

Sweet Maple



HOME OF MILLIONAIRE'S BACON

WEEKDAY MENU

POTATO MEDLEY consists of seasonal & regional varieties such as Chilean Purple, Yukon Gold, Gemstone Red, Russet, Sweet Yam.

MILLIONAIRE'S BACON as featured on "United States of Bacon" of Discovery Network. Thick, free range bacon, baked with brown sugar, cayenne, red and black pepper. Pre-made. Add \$3 to substitute OR \$8 for a side order.

DIXIE BACON is crispy battered deep fried Applewood smoked bacon. Served drizzled with Tabasco Honey sauce.

JD SYRUP is Jack Daniel whiskey infused maple syrup with crispy bacon and coffee grounds.

HIDDEN SPRING MAPLE SYRUP: Hidden Springs is a family-owned and operated maple syrup farm in Southern Vermont.

BREAKFAST

EGGS YOUR WAY

Served w/ potato medley and ciabatta au levain toast.
Add \$3 for mixed fruits instead of potato

TWO EGGS ANY STYLE	11
W/ APPLEWOOD SMOKED BACON	13
W/ HOUSEMADE SAUSAGE	14
choice: Chicken-Mango Sausage	
OR Pork-Lime Sausage	
OR Chicken-Curry Sausage	
W/ DIXIE BACON	16
W/ MILLIONAIRE'S BACON	17
W/ NEW YORK STEAK 6 OZ.	19

OMELETS, SCRAMBLES, ETC.

Served w/ potato medley and ciabatta au levain toast.
Add \$3 for mixed fruits instead of potato.
Egg whites (+2), add each meat (+2), each vegetable or cheese (+1)

OMELETS

ATHENIAN	15
mixed mushrooms, olives, arugula, mild goat cheese	
HASS	17
avocado, bacon, Monterey jack, side pico de gallo	
MARGUERITE	16
sundried tomato, basil, mixed mushrooms, mozzarella	
HERBI	16
Tomato, bell pepper, mixed mushrooms, arugula, shallot, cucumber wasabi cream	
ASPARAGUS BLACKSTONE	18
Millionaire's bacon, scallion, asparagus, parmesan, Meyer lemon hollandaise	
BAY BOTTOM	21
fresh Dungeness crab, scallion, spinach, lemon, Swiss American, parmesan	

SCRAMBLES

SNOWED SPINACH	15
baby spinach, Vermont cheddar, parmesan	
SOUTH OF THE BORDER	17
chorizo, cherry pepper, avocado, pepper jack. Side pico de gallo	
FRISCO	17
chicken mango sausage, shallot, mixed mushrooms, avocado, gouda.	
CAMARON	17
tiger shrimps, baby spinach, capers, shallot, garlic, Monterey jack	
BULGOGI	18
marinated ribeye, carrots, spinach, shallot, scallion. Side gochujang (chili) sauce	
CURRY CHICKEN SCRAMBLE	17
housemade chicken curry sausage, carrots, basil, asparagus, shallot.	

ETC.

MORNING TACOS	16.5
avocado, scrambled egg, chicken mango sausage, bacon, cilantro, mild cheddar, parmesan. Sides of roasted salsa and pico de gallo.	
SM OMURICE	17.5
rice, spinach, scallion, marinated ribeye, scrambled egg on top, sriracha demi-glace sauce.	

BENEDICT AND FRIENDS

Served w/ potato medley.
Add 3 for mixed fruits instead of potato.
Add meat (+2), each vegetable (+1)

ORIGINAL	15
Applegate Canadian bacon, Meyer lemon hollandaise	
GARDEN	15.5
housemade vegetable patty, spinach, Meyer lemon hollandaise	
FLORENTINE	15
sautéed spinach, tomato, parmesan, Meyer lemon hollandaise	
SOUTHERN	17
chorizo, cherry pepper, tomato, chipotle hollandaise	
KIM	17
Fried tofu, sautéed Napa kimchi, scallion, Meyer lemon hollandaise	
HEMINGWAY	18
smoked salmon, lemon, capers, cucumber wasabi hollandaise	
BLACKSTONE	19.5
Millionaire's bacon, asparagus, cherry tomato, Meyer lemon hollandaise	
FRANCIS	18
avocado, chicken mango sausage, tomato, Meyer lemon hollandaise	
OSCAR	21
fresh Dungeness crab, asparagus, capers, lemon, parmesan, cucumber wasabi hollandaise	
WILD	17.5
Mushroom medley, Meyer lemon hollandaise	
WAGYU SLIDERS BENEDICT	20
American Kobe patty, tomato, shallot, Vermont cheddar, Meyer lemon hollandaise	

MAPLE PLATES: Pancakes and French Toast

Served with **pure** Vermont maple syrup and butter.

