

BRUNCH

ENTREES

- BABY KALE & ARUGULA** WITH FARRO, GOAT CHEESE, BEETS, WHITE BALSAMIC VINAIGRETTE 13
- SMOKED SALMON*** WITH CAPERS, PICKLED RED ONIONS & DILL CREAM CHEESE 13
- HOMEMADE **GRANOLA** WITH FRESH BERRIES & LOCAL YOGURT 10
- SOFT **SCRAMBLED EGGS** WITH LOCAL BACON & CRISPY POTATOES 12
- TODAY'S **QUICHE** WITH BABY GREENS SALAD 15
- WILD MUSHROOM & CELERY ROOT **RAVIOLI** WITH TUSCAN KALE, AGED GOUDA, TRUFFLE 19
- COD, SALMON & CRAB CAKES** WITH POACHED EGGS, SMOKY TOMATO HOLLANDAISE & BABY GREENS SALAD 18
- SLOW-ROASTED **SALMON*** WITH BUCKWHEAT NOODLES, BOK CHOY, MUSHROOM BROTH 29
- FRIED EGGS** OVER FRIES, SPICY SAUSAGE, CARAMELIZED ONIONS, CHEDDAR CURDS & BROWN GRAVY 16
- VANILLA AND CINNAMON **PANCAKES** WITH MAPLE BUTTER 14
- BRUNCH **BURRITO** WITH SCRAMBLED EGGS, CHORIZO, POTATOES, JALAPENO, CHEDDAR, TOMATO & CORN SALSA 15
- CINNAMON ROLL **FRENCH TOAST** WITH BANANA RUM RELISH & WHIPPED CREAM 14
- CROQUE MADAME SANDWICH** WITH LOCAL HAM, GRUYERE & FRIED EGG 15
- HANOVER INN **BURGER** WITH BACON, CRISPY ONIONS, VERMONT CHEDDAR, CHIPOTLE AIOLI & FRIES 16



SIDES

- LOCAL APPLEWOOD SMOKED BACON 5
- PINE CRISPY POTATOES 5
- FRESH BERRIES 6
- HERITAGE FARMS GINGER & SAGE SAUSAGE 6
- BAGEL & CREAM CHEESE 6

*PLEASE TELL YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY
CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR CHANCE OF FOODBORNE ILLNESS