

Sunday BRUNCH

APPETIZERS

Tavern Board | For Two \$15 | For the Table \$20

Specialty meats from Na*Kyrise meats in Geneva, Ohio, combined with a variety of locally sourced artisanal cheeses, house-made tavern cheese spread, hot peppers in oil, kalamata olives, served with artisanal crackers and toasted bread

Ceviche | \$12

Diced peppers, onion, tomatoes, baby shrimp, and a firm white fish, in a citrus marinade and served with tortilla chips

PAI Brunch Board | \$15

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

BREAKFAST

Country Breakfast Plate | \$10

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

Egg Strata | \$13

Heirloom cherry tomato, spinach, and cheddar cheese, nestled inside a brioche bread & egg strata. Baked until golden brown, served with fresh fruit

Farmers French Toast | \$14

Thick sliced Brioche bread, dipped in a vanilla & honey infused batter, cooked until golden brown. Served with two strips of 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

Chicken & Waffles | \$16

House-made strawberry ricotta waffle with a breaded chicken breast and a house-made local maple gravy

SALADS

Add Chicken \$7 | Add Shrimp \$9 | Add Steak \$9 | Add Salmon \$12

Garden Bell Pepper Salad | \$12 | VG

Tri-color mini sweet bell peppers, diced red onion, heirloom cherry tomatoes, tossed in a red wine vinaigrette with Red Basket Farm's mixed greens and topped with burrata cheese

The "Inn" Caprese | \$13 | VG

Sliced garden fresh tomatoes, sliced mozzarella, chiffonade basil, served over a bed of Red Basket Farm's mixed green lettuce, toasted bread, and drizzled with extra virgin olive oil and balsamic reduction

Berry & Goat Cheese Salad | \$14 | VG

Red Basket Farm's fresh strawberries, blueberries, goat cheese, and slivered almonds, atop a bed of mixed greens and dressed in our house lemon poppyseed vinaigrette

Summer Crab Salad | \$20

Red Basket Farm's spinach, sweet crab claw meat, red onion, cucumber, heirloom cherry tomatoes, dressed in creamy avocado dressing

HANDHOLDS

Served with French fries

Pepper & Egg Sandwich | \$13

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

"The Inn" Croissant | \$14

Large toasted croissant stuffed with scrambled eggs, bacon, lettuce, tomato, topped with melted cheddar cheeses

6 AM Burger | \$18

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

Tavern Burger | \$16

8 oz. Heritage Hill Beef patty, aged cheddar, our house pecan bacon jam, fresh sliced tomato, garlic aioli

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.*

