

The Inn at Barley Sheaf Farm

Restaurant Week Brunch Menu



Starters – Choice of One

Greek Yogurt Parfait

Seasonal Fruit, House Made granola

Smoked Salmon Plate

Tomatoes, Cucumbers, Onions, Capers, Cream Cheese

Sausage Gravy on Homemade Biscuits

Seasonal Chef's Salad

Entrée – Choice of Two

Local Hen Egg Frittata

Seasonal Vegetables

Barley Sheaf Eggs Benedict

Traditional

Apple Cinnamon Pancakes

Vermont Maple Syrup

Homemade Cinnamon French Toast

Vermont Maple Syrup

Avocado & Oven Roasted Tomato Toast

Sunny Side Up Egg, Ricotta, Baby Field Greens

Sweet Crepes

Caramelized Bosc Pears, White Chocolate Sauce

Cornmeal & Chive Waffle

Pork Feijoada, Sunny Side Up Egg, Chipotle Hollandaise

Open Faced Sausage, Egg & Cheese

Arugula, Mustard Aioli

\$30.00 per person plus 18% service charge and 6% sales tax

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.