

# BRUNCH

## BRUNCH COCKTAILS

MIMOSA \$8  
BLOODY MARY \$8



DAILY SOUP \$6

QUINOA AND ARUGULA SALAD \$12  
Roasted root vegetables, asparagus, pine nuts, parmesan cheese

BABY SPINACH SALAD \$10  
Olive oil roasted beets, Westfield Farms goat cheese,  
candied walnuts, honey-vinaigrette dressing

HOMEMADE BEEF SHORT RIB HASH \$12  
sunny side up egg, side salad

BLACK ANGUS BURGER \$13  
Vermont cheddar, smoked bacon, herb aioli, home fries

BELGIAN WAFFLES \$12  
Local syrup, fresh whipped cream, fresh fruit

CLASSIC EGG SANDWICH \$11  
Applewood Bacon, Vermont cheddar, home fries

CABOT CHEDDAR STRATA \$11  
Spinach, gruyere cheese, side salad

CHICKEN SALAD SANDWICH \$12  
Roasted onion, candied walnuts, French bread

VEGETABLE FLATBREAD \$11  
Locally sourced vegetables, fresh herbs

*Fruitlands Museum & Trustees members and employees receive a 10% discount off food and non-alcoholic beverages. Please provide your membership card to your server so the appropriate discount can be applied.  
18% gratuity will be added to parties of six or more.*

Before placing your order, please inform your server if anyone in your party has a food allergy.

\*Gluten-free



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