

Sunday BRUNCH

APPETIZERS

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

Specialty meats from Na*Kyrise meats in Geneva, Ohio, combined with a variety of locally sourced artisanal cheeses, tavern cheese spread, hot peppers in oil, Meadow Farms ketchup and mustard peppers, served with artisanal crackers and toasted bread

Fall Dip | \$12

Creamy whipped feta infused with dried cranberries, honey, and candied walnuts, served with crispy toast points over a bed of crisp arugula

PAI Brunch Board | \$15

Mini Belgian waffles, assorted scones/pastries served with a variety of syrups and fresh fruit

Tavern Pretzel Bites | \$9

Fried mini pretzel bites served with Blacksheep Farms bacon, beer and cheddar infused cheese sauce

BREAKFAST

Country Breakfast | \$10

Two farm fresh eggs, two strips of bacon, two pieces of thick sliced toasted brioche bread, and breakfast potatoes

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

Banana Foster French Toast | \$14

Thick sliced Brioche bread, dipped in a vanilla & honey infused batter, cooked until golden brown. Served with two strips of bacon, two farm fresh eggs, and hashbrowns and topped with fresh bananas and rum infused local maple syrup and candied pecans

Eggs Benedict | \$14

Two poached farm fresh eggs over toasted English muffins, topped with hollandaise sauce and served with fresh fruit and breakfast potatoes | *Add Spinach \$2*

Chicken & Waffles | \$17

House made cheddar corn waffle, breaded and fried chicken breast, and a house made sriracha aioli served with two farm fresh eggs

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

SALADS

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

Tuscan Kale Salad | \$12 | GF, GV

Red Basket Farms Tuscan kale, heirloom cherry tomatoes, carrots, toasted pumpkin seeds, Johnathan apples and goat cheese served with an apple cider vinaigrette

Roasted Butternut Squash Caprese Salad | \$13 | GF, VG

Roasted butternut squash in a honey, maple, brown sugar and cinnamon marinade over a bed of crisp arugula and topped with creamy mascarpone cheese, candied walnuts and a balsamic reduction, served with toast points

Whipped Feta Salad | \$14 | GF, VG

A blend of Red Basket Farms lettuces, topped with house made whipped feta, dried cranberries, candied walnuts, Johnathan apples, and tossed in an orange marmalade vinaigrette

Fall Beet Salad | \$13 | GF, VG

Roasted beets, caramelized pears, pecans and goat cheese served over a bed of crisp arugula with a maple dijon vinaigrette

HANDHELD

Served with French fries

Croque Monsieur | \$14

Thick sliced brioche bread filled with Swiss cheese and thinly sliced ham, farm fresh egg dipped and grilled golden brown, topped with a house made béchamel sauce

Farmers Brunch Wrap | \$13

Fresh baby spinach, tomato, Black Sheep Farms bacon, sausage, farm fresh scrambled eggs and cheddar cheese in a tomato basil wrap

6 AM Burger | \$18

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

PAI Burger | \$15

An 8 oz. locally sourced Angus beef patty, wood fire grilled, served with lettuce, tomato, onion, and choice of cheddar, Swiss or provolone cheese

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.*

