

# ARTISAN



## BRUNCH

### **FARM FRITTATA 12**

Fresh farm eggs, Vermont Cheddar, Dutton's kale, mushrooms, broccoli, onion, with toasted sourdough

### **FRENCH TOAST 12**

Brioche, brown sugar applewood bacon, VT dark maple syrup

### **CHICKEN & WAFFLES 14**

Buttermilk fried chicken, malted waffle, maple cream cheese, spicy pepper jelly

### **SPICY KOREAN FRIED CHICKEN SANDWICH 14**

Buttermilk fried chicken, our daikon kimchi, toasted Portuguese roll, kewpie mayo, our hot sauce, hand-cut fries

### **KUROBUTA PORK CHOP 26**

Bone-in heirloom pork, za'atar roasted potatoes, feta, sunny egg, mustard sauce

### **STEAK & EGGS 26**

28-day-aged 14 oz Rib Eye, sunny farm eggs,  
Hand-cut fries, our steak sauce

### **'BOB'S BURGER' 18**

Grilled Faroe Island Salmon, Cabot cheddar, spicy mayo, red onion jam, arugula, toasted Portuguese roll, hand cut fries

### **FOUR COLUMNS BURGER 14**

Black angus beef, Cabot Cheddar, spicy mayo, red onion jam, arugula  
toasted Portuguese roll, hand cut fries (*Gluten free 'Vegan' burger available*)

### **ANCIENT GRAINS SALAD 11**

Red quinoa, local brassicas, sweet potato, chick peas,  
frisee, lemon, olive oil, herbs from our garden

### **SOUP OF THE DAY 8**

Gilfeather turnip bisque, extra virgin olive oil, za'atar

### SIDES

Hand cut fries	\$3	Red Hen Sourdough toast	\$3
Falafel	\$6	Bagel with cream cheese	\$6
Truffle fries	\$9	Brown sugar applewood bacon	\$6

**Add Mimosa, Bloody Mary, or House Wine /Beer for \$5**