

# BRUNCH

## ENTRÉES

- Baby KALE & ENDIVE salad with butternut squash, farro, walnuts & blue cheese 13
- Smoked SALMON\*with capers, pickled red onions & dill cream cheese 13
- House-made GRANOLA with fresh berries & local yogurt 9
- Today's QUICHE with baby greens salad 15
- Soft SCRAMBLED EGGS with local bacon & crispy potatoes 12
- Poached Egg & SHORT RIB hash with brussels sprouts, bacon & horseradish cream 19
- DUCK CONFIT gnocchi with caramelized onions, spinach, bacon, mushrooms & parmesan 17
- Apple gingerbread PANCAKES with caramel & vanilla drizzle 13
- Brunch BURRITO with scrambled eggs, chorizo, potatoes, jalapeno, cheddar, tomato & corn salsa 15
- PINE BENEDICT on brioche with chicken & wild mushroom sausage, kale & brown butter hollandaise 16
- Cinnamon roll FRENCH TOAST with banana rum relish & whipped cream 14
- Hanover Inn BURGER with bacon, crispy onions, Vermont cheddar, chipotle aioli & fries 16
- FRIED EGGS over fries, chorizo, caramelized onions, cheddar curds & brown gravy 16
- Slow-roasted SALMON with black barley, leeks, wild mushrooms & buttercup squash 29

## SIDES

- Local applewood smoked bacon 5
- PINE's crispy potatoes 5
- Fresh berries 6
- Heritage Farms ginger & sage sausage 6
- Bagel & cream cheese 6

\*Consuming raw or undercooked food may increase your chance of foodborne illness