Add 3 for fired banana & candied walnut topping.

Add 3 for mixed berries topping.

Add 2 for JD syrup

CRUNCH FLAKES 12
Cornflake crusted French toast

MARNIER 12
French Toast: creamy grand marnier (citrus) batter

BIG HIP 11
our famous deep-fried French Toast

SWEDISH 11
buttermilk thin pancakes

SWEET POTATO PANCAKE 12
cinnamon healthy goodness

STRAWBERRY NUTELLA CREPE 11

**FOR A COMPLETE MEAL

Two eggs

with a choice of Bacon, Chicken Mango Sausage, or Pork Lime Sausage,
or Chicken Curry Sausage +7

OR Dixie Bacon +8

OR Millionaire's Bacon +9

MORNING SANDWICHES

Made with ciabatta au levain roll. Served with spring mix salad

MUSHROOM MELT 14
Mushroom medley, Swiss, aioli

BEC MELT 14
Applewood bacon, scrambled egg, spinach, aioli, Vermont cheddar

CHICKEN MANGO MELT 14.5
chicken mango sausage, spinach, basil, Monterey jack, ranch dressing

MILANO MELT 14.5
pork-lime sausage, tomato, basil, fresh mozzarella, pesto aioli

HOT MELT 14.5
chorizo, scrambled egg, cherry pepper*, shallot, mild cheddar

CURRY MELT 14.5
Housemade chicken curry sausage, shallot, carrots, Monterey jack, aioli

VEGGIE MELT 14.5
Housemade vegetable patty, tomato, bell pepper, shallot, baby spinach,
mild goat cheese, sriracha aioli

MILLIONAIRE'S MELT 17
Millionaire's bacon, arugula, tomato, scrambled egg, gouda, aioli

MORNING PIZZAS

SWINE 18
bacon, pork-lime sausage, Canadian bacon, mozzarella, russet potato,
egg, arugula, marinara.

WILD 17
mixed mushrooms, arugula, cherry tomatoes, shallot, bell peppers,
mozzarella, egg, ranch.

BLANCO 18
chicken mango sausage, calabrese*, scallion, mixed mushrooms,
mozzarella, egg, arugula, ranch.

ITALIANO 18
pork-lime sausage, bell peppers, basil, calabrese*, zucchini, mozzarella,
egg, marinara

* SPICY

HEALTHY CHOICE COMBOS 21

Served with a small fresh squeezed OJ and mixed fruits

CHICKEN RANCHEROS
poached egg, grilled chicken breast, avocado,
roasted salsa*, on corn tortillas. Scallion, basil and mild goat cheese.

PRIMAVERA
egg white omelet with olive oil roasted tomato, bell pepper,
mixed mushroom, arugula, scallion. English muffin

GARDEN SCRAMBLE (NO EGG)
organic tofu, mixed mushrooms, bell peppers, baby spinach, shallot,
cilantro, roasted tomato, celery, Vermont cheddar optional.
English muffin

OPEN FACE: smoked salmon, capers, lemon, scallion, avocado,
poached egg, pico de gallo,
cucumber wasabi cream, on toasted garlic sourdough.

SENSIBLES

Mixed Fruit. Add Greek yogurt (+2) 8

Steel-Cut Oatmeal, molasses sugar, raisins, dried cranberries. 11

Honey Oats Granola Parfait with Greek yogurt, mixed berries. 11

Kid's Menu

For children 10 years of age and younger

ONE EGG SCRAMBLED 9
with a slice of bacon OR a pork-lime sausage
OR a chicken mango sausage, fresh fruit

PANCAKE 10
with a slice of bacon OR a pork-lime OR chicken-mango,
one egg scrambled

GRILLED CHEESE 11
with whole wheat toast, fresh fruit

got breakfast?[®]

LUNCH

PANINIS

--Side choices (please choose one)--

1. mixed greens or crispy russet wedges (no charge)
2. soup of the day or sweet potato tater puffs or mixed fruit (add 3)
3. French onion soup (add 4)

BATA 14
Applewood bacon, avocado, tomato, arugula, honey, Sriracha aioli, Vermont cheddar

TURKEY 14
roasted turkey breast, spinach, sweet petite pepper, tomato, Sriracha aioli, fresh mozzarella.

CHICKEN 14
grilled chicken breast, tomato, basil, romaine, cherry pepper, guacamole,

VEGGIE 14
avocado, asparagus, bell pepper, tomato, arugula, shallot, basil, cucumber wasabi aioli, mild goat cheese

DUNGENESS 19.5
fresh Dungeness crab, shrimp, shallot, capers, tomato, spinach, celery, cucumber wasabi aioli, Swiss American.

