

# **BRUNCH**

## **HOUSE-MADE GRANOLA 9**

caramelized bananas, Clover Organic yogurt, honey

#### VI COUNTRY BREAKFAST 13

two Shiloh Hill Farm fresh eggs any style, hash browns, Costeaux wheat or sourdough toast, your choice of Hobbs' apple wood smoked bacon, pork links or chicken-apple sausage

#### **ROASTED BEET SALAD 11**

mixed organic greens, Redwood Hill chèvre, grapefruit & honey vinaigrette GF

### **HUEVOS RANCHEROS 11**

Shiloh Hill Farm eggs any style, Rancho Gordo black beans, cheddar cheese, salsa, avocado, sour cream, La Tortilla Factory handmade corn tortillas **ADD** chorizo 14

#### WINE COUNTRY EGGS BENEDICT 14

poached Shiloh Hill Farm eggs, toasted English muffin, Hobbs' Canadian bacon, chardonnay hollandaise sauce, hash browns

#### **CINNAMON WALNUT FRENCH TOAST 12**

Costeaux's cinnamon walnut bread, rich egg custard ask about our seasonal topping

#### **VINTNERS INN BELGIAN WAFFLE 12**

warm Vermont maple syrup, fresh fruit, whipped cream add Hobbs' applewood smoked bacon 4

#### **DENVER OMELETTE 12**

three Shiloh Hill Farm fresh eggs, ham, green peppers, onions, cheddar cheese, toast, hash browns

#### **BUTTERMILK BISCUITS AND COUNTRY GRAVY 12**

Hobbs' sage sausage gravy, house made biscuits, 2 farm eggs any style

## **VEGETARIAN QUICHE OF THE WEEKEND 11**

organic mixed green salad, KJ verjus dressing

## SMOKED SALMON AND TOASTED BAGEL 13

cream cheese, capers, red onions

## HOUSE CURED LIBERTY DUCK CONFIT 18

warm lentil salad, garden arugula GF

## PERUVIAN SHRIMP AND GRITS 17

gulf shrimp, aji amarillo peppers, tomatoes, roasted poblano chili & Fiscalini cheddar grits **GF** 

### HOUSE SMOKED BN RANCH CORNED BEEF REUBEN 14

pineapple braised sauerkraut, gruyère cheese, rye bread, chips, chipotle tartar sauce

### **SIDES**

One Shiloh Farm egg, any style 2
Two Shiloh Farm eggs, any style 3.5
Scrambled egg whites 2
Hobbs' applewood smoked ham 4
Hobbs' applewood smoked bacon 4
Hobbs' pork or chicken-apple breakfast sausages 4
Hash browns 3.5
English muffin or Costeaux Bakery toast 2
Fresh fruit salad 5
Clover Organic yogurt 3
Bagel and cream cheese 4

Our menu does not list every ingredient used in the preparation of our dishes. If you are allergic to or intolerant of specific foods, please tell your server when ordering. An 18% gratuity will be added for parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.