

THE BLUE HEN BRUNCH

BY DAVID BURKE

STARTERS

RAW BAR *MP*

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

MUSTARD GREEN SALAD 14

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

CHARCUTERIE & UPSTATE NY CHEESES 22

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

WARM ADELPHI BROWN BREAD 13

carrot cake | puffed raisins | maple marscarpone

R&G FARMS LOCAL GREEK YOGURT PARFAIT 12

house made granola | blood orange syrup | pistachio

WARM BRUSSEL SPROUT SALAD 14

gjetost cheese | rye croutes | bacon | curried chayote squash

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

BUFFALO CAULIFLOWER 12

bleu cheese | spicy sauce

APPLE CIDER DONUT HOLES 8

saratoga apple cider | whiskey & nutmeg spiced anglaise

EGGS & BENEDICT'S

LOBSTER SCRAMBLE 24

maitake mushroom | scallion | goat cheese | griddled farm bread

ADELPHI OMELETTE 14 | *egg whites available.*

fines herbs | roasted mushrooms | farmer's cheese

PASTRAMI SALMON BENEDICT 16

gougère | lemon confit | roasted beet | pickled radish | sorrel | hollandaise

ADELPHI FRITTATA 15

goat cheese | frisée | bacon | spring onion | radish

THOMAS POULTRY FARM, FRESH EGG & AVOCADO 16

sea salt smashed avocado | cranberry | walnuts | griddled country toast | open faced | olive oil | frisée

SPECIALTIES

PASTRAMI SALMON 29

brussel sprouts | warm beet vinaigrette | sauce persillade | pickled mustard seeds

BREAD PUDDING FRENCH TOAST 14

praline mousse | toasted hazelnuts | caramelized banana

DRY AGED BURKE BURGER 17

fried duck egg | B1 mayo | smoked tomato jam | DB candied bacon | gjetost cheese

PORK BELLY HASH 16

onions | peppers | egg | chipotle hollandaise

CHICKEN & WAFFLES 21

sweet potato waffle | sauce mole | maple guajillo glaze | cracked black pepper roasted seckel pear

STRIP STEAK 36

hazelnut bone marrow crumb | chimichurri | pommes purée | artichoke

BRUNCH PIZZA 12

butternut squash | whipped ricotta | nduja | roasted cauliflower | duck egg

HOUSE MADE PORCHETTA SANDWICH 18

whole grain bread | butter basted egg | horseradish aioli

SIDES

NORTH COUNTRY SMOKEHOUSE

THICK CUT BACON 7

HOME MADE GRANOLA 7

dried fruits | toasted nuts & grains

NORTH COUNTRY SMOKEHOUSE

MAPLE PORK SAUSAGE 8

YUKON GOLD POTATO 6

fines herbs | crème fraîche | sea salt

FRESH COUNTRY TOAST OR BAKED BAGEL 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