

Sunday BRUNCH

APPETIZERS

Tavern Board | Small \$17 | Large \$30

Artisanal charcuterie & cheeses, house hot peppers in oil, olives, dried cherries, Marcona almonds, Local Meadow Farms mustard pepper relish, fig jam, grilled bread

Bacon Wrapped Shrimp | \$18

Stuffed with horseradish, wrapped in applewood smoked bacon, served with cocktail & sweet Thai chili sauce

Whipped Ricotta | \$12

Virgin olive oil, warm wildflower honey, Alepo chili pepper, sea salt, crusty bread | VG

BREAKFAST

Quiche Lorraine | \$15

A Thick slice of homemade quiche, topped with bacon & Swiss cheese, thick slice bacon and fresh fruit

PAI Brunch Board | \$17

Mini Belgian waffles, assorted scones/pastries served with a variety of infused syrups (Blueberry, Maple, Sriracha) and fresh fruit

Country Breakfast Plate | \$10

Two eggs, three strips of bacon, and two pieces of thick sliced toasted brioche bread

Farmers French Toast | \$14

Thick sliced Brioche bread, dipped in a vanilla & honey infused batter, cooked until golden brown. Served with bacon and hashbrowns and topped with local maple syrup and powder sugar

Eggs Benedict | \$14

Two poached eggs over toasted English muffins, topped with hollandaise sauce and served with fresh fruit

SALADS

Pickled Beet Salad | Small \$10 | Large \$14

Whipped Ricotta, Arugula, Mandarin Oranges, Candied Pecans, Shaved Parmesan, served with Honey Dijon Vinaigrette
Add Chicken \$7 | Add Salmon \$13

Winter Cherry Salad | Small \$10 | Large \$14

A Blend of Mixed Greens, Dried Cherries, Fuji Apples, Candied Nuts, Topped with Fetta Cheese and Choice of House Dressing
Add Chicken \$7 | Add Salmon \$13

Spinach & Blueberry Salad | Small \$12 | Large \$16

A Blend of Mixed Greens, Fresh Blueberries, Mandarin Oranges, and goat cheese with your choice of House Dressing
Add Chicken \$7 | Add Salmon \$13

Nut Cracker Salad | Small \$12 | Large \$16

A Blend of Mixed Greens topped with 5 spice Almonds, Candied Pecans, Walnuts, Fuji Apples, & Creamy Goat Cheese
Add Chicken \$7 | Add Salmon \$13

HANDHOLDS

Pepper & Egg Sandwich | \$13

Fresh diced peppers mixed with fluffy eggs, topped with melted Swiss cheese on a toasted ciabatta roll. Served with French fries

"The Inn" Croissant | \$14

Large toasted croissant stuffed with scrambled eggs, bacon, lettuce, tomato, topped with melted cheddar cheese served with French fries

6 AM Burger | \$18

Heritage Hill Burger topped with egg, hashbrown, American cheese, maple aioli with French fries

PAI Burger | \$17

Heritage Hill Beef, lettuce, tomato, onion, topped with choice of American, Swiss, Cheddar or Provolone cheese. Served with French fries

Bottomless Mimosa's | \$18.95 & Bottomless Bloody Mary's | \$24.95

V = Vegan | VG = Vegetarian | DF = Dairy Free

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

***Our food is prepared in a common kitchen with items such as wheat, nuts, dairy, seafood, etc. If you have a severe allergy please understand there is a possibility your food may come in contact with them.*

