

# 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.*

