPINACH & GOAT CHEESE OMELETTE 18.5

CHICKEN SAUSAGE & KALE FRITTATA
avocado **18.5**

JALAPEÑO CHEDDAR OMELETTE
tomato, onion, cilantro **18.5**

CHEESE OMELETTE
gruyère, white cheddar,
or manchego **18**

Egg whites +2.5

**Not served with an additional muffin*

*All-natural eggs from
Sullivan County Farms*

WE POLITELY DECLINE SUBSTITUTIONS DURING BRUNCH

APPETIZERS

VELVETY CREAM OF TOMATO SOUP 14

CLASSIC WEDGE SALAD
bacon lardons, cherry tomato, scallions, blue cheese **15**

BABY GEM CAESAR SALAD 14.5
with grilled chicken **20.5**

CRAB MEAT GUACAMOLE & CHIPS
cilantro, lime juice, jalapeño **19**

AVOCADO & BURRATA TOAST
sunnyside egg, petite greens, espelette **17**

DEVILED EGGS
dijon, parsley, paprika **12.5**

BEET SALAD
red & golden beets, upland cress, sheeps milk feta,
minus 8 Vinegar **15**

ENTRÉES

SEAFOOD COBB SALAD
Maine lobster, crab meat, shrimp, avocado, bacon, egg, tomato, onion, blue cheese **32**

ROASTED CHICKEN SALAD
arugula, red grapes, smoked marcona almonds, caper berries, alfonso olives **24**

JUMBO LUMP CRAB CAKE SANDWICH
frisée salad, house made potato chips **28**

MAINE LOBSTER ROLL
cole slaw, house made potato chips **30**

ONE GREAT BURGER
freshly ground turkey or sirloin, guacamole, French fries, Sir Kensington's ketchup **20.5**

ADULT GRILLED CHEESE
manchego, gruyère, cheddar, pretzel bread, velvety cream of tomato soup **19.5**

GRILLED CHICKEN "BLT" ON CIABATTA
oven roasted tomato, fontina, avocado mayonnaise **20.5**

LEMON-ZESTED TUNA SALAD
grilled sourdough, frisée salad, basil, marinated tomato **18.5**

SKIRT STEAK FRITES
hand cut French fries, béarnaise **28**

QUINOA CRUSTED AHI TUNA
Tuscan kale slaw, Hungarian cherry peppers, sesame vinaigrette **29**

CHICKEN POT PIE
root vegetables, sherry, fine herbs **22**

COCKTAILS

GLASS / CARAFE

BELLINI

White Peach Purée,
champagne **14/48**

YLLW BIRD

Galliano, pineapple Juice,
champagne **15/49**

MIMOSA

Orange Juice,
Champagne **14/48**

FOUR FLOWER MIMOSA

Four Flowers Juice,
champagne **14/48**

FIVE FLOWER MIMOSA

Four Flowers Juice, St
Germaine, champagne
15/49

UNLIMITED BOTTLED WATER
Still or Sparkling \$3 per person