

# BRUNCH

## Snacks

### PICKLE PLATE, 7 <sup>GF</sup>

House Pickled Vegetables & Eggs

### BEER CHEESE, 7

Dark Lager, Sharp Cheddar, House Pickles, Aleppo, Crackers

### DEVILED EGGS, 6

Red Onion Marmalade, Smoked Salt, Crispy Prosciutto

### BURRATA, 16

Fated Farmer Blackberry Poached Pear, Grilled Plimoth Cornbread, Crispy Prosciutto, Honey Gel

### DUCK POUTINE, 11

Hand-Cut Green Thumb Farm Potatoes, Sharp Cheddar Cheese Curds, Duck Gravy, Jurgielewicz Farm Duck Egg, Chive

## Bowls

### PUMPKIN BISQUE, 9 <sup>V</sup>

Whipped Coconut Milk, Toasted Pepitas, Pomegranate

### GREEN SALAD, 9 <sup>V GF</sup>

Watercress, Red Shaved Onion, Mint, Peas, Lemon Vinaigrette

### BREWER'S BOWL\*, 12 <sup>V</sup>

Barley & Farro, Seeds & Greens, Seasonal Vegetables

Grilled or Crispy Chicken + 7 | Scallops Or Shrimp + 9 | Tofu + 7 | Sunny Egg + 2

## Sandwiches

### BURGER\*, 17 <sup>WF</sup>

Grilled Hearth Bakery Potato Bun, Yellow American, Special Sauce, Compressed Onion

Bacon + 4 | Sunny Egg + 2 | Foie + 10

### TRILLIUM FRIED CHICKEN, 16

Crispy Chicken Thigh, Green Chile Mayo, Smoked Cheddar, Slaw

Bacon + 4 | Sunny Egg + 2 | Caviar + 10

## Trays

*All Trays Served W/ Accoutrements*

### SAUSAGE & WURST, 17

Linguica | Mild Smoked Pork, Wine, Paprika, Garlic

Chicken Apple Sausage | Apples, Brown Sugar, Chicken Thighs

Country Duck Sausage | Maple Syrup, Barley Malt, Sea Salt

### MEAT, 22

Prosciutto di Parma | Dry-Cured Heritage Ham

Fennel Salame | Dry-Cured Pork, Sweet Fennel Seeds

Coppa | Sweet Pork Shoulder, Salt & Pepper

Wild Boar Salame | Coriander, Nutmeg, Garlic

### CHEESE, 21

Bonne Bouche | Ash-Ripened Goat Cheese

Southcoast Farm Blue | Cave-Aged Holstein Blue

N.E. Cheddar | Cave-Aged Cow's Milk

## Entrees

### THE FULL PLATE, 15

Hand-cut Green Thumb Farm Crispy Potatoes, Onions, Charred Peppers, Mushrooms, Country Ham, Bacon, White Cheddar Sauce And Two Sunny Eggs

### LIEGE WAFFLE, 11

Whipped Sweet Brown Butter, Apple Jam, Candied Pecans

### GRAIN OUT, 7

Spent Grain Granola, Yogurt, Berries, Candied Pecans, Toasted Coconut

### BENNY, 12

English Muffin, Country Ham, Slow-Cooked Egg, Hollandaise, Mini Salad

### CHICKEN & THE EGG, 13

Fried Chicken Thigh, White Gravy, Two Sunny Egg, Crispy Potatoes

### HAM & CHEESE, 13

Grilled Sourdough, Swiss, Country Ham, White Cheddar Mornay, Sunny Egg

### BBQ PORK, 24 <sup>WF</sup>

Smoked Shoulder, Cranberry BBQ Sauce, Baked Beans, Hand-cut Fries, Pickles

### BOLOGNESE, 23

Braised Pork & Beef Osso Bucco Ragout, Rigatoni, Cured Egg Yolk, Parm

## Sides

### HOME FRIES, 4

### BACON, 4

### SOURDOUGH TOAST, 3

### CHEESE SAUCE, 3

### SUNNY EGG, 2

## Drinks

### TRILLIUM NITRO COLD BREW, 4

Trillium And Barrington Coffee Custom Blend

### COFFEE, 3.5

GATO - Dark Roast, Sweet & Powerful

### DECAF, 3.5

DECAF GOLD - Medium Roast, Syrupy Smooth Body with Chocolate & Caramel Flavors

### TEA, 3.5

Earl Grey | Peppermint | Dragonwell | Green Tea | Hibiscus Ginger

### JUICES, 3

Apple | Cranberry | Orange

### MAINE ROOT SODA, 3

Mexicane Cola | Diet Cola | Root Beer | Ginger Beer | Orange & Lemon Lime | Unsweetened Tea

V = VEGAN VEG = VEGETARIAN GF = GLUTEN FREE WF = WOOD FIRED

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.