

# BRUNCH



## MAINS

Seasonal Pastry 6

Yogurt, granola, seasonal fruit 11

Crispy patatas bravas, romesco, aioli, scallion, sea salt 16 / w/ farm egg 18

Local pork sausage breakfast sandwich, biscuit, chili aioli, cheddar, farm egg 12

Pancakes, sea salt butter, local maple syrup 17

Hummus, laffa bread, hazelnut dukkah, seasonal vegetable 18

Grange double cheeseburger, american cheese, pickles, onion, Calabrian chili aioli, green salad 23 w/ farm egg 25

Kale caesar salad, pecorino, sourdough breadcrumbs, lemon 14

Buttermilk biscuits, sausage & smoked chicken gravy, fried egg 22

Breakfast pizza—bacon, egg panna, cheddar, scallion, Calabrian chili maple syrup 25

Margherita pizza—tomato, fresh mozzarella, basil 23

Pepperoni pizza—tomato, pecorino, cacciocavallo, dried oregano 24

## SIDES

Side of eggs 4

Bacon 5

Side of local honey 1.5

Breakfast sausage 5

Side of biscuit, honey, butter 6

Side of local maple 2

## DRINKS

Great Nardini Sour Gin, nardini bitters, orange juice, egg white cinnamon 13

The Bunny Hill Bourbon, stout, vanilla, coffee, cream 13

Bianco Spritz Nonino l'apertivo, spanish vermouth, soda, thyme 13

Mimosa 9 | Bloody Mary 12

Overwinter Coffee 4

Iced Coffee 5

MEM Tea 4.5

Iced Tea 4.5

Housemade Sodas  
lemon/lime, ginger,  
grapefruit, seasonal 4.5

*\*Please let us know of any allergies or dietary restrictions\**