BURGERS

Served on a toasted pain de mie bun, aioli unless otherwise noted.

8 oz. grass-fed beef patty.

--Side choices (please choose one)--

1. mixed greens or crispy russet wedges (no charge)
2. soup of the day or sweet potato tater puffs or fruit (+3)
3. French onion soup (+4)

CLASSIC 12
shallot, tomato, romaine

VERMONT CHEESEBURGER 14
tomato, shallot, romaine, maple syrup, white cheddar

MUSHROOM 14
Mushroom medley, shallot, Swiss.

PIGGY 15
bacon, tomato, shallot, romaine, mild cheddar, sriracha aioli
(Substitute millionaire's bacon or Dixie bacon +2)

CALIFORNIAN 15
shallot, sweet petite pepper, tomato, frisee, guacamole, Monterey jack.

MUSCAT 16
roasted tomato, mild goat cheese, shallot, arugula, frisee, balsamic glaze

KIMCHI 15
Napa kimchi, spinach, bacon, Monterey Jack

BULGOGI 15
marinated ribeye, carrots, scallion, cucumber, tomato, Monterey jack.

SPRING 15
housemade vegetable patty, asparagus, frisee, tomato, cucumber, sriracha aioli

SISSY 14
Grilled chicken breast, romaine, tomato, grilled shallot, bell pepper, Monterey jack.

BIG FOWL 14
savory turkey patty, spinach, tomato, grilled shallot, bell pepper, Swiss, sriracha aioli

CHEESESTEAKS

(Thin sliced grass fed ribeye steak, served on a ciabatta roll, aioli dressing. Pickle on the side.)

--Side choices (please choose one)--

1. mixed greens or crispy russet wedges (no charge)
2. soup of the day or sweet potato tater puffs or fruit (+2)
3. French onion soup (+4)

PHILLY 14
grilled shallot, tomato, bell pepper, mixed mushroom, mild cheddar

BAJA 14
grilled shallot, tomato, avocado, cherry peppers*, pepper jack

NY 18
6 oz. Prime New York steak, tomato, mixed mushroom, grilled shallot, Vermont cheddar, sriracha aioli.

*SPICY

SOUPS

Served with a ciabatta au levain toast

SOUP OF THE DAY (bowl) 6.5
FRENCH ONION 9

SALADS

Served with a ciabatta au levain toast.

Add chicken breast or shrimp for 5.

WALDORF WASABI 16.5
Grilled chicken breast, baby spinach, romaine, cherry tomato, grapes, shallot, cucumber, candied walnuts, cucumber wasabi dressing.

CAPRESE 13
basil, cherry tomato, sweet petite pepper, fresh mozzarella, grapes, frisee, Pesto EVOO, Balsamic glaze

ATHENIAN 14
arugula, mixed mushroom, cherry tomato, olives, shallot, cucumber, mild goat cheese, cilantro lime vinaigrette

HASS 16.5
bacon, Hass avocado, turkey breast, romaine, cherry tomato, shallot, Vermont cheddar, lemon, cilantro lime dressing

ASPARAGUS DIXIE 16
organic asparagus, arugula, sweet petite pepper, grapes, Dixie bacon, mild goat cheese, Pesto EVOO.

NORWEGIAN 17
smoked wild salmon, romaine, frisee, poached egg, capers, sweet petite pepper, celery, cucumber wasabi dressing

PACIFICA 20.5
romaine, spring mix, fresh Dungeness crab, tiger shrimp, asparagus, cherry tomato, caper, cilantro lime dressing.

SPICY AHI 17.5
spring mix, romaine, spicy Ahi tuna, avocado, bell pepper, carrots, cucumber, scallion, crispy noodle, miso ginger vinaigrette

STONEPOTS

Served on a steaming hot stone pot. Mix and Enjoy!!

CHICKEN
Jasmine rice, fried egg, spinach, mushroom, pimento, green peas, bean sprouts, carrot, scallion, cilantro, cucumber, chicken mango sausage, chili sauce.

PORK
Jasmine rice, fried egg, spinach, mushroom, pimento, green peas, bean sprouts, carrot, scallion, cilantro, cucumber, pork lime sausage, chili sauce.

SIDES

Toast	4
Two Eggs	4
Bacon	6
Millionaire's bacon	8
Dixie bacon	7
Chicken-Mango Sausage	6
Pork-lime Sausage	6
Chicken-Curry Sausage	6
Herb Roasted Potato Medley	5
Fresh Salsa	2
Avocado	3
Hollandaise	2.5
JD syrup	4
Potato wedges	5
Sweet Potato Tater Puffs	5
One pancake	7
One French toast	7

BEVERAGES

All our espresso drinks are made with a double shot.
Soy milk and skim milk are available.
Flavor your coffee drinks with caramel or vanilla for 1.
Additional espresso shots are 1 each.

