



let's BRUNCH



FOR THE TABLE

PIZZA FRITTE 9

House Fried Dough, Blueberry Jam

SHRIMP COCKTAIL 18 *GF

Poached Shrimp, Cocktail Sauce, Remoulade Sauce

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 • Maple Wood English Muffin 3

LOBSTER BENEDICT 26

Lobster, 2 Poached Eggs, Maple Wood English Muffin, Togarashi Hollandaise, Sesame

BREAKFAST SANDWICH 16

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

Gluten Free Available!

STEAK BURRITO 17

Flank Steak, Local Black Beans, Crispy Onions,
Monterey Jack & Cheddar Cheese, Flour Tortilla, Home Fries on the side

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, Sourdough, or Gluten Free Toast

*Protein varies weekly

CAESAR SALAD 13

Romaine, White Anchovy, Classic Dressing, Garlic Croutons, Farm Parm

Add Chicken Breast 12 Add Shrimp 16

Gluten Free Available!

BREAKFAST SMASH BURGER 20

Kilcoyne Farm Ground Beef, Bacon, Sunny Egg, Hollandaise Sauce,
Arugula, Brioche Bun, Simply Dressed Lettuces

Substitute Home Fries for Lettuces 4

Gluten Free Available!

SUNDAY STEAK & EGGS 45 *GF

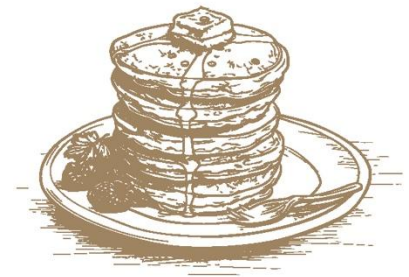
Tenderloin, 2 Eggs Over Easy, Home Fries, Onions, Mushrooms,
Arugula, House Steak Sauce

**Tailor &
the Cook**

ON MAIN



— *let's* —
BRUNCH



BRUNCH BEVERAGES

JUICES 5

ORANGE • PINEAPPLE • GRAPEFRUIT • APPLE • CRANBERRY

COFFEE THINGS

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

BRUNCH COCKTAILS

SPRITZ & GIGGLES 16

Gin, Seasonal Fruit Liqueur, Lemon, Simple Syrup, Grapefruit, Ginger Beer

BLUSH TO CONCLUSION 16

Vodka, Chambord, Aperol, Raspberry Liqueur, Lemon Juice, Egg Whites

SHORT & SNOUT 16

Bacon Fat Washed Bourbon, Maple, Bitters

311 BLOODY 11

Kaatskill Vodka, House Bloody Mix, Furakaki

SEASONAL MIMOSA 12

Prosecco, Spiced Pear Liqueur, Pear Juice, Lime Juice

TWO HOUR MIMOSA 19

Bottomless for 2 hours: Prosecco, Orange Juice

ESPRESSO MARTINI FLIGHT 27

Traditional

Pistachio

Chocolate

Cappuccino

**Tailor &
the Cook**
ON MAIN