

Sunday BRUNCH

APPETIZERS

Tavern Board | For Two \$15 | For the Table \$22

Specialty Meats (Na*Kyrsie in Geneva, OH), combined with a variety of Specialty Cheese Wedges, Tavern Cheese Spread, Hot Peppers & Oil, Kalamata Olives, Marcona Almonds, Farm Fresh Jams (from Meadow Farms in Cortland, OH), Artisanal Crackers and Toasted Bread

Baked BLT Dip | \$14

Creamy Dip of Black Sheep Bacon, Cheddar Cheese, Heirloom Cherry Tomatoes, topped with Shredded Lettuce and served with Toasted Bread

PAI Brunch Board | \$17

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

BREAKFAST

Quiche Lorraine | \$15

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

Add Chicken \$7 | Add Shrimp \$9 | Add Steak \$9 | Add Salmon \$13

Pickled Beet | \$14 | VG

Spinach, Mandarin Oranges, Pickled Beets, Pecans, Mackenzie Creamery Goat Cheese tossed with Honey Dijon Dressing

Strawberry Fields | \$16 | VG, DF

A blend of Watercress & Arugula, fresh Strawberries, Candied Pecans, Blue Cheese Crumbles, tossed in a Champagne Vinaigrette & Balsamic drizzle

Cool Cucumber | \$13 | VG

Mixed Greens, Cucumbers, Heirloom Tomatoes, Red Onion, Chickpeas, shaved Carrots and Feta Cheese paired with a Lemon Poppyseed Vinaigrette

Southwest Chipotle | \$15 | VG

Mixed Greens topped with Fire Roasted Corn, Chickpeas, Red Onion & Cheddar Cheese, Tomato, & Cilantro-lime Salsa tossed in a tangy Chipotle Dressing

Country Crab Claw Salad | \$20

Fresh Spinach, Sweet Crab Claw Meat, Fire Roasted Corn, Teardrop Peppers, Pickled Red Onion, Cucumber, Heirloom Tomato & a Creamy Avocado Ranch Dressing

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.*