Coke, Diet Coke, 7up, Diet 7up	3.5
Passion Fruit Iced Tea (refill)	5
Fresh squeezed Orange Juice	5.5
Fresh squeezed Grapefruit Juice	5.5
Apple Juice	4.5
Cranberry Juice	4.5
Fresh Raspberry Lemonade	5.5
San Pellegrino Sparking water (500ml)	4.5
Izzy Sparkling Juice	4.5
(Clementine, Pomegranate, Grapefruit)	
Izzy Sparkling Water	4.5
(Raspberry watermelon, Mandarin lime)	

Coffee (refill)	3.75	Americano	4.5
Espresso	3.5	Cappuccino	5
Latte	5	Chai latte	5
Green Tea latte	5	Mocha	5
Coconut cream latte	5	Milk, Soy milk	4.5
Misugaru latte	5	Hot Chocolate	4.5
(Korean multigrain mix)			
Dirty Chai latte (ID required)	8	Organic Soy Lavender	5.5

Hot Tea 5.5

We feature luxury teas from **Tea Forté**

English Breakfast	Earl Grey
African Solstice	Jasmine Green
Chamomile Citron	White Ginger Pear
Decaf Breakfast	Citrus Mint

Beers 6.5

Drake's IPA, Hefeweizen
Sierra Nevada Pale Ale

Morning Cocktails 9.5

(Bottomless mimosas of same variety are available for 20 / person)

Sweet Mimosa (fresh raspberry lemonade, Champagne)
Mimosa (fresh squeezed orange juice, Champagne)

Bitter Mimosa (fresh squeezed grapefruit juice, Champagne)
BeerMosa (Drake's Hefe, fresh orange juice)
Bloody Mary (soju)
Millionaire Mary (soju) additional \$3
SM Sangria (red wine)
Espresso Martini (soju)

Bubblics

Richard Grant Pinot Noir Cuvee Brut, Napa, CA	38
Close De Nouveaux Vouvray Brut, France	39
<i>Light yellow with green reflections. Pear and quince aromas.</i>	
Bivio Prosecco, Italy	8 29
<i>Fresh dry wine with a fruity and floral fragrance, harmonic taste.</i>	
Veuve De Vernay Sparkling Rose, France	10 36
<i>Strawberry nose, toasty, creamy, floral flavors with a hint of white pepper and rose petals, and a dry finish. Fruity but not sweet, and bracing acidity.</i>	
Domaine Laurier Brut, Methode Champenoise, CA	9 32
<i>Toasty aroma and fine bead, added fruit, depth, and complexity</i>	
Salmon Creek, Champagne, Brut, CA	7
<i>Aromas of wheat, yeast, apple, pear and lime. Clean and elegant finish</i>	

Wines

---White---	
Laurier, Chardonnay, Sonoma, CA 2010	9 32
<i>Intense combination of aromas of pear, figs, pineapple, bananas.</i>	
Ernst Goews & Co., Chenin Blanc, South Africa, 2009	9 32
<i>Lush fruit flavors of pear, cantaloupe and hints of peach. A long and refreshing finish.</i>	
Les Hospice Sancerre Sauvignon Blanc, France, 2011	10 36
<i>Lively, full of fruit, pleasant mineral, floral notes.</i>	
Finca El Origen Torrontes, Argentina, 2011	10 36
<i>Expressive peach, floral and citrus notes, from the high elevation vineyards of Cafayete Valley</i>	
---Rosé---	
Cotes Du Rhone Heritages, Rose, France, 2011	9 33
<i>Intense nose of red berries, citrus and rose. Finishes with freshness and vivacity w/ hints of grapefruit.</i>	
---Red---	
Rutherford Vintners Cabernet Sauvignon, Napa Valley, 2012	10 36
<i>This wine is rich and dark in color. The aromas and flavors have many layers including plum, cedar, black pepper, and vanilla. Soft silky tannins provide a lingering finish.</i>	
Picket Fence, Pinot Noir, Russian River Valley, 2009	11 39
<i>Aromas of cherry, vanilla and a hint of cedar. Strawberry and cherry flavors on the palate.</i>	
Rutherford Vintners, Merlot, Napa Valley, 2008	10 36
<i>Aromas include cherry, blackberry and spice; with flavors of plum and berry. Tannins and fruit marry well for a soft finish.</i>	
Haraszthy, Zinfandel, CA, 2012	10 36
<i>Luscious and round, deep fruit flavors. Aromas of raspberry, vanilla, nutmeg, white pepper.</i>	

For parties of five or more, 20% gratuity will be included.
We are not responsible for lost or stolen items.
Please limit 2 credit cards per party