

Brunch Menu

breakfast plates

Pancakes

Served with Scribner Maple Farm Syrup
plain | short stack \$8 full order \$10
Add blueberries, banana, chocolate chips \$1/item

Brioche French Toast

Served with Scribner Maple Farm Syrup
2 slices, thick cut \$8

Omelette \$11

Served with home fries, toast
Includes choice of 3 items
Cabot Sharp Cheddar | Feta | Swiss | American
onions | tomatoes | spinach | peppers
mushrooms | sausage | turkey sausage | bacon
Canadian bacon
\$1 per add on

Eggs Benedict 2 poached eggs, hollandaise,
Canadian bacon, home fries on English muffin \$12

Lobster Benedict 2 poached eggs, hollandaise,
lobster, home fries, home fries on English muffin \$16

Garden Benedict 2 poached eggs, hollandaise,
Tomato, spinach, home fries on English muffin \$11

Eggs any style bacon or sausage, toast & home fries
1 egg \$6 | 2 eggs \$8 | 3 eggs \$10

Breakfast Sandwich grilled sourdough, bacon steak,
tomato, lettuce, over easy egg, home fries \$12

SoBu Biscuits & Gravy white gravy, 2 eggs any style,
home fries \$10

Breakfast Wrap scrambled eggs, spinach,
tomatoes, feta, home fries \$8

Steak & Eggs 6 oz. sirloin, 2 eggs any style, home fries,
toast \$15

Two.Two.Two 2 eggs any style,
2 pancakes or 2 French toast, bacon & sausage, toast \$12

Quiche daily variety, home fries, inquire of server

Grilled Oatmeal 2 patties
mixed with apples and cinnamon,
grilled and finished with yogurt & honey \$8

Fresh Fruit Platter seasonal fruits \$7

Oatmeal steel-cut \$6

Assorted Cereals \$5

Bagel Chef's assortment \$4

Yogurt Parfait seasonal fruit, granola \$8

lighter options

to share

VT Cheeseboard Bailey Hazen, Cabot Bijou,
Blue Ledge Chèvre, Cornichon \$14

Beer Cheese Dip VT style cold dip, crackers \$8

entrées

Fish & Chips Switchback Ale battered fresh cod \$15

Choice of side for following entrees:
chef's mash | house fries | side salad

B.L.T thick cut maple bacon, lettuce, tomato,
toasted sourdough \$13

Burger blend of chuck, brisket and sirloin, lettuce,
tomato, pickled onion, black garlic aioli,
brioche bun \$14

Caprese Sandwich baguette, pesto, mozzarella,
tomato, red onion \$13

Choice of sides for following entrees:
chef's mash | house fries & seasonal vegetables

Bistro Steak 6 oz. grilled sirloin, hotel butter \$18

sides

Breakfast Potatoes onions, peppers \$3 | **Toast** \$3

Corned Beef Hash \$4 | **Turkey Sausage** \$4

Maple Sausage \$4 | **Bacon** \$4 | **Bacon Steak** \$6

Maple Ham Steak \$6

beverages

Green Mountain Coffee Roasters \$3

Soda - Pepsi Products \$2

Assorted Teas \$3

Juice \$3
orange | apple | cranberry | tomato | grapefruit
V8 | pineapple

Local. Fresh. Vermont. Products.

We are proud to partner with local Vermont companies
Cabot | Jasper Hill Farm | Scribner Maple Farm
Blue Ledge Farms | Monument Farms

Please let us know of any dietary preferences or food allergies we
should be aware of in the preparation of your meal.
*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.

Parties of 8 and above are subject to an 18% gratuity fee