

THE BLUE HEN BRUNCH

BY DAVID BURKE

FOR THE TABLE

RAW BAR *MP*

chef selected oysters | jumbo shrimp cocktail | bloody mary cocktail sauce & traditional mignonette

BEIGNET 8

house-made | cinnamon sugar | maple anglaise

FRIED CALAMARI 14

thai-ginger sauce

FRIED ARTICHOKE 14

tarragon aioli | capers | lemon | white anchovies

CHARCUTERIE & LOCAL UPSTATE NY CHEESES 22

sliced meat | everything bagel lavash | stone ground mustard | quince | cornichons

WARM BRUSSEL SPROUT SALAD 14

gjetost cheese | rye croutes | curried chayote squash

BUFFALO CAULIFLOWER 12

bleu cheese | celery | carrots | spicy sauce

MUSTARD GREEN SALAD 14

smoked cotija cheese | roasted delicata squash | buttered pepitas | black walnuts | cranberries

FRESH TAKE FARMS "MIREPOIX" SALAD 12

garlic frites | shaved radish | heirloom carrots | baby turnips | white fig agrodolce | fennel

"BACON & EGGS" 26

maple candied bacon on a clothesline | sriracha deviled eggs

FROM THE HEN

ADELPHI OMELETTE 14 | *egg whites available. fines herbs | roasted mushrooms | farmer's cheese*

BREAD PUDDING FRENCH TOAST 14
maple whipped cream | bananas

ADELPHI FRITTATA 15
goat cheese | frisée | bacon | spring onion | radish

CHICKEN & WAFFLES 23
country fried | sriracha maple syrup | fried pickle

CLASSIC EGGS BENEDICT 16
add salmon +2 | add crab +4

FARM FRESH EGGS, ANY STYLE 12
field greens | country toast

BETWEEN THE BREAD

HOUSE MADE PORCHETTA SANDWICH 18
whole grain bread | butter basted egg | horseradish aioli

DRY AGED BURKE BURGER 17
fried duck egg | B1 mayo | smoked tomato jam | DB candied bacon | gjetost cheese

SAVORY

AVOCADO TOAST 16
pastrami salmon | mustard-cucumber seed relish | chips

ROASTED SALMON 29
adirondack "potato salad" | tatsoi | heirloom carrot purée | beech mushroom

PORK BELLY HASH 16
onions | peppers | egg | chipotle hollandaise

BRUNCH PIZZA 12
soft ricotta | egg | spicy salami | asparagus

PASTURE RAISED CHICKEN 29
locally foraged mushrooms | asparagus complexities | preserved tomato | radish

STRIP STEAK 36
hazelnut bone marrow crumb | chimichurri | pommes purée | artichoke

SIDES

HIPSTER FRIES 10 | BACON 7 | BREAKFAST SAUSAGE 8 | FIELD GREENS 6

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