

THE BLUE HEN BREAKFAST

BY DAVID BURKE

EGGS & SPECIALTIES

THOMAS POULTRY FARM FRESH EGGS 12
served any style | field greens | country toast

BELGIAN WAFFLE 12
sweet pumpkin whipped ricotta | toasted pepitas | cinnamon spiced maple

ADELPHI OMELETTE 14 | *egg whites available.*
finest herbs | roasted mushrooms | goat cheese

WARM ADELPHI BROWN BREAD 13
carrot cake | puffed raisins | maple marscarpone

FRESH FRUIT PLATE 10
greek yogurt | mint

BREAD PUDDING FRENCH TOAST 14
praline mousse | toasted hazelnuts | caramelized banana

STEEL CUT OATMEAL 10
nutmeg stewed fig | brown sugar | pomegranate seeds

R&G FARMS LOCAL GREEK YOGURT PARFAIT 12
house made granola | blood orange syrup | pistachio

SAVORY SELECTIONS

PASTRAMI SALMON BENEDICT 16
gougère | lemon confit | roasted beet | pickled radish | sorrel | hollandaise

LOBSTER SCRAMBLE 24
maitake mushroom | scallion | goat cheese | griddled farm bread

THOMAS'S FARM FRESH EGG & AVOCADO 16
sea salt smashed avocado | cranberry | walnuts | griddled country toast | open faced | olive oil | frisée

BRIOCHE EGG SANDWICH 14
thick cut maple bacon | chorizo | peppadew | eggs | jetost cheese

BLUE CRAB BENEDICT 24
gruyère popover | chipotle hollandaise | avocado | preserved tomato | cilantro | arugula

CLASSIC CANADIAN BACON 13
hollandaise | canadian bacon | griddled english muffin

SIDES

NORTH COUNTRY SMOKEHOUSE THICK CUT BACON 7

HOME MADE GRANOLA 7
dried fruits | toasted nuts & grains

FRESH COUNTRY TOAST 6

NORTH COUNTRY SMOKEHOUSE MAPLE PORK SAUSAGE 8

YUKON GOLD POTATO 6
finest herbs | crème fraîche | sea salt

FRESHLY BAKED BAGEL 6

CINNAMON SUGARED APPLE CIDER DONUT HOLES 8
saratoga apple cider | whiskey & nutmeg spiced anglaise

Our Executive Chef Chris Bonnavier strongly believes in supporting local agriculture. We would like to thank the following farms within our community for providing us with sustainable food.

ROYALTON FARMS, FRESH TAKE FARMS, BATTENKILL DAIRY, THOMAS POULTRY FARM & LITTLE FIELD FARMS