

Granola Bowl GF 14

house granola with greek yogurt, maple syrup, and house fruit preserves

Grilled House-Made Biscuit 10

served with cultured butter and house fruit preserves

The Little Richmond 17

two eggs, american cheese, hashbrown, choice of meat, and KT sauce on a house-made challah bun

Breakfast Sandwich GF* 14

two eggs and cheddar, on toast, house english muffin, *or* house biscuit
add bacon, sausage, ham, *or* impossible sausage +3

The Usual GF* 16

two eggs, hash browns, and toast, house english muffin, *or* house biscuit

Hunter’s Breakfast 22

two eggs, bacon, sausage, ham, *or* impossible sausage, hash browns, and pancakes *or* french toast

House-Made Corned Beef Hash GF* 20

served with two eggs, hash browns, and toast, house english muffin, *or* house biscuit

Steak & Eggs GF* 32

8oz grilled ribeye, two eggs, hash browns, and toast, house english muffin, *or* house biscuit

Chorizo Burrito V* 18

house ‘impossible’ chorizo, cheddar, eggs, avocado, salsa, sour cream, refried black beans, and hash browns

Biscuit & Gravy 20

grilled house biscuit, creamy sausage gravy, two eggs, and hash browns

Challah French Toast 16

thick-cut house challah, cinnamon, powdered sugar, whipped butter and maple syrup

Extra Fluffy Pancakes 16

served with whipped butter and maple syrup
add blueberries +3 / chocolate chips +2 / whipped cream +2

Eggs Benedict 20

two poached eggs, ham *or* sauteed spinach, house english muffin, house hollandaise, and hash browns

Three Egg Omelet GF* 18

two fillings, hash browns, and toast, house english muffin, *or* house biscuit
extra fillings +2
bacon, sausage, ham, impossible sausage
cheddar, american, gruyere, goat cheese
mushrooms, onions, spinach, tomato, roasted red pepper

S I D E S

Loaded Hash Browns cheddar, bacon, and scallions upgrade your side +4 / add a side 8

house fruit preserves 3

one egg 3

bacon, sausage, ham, or impossible sausage 6

white, wheat, GF toast 3

biscuit or english muffin 5

hash browns 4

pancake 6

french toast 6

sausage gravy 6

corned beef hash 6

F A R M S & P U R V E Y O R S

Farr Farms eggs, Richmond, VT

Barred Woods Maple syrup, Underhill, VT

Adams Berry Farm, Charlotte, VT

Cabot Creamery cheddar & butter, VT & NY

Red Hen Baking bread, Middlesex, VT

Green Mountain Creamery yogurt, Brattleboro, VT

Vermont Creamery cultured butter, Barre, VT

North Country Smokehouse bacon, Claremont, NH

Vermont Country Farms sausage

McKenzie of Vermont ham

A 3% service fee will be added to your bill to help support our kitchen crew. This fee is optional.

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

V = vegan, V* = vegan with modifications, GF = gluten free, GF* = gluten free with modifications

BRUNCH BAR

Ask your server for our rotating draft beer list!

COCKTAILS

Grand Mimosa St. Vincent Brut, OJ, Grand Marnier floater 14

Mansfield Mimosa St. Vincent Brut, OJ ice cubes 12

The Kitchen Table Mimosa St. Vincent Brut, OJ, pineapple, cranberry 12

Bloody Brunch house bloody & Tito's with bacon, dilly beans, and hard-boiled egg 14

Espresso Martini espresso-infused vodka, vanilla vodka, Kahlua 14

Irish Coffee Bar *choose up to 2* Jameson, Baileys, Metcalfe's Maple Cream 12

MOCKTAILS & N/A's

☀ **Sparkling Sunrise** OJ, cranberry juice, club soda 8

Sunrise Orchards Apple Cider 4

Vermont Coffee Company regular or decaf 3

Vermont Coffee Company Iced Coffee 5

Vermont Artisan Tea assorted teas 3

Rookie's root beer or lemon mapleade, on draft 5

Natalie's Orange Juice 4

Whole Milk 3

Chocolate Milk 4

From our Kitchen Table to yours!

**Check out our entryway farmstand,
regularly stocked with all Vermont products!**

