



let's BRUNCH



FOR THE TABLE

PIZZA FRITTE 9

House Fried Dough, Blueberry Jam

SMOKED STEELHEAD TROUT 24

Hudson Valley Steelhead Trout, Red Onion, Caper,
Cream Fraiche, Everything Bagel Chips, Potato Crisps

SHRIMP COCKTAIL 18

Poached Shrimp, Cocktail Sauce, Remoulade Sauce

CHILAQUILES 17

Fried Corn Tortilla Chips, Chipotle Chicken, Salsa Verde, Sunnyside Egg
Local Black Beans, Pickled Red Onion, Jones Family Feta

BRUNCH ENTRÉES

Add: Bacon 3 • Breakfast Sausage Patty 3 • Home Fries 3 • Wakin' Everything Bagel 4
Goat Cheese 5 • Cheddar Biscuit 4 • Rye or Sourdough Toast 2

BREAKFAST SANDWICH 16

Brioche, Baked Egg, Bacon or Sausage Patty, American Cheese,
Chipotle Aioli, Simply Dressed Lettuces

SEASONAL FRITTATA 24 *GF

Local Eggs, Seasonal Vegetables, Simply Dressed Lettuces,
Jones Family Feta

BUTTERMILK PANCAKES 14

Blueberry Brook Blueberries, Whipped Butter, Maple Syrup
Gluten Free Available!

FRENCH TOAST BREAD PUDDING 14

Cream Cheese, Apples, Maple Syrup

BISCUITS & GRAVY 15

Cheddar Biscuits, Creamy Breakfast Sausage Gravy
Add Two Eggs 4

SEASONAL SKILLET 20

Scrambled Eggs, Onions, Home Fries, Peppers
Cheese, Rye or Sourdough Toast
*Protein varies weekly

CAESAR SALAD 13

Romaine, White Anchovy, Classic Dressing, Garlic Croutons, Farm Parm
Add Chicken Breast 12 Add Shrimp 16

BREAKFAST DOUBLE SMASH BURGER 20

Kilcoyne Farm Ground Beef, Bacon, Sunny Egg, Hollandaise Sauce,
Arugula, Brioche Bun, Simply Dressed Lettuces
Substitute Home Fries for Lettuces 4

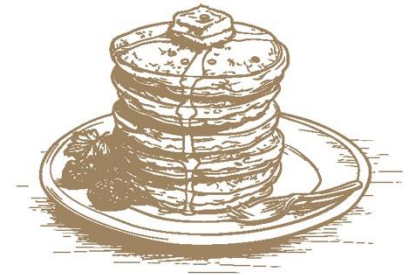
SUNDAY STEAK & EGGS 45

Tenderloin, 2 Eggs Over Easy, Home Fries, Onions, Mushrooms,
Arugula, House Steak Sauce

**Tailor &
the Cook**
ON MAIN



let's BRUNCH



BRUNCH BEVERAGES

JUICES 5

ORANGE • PINEAPPLE • GRAPEFRUIT • APPLE • CRANBERRY

SEASONAL DRINKS 6

APPLE CIDER • COLLINS CREAMERY EGG NOG

COFFEE THINGS

DRIP COFFEE • AMERICANO • ESPRESSO • CAPPUCINO • LATTE • HOT TEA

BRUNCH COCKTAILS

SUGAR PLUM FAIRY 13

Empress Gin, Orange, Lemon, Simple Syrup, Dry Curacao, Peychaud's Bitters

TEA TIME 13

Earl Grey Vodka, Faccia Brutto Centerbe, Lemon, Honey Syrup, Chartreuse, Nutmeg

311 BLOODY 11

Kaatskill Vodka, House Bloody Mix, Furakaki

***Make it EXTRA spicy with our house made Cherry Pepper Vodka 2**

SEASONAL MIMOSA 12

Prosecco, Apple Liqueur, Cranberry Liqueur

TWO HOUR MIMOSA 19

Bottomless for 2 hours: Prosecco, Dry Curacao, Orange Juice

ESPRESSO MARTINI FLIGHT 27

Traditional

Pistachio

Amaretto

Cappuccino

**Tailor &
the Cook**
ON MAIN

Please alert your server of any allergies or food sensitivities. Parties of 6 and above as well as any split checks will be subject to a 20% Gratuity.