



Brunch Menu

Small Plates

Pecan Sticky Buns 8

Housemade Croissants 10

Baked Highlawn Queen Brie 15

Flaky Pastry, Last Summer's Jam, Coffee Walnut Syrup

Narragansett Creamery Yogurt Parfait 12

Last Summer's Jam, Vineyard Granola, Local Honey

Loaded Baked Beans 14

Heirloom Beans baked with Molasses,
Housemade Chourico, Leeks, + Smoked Pork

**Roasted Beets, Wishing Stone Radish,
Citrus, Emulsified Feta, Olive Oil 12**

Mac-n-Cheese 15

Creamy cheddar, Diced House Ham, Buttery Croutons

Spinach, Leek, Chevre, Frittata 14

Baby Greens Salad

Large Plates

Vegetable Omelet 18

Roasted Local Vegetables, Cheddar Cheese + Homefries

Meat Lovers Omelette 20

Ham, Bacon, Sausage, Cheddar Cheese + Homefries

Hash Benny 20

2 Poached Eggs, Homemade Corned Beef Hash,
English Muffin, Hollandaise, Home Fries

Portuguese Sweet Bread French Toast 15

Avo's Sweet Bread, Whipped Butter, Really Good Maple Syrup

Chicken + Waffles 23

Baffoni's Fried Boneless Thigh, Buttermilk Waffle,
Bacon, Citrus Sage Maple Syrup

Sweet Potato Pancakes 15

Marshmallow Butter, Coffee Walnut Syrup

Portuguese Steak + Eggs 27

Sirloin Steak, Fried Egg, Crispy Potatoes, Grilled Onions

Croque Madame on Croissant 19

Smoked Ham, Gruyere, Mornay Sauce, Fried Egg, Home Fries

Sides

Housemade Bacon 7

Maple Sausage 7

Homefries 6

Grilled Sweet Bread with Honey Butter 5

Housemade Corned Beef Hash 10

Kids

Cheese Omelet 10

French Toast 10

Grilled Cheese 10

Plain Waffle 10