

THE  
BLUE  HEN

BY DAVID BURKE

NEW YEAR'S DAY BRUNCH

11am - 3pm | \$28 per person, tax & gratuity not included

FIRST

**"BACON & EGGS"**

*maple candied bacon on a clothesline | sriracha deviled eggs*

**WARM ADELPHI BROWN BREAD**

*carrot cake | puffed raisins | maple marscarpone*

**R&G FARMS LOCAL GREEK YOGURT PARFAIT**

*house made granola | blood orange syrup | pistachio*

**WARM BRUSSEL SPROUT SALAD**

*gjetost cheese | rye croutes | bacon | curried chayote squash*

**APPLE CIDER DONUT HOLES**

*saratoga apple cider | whiskey & nutmeg spiced anglaise*

**ADELPHI GREENS SALAD**

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

**THOMAS POULTRY FARM, FRESH EGG & AVOCADO**

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

SECOND

**WARM PASTRAMI SALMON**

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

**DRY AGED BURKE BURGER**

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

**HOUSE MADE PORCHETTA SANDWICH**

*whole grain bread | butter basted egg | horseradish aioli*

**PORK BELLY HASH**

*onions | peppers | egg | chipotle hollandaise*

**ADELPHI OMELETTE** | *egg whites available.*

*fines herbs | roasted mushrooms | farmer's cheese*

**CHICKEN & WAFFLES**

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

**BLUE CRAB BENEDICT**

*gruyère popover | chipotle hollandaise | avocado | preserved tomato | cilantro | arugula*

**LOBSTER SCRAMBLE**

*maitake mushroom | scallion | goat cheese | griddled farm bread*

**ADELPHI FRITTATA**

*goat cheese | frisée | bacon | spring onion | radish*

**BREAD PUDDING FRENCH TOAST**

*praline mousse | toasted hazelnuts | caramelized banana*

**BRUNCH PIZZA**

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

*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