



## FOR THE TABLE

**BREAD & BUTTER\*** 4.95  
*w/ Vermont cheese & V Smiley Preserves* *see board* 12.95

*w/ labneh, smashed chickpeas, pistachio tarator. za'atar* 14.95

\*\*sub griddled gluten free brioche 4

**HOT CHEESY BREAD W/ JAM** 6

**GRIDDLED PINEAPPLE TEACAKE (GF)**  
Crème fraîche & sea salt 8.95

**BIG SALAD (GF)**  
Greens, radish, citrus, sunflower, herbs 15  
*w/ smashed chickpeas* 3.5  
*w/ chicken* 3.95

**HALF CHICKEN (GF)**  
Oil poached figs, labneh, herbs, seasonal veg 29 (*serves 2-3, 45-50 min.*)

## SPRING

**LITTLE FISHES (GF)**  
Parsnips, fried lemon, grilled sardines, hibiscus celery root & sultana, crème fraîche 16 *w/ 7 min. egg* 1.75

**VEG FOR PRESIDENT (GF)**  
Cashew sweet potato puree, smoky tahini carrot salad, lemony seared endive, crispy shallots & pistachio 14  
*with griddled bread & 7 min. egg* 4

**PRODUCE PEOPLE (GF)**  
Halloumi, scarlet turnip rutabaga hash, Footprint greens, redcurrant horseradish crema, poached egg 16

**ROOTS & SHOOTS (GF)**  
Butter braised leeks, daikon, rosemary ricotta, grated egg, bacon 15

## SANDWICHES

**BREAKFAST SAMMY**  
biscuit, egg, Madrange ham & cheese 12

**BRASS BAND SANDWICH**  
garlic turmeric cabbage, kale, 10 minute egg, hibiscus roots, chili paste, herbed cheese, cauliflower 14

**MEATBALL SANDWICH**  
sesame seed garlic sauce, harissa, herbs & tomato 15

## MINIFACTORY ESSENTIALS

**GRIDDLED BUTTERMILK BISCUIT**  
& V Smiley Preserves 6.95  
*with cultured cream cheese* 2  
*with 7 minute egg* 1.75  
*on GF Brioche* 2

**SWEET YOGURT (GF)**  
Organic raspberries, rhubarb, honey 10

**SAVORY YOGURT (GF)**  
Crispy lentils, our yogurt, braised greens, salsa roja, poached egg, za'atar 15

**JAMMY WAFFLE**  
Baird Farm maple, citrus yogurt whip, nuts 13  
*with bacon* 3  
*with poached egg* 1.75

**SMASHED POTATOES (GF)**  
caramelized tomato, poached egg, pepper salt 13  
*with sausage* 3  
*with 2nd poached egg* 1.75

## DRINKS

[more on the back](#)

BLOODY MARY	9
BLOOD ORANGE MIMOSA	9
IAPETUS WINE, SHELBURNE	12
<b>Piquette (low alcohol) sparkling white</b>	
HOUSE WHITE (ROTATING)	8
OYSTER RIVER EVERYDAY CIDER <i>pint btl</i>	9
GHIA SPRITZ (N/A) <i>BERRY/GINGER</i>	9
SPARKLING CITRUS CORDIAL (N/A)	5

**ALERT** us to food allergies - our kitchen contains gluten and nuts - **NOT ALL** ingredients are listed.

Please no substitutions. Consuming raw/undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FOR DINE IN, ORDER AT COUNTER - AT END OF STAY, CLOSE OUT YOUR ORDER @ COUNTER - UNCLOSURED TICKETS DEFAULT TO A 25% GRATUITY

THANK YOU VERY MUCH

## Coffee & Tea

We serve Brio Coffeeworks • Drip coffee 2.70

Espresso 3.3 • Macchiato 3.6 • Cortado 3.75 • Flat White 4 • Cappuccino 3.95 • Latte 4.25 • Mocha 4.75

Whole Milk / Oat Milk • Almond Milk .85

Caramel • Baird Farm Maple • Vanilla

Ask about our selection of teas & tea lattes (matcha, turmeric, chai)

## Cocktails

cherry rosehip old fashioned 12

cherry rosehip hibiscus syrup, orange bitters, old granddad kentucky bourbon

blueberry aronia bramble 12

blueberry aronia jam, lemon juice, courvoisier cognac, vanilla sugar rim

earl grey gimlet 12

earl grey meyer lemon syrup, lime juice, Luksusowa vodka

blood orange mimosa 9

archer roose bubbly, fresh squeezed blood oranges

bloody mary 9

house bloody mary mix, Luksusowa vodka

## Wine

house white 8

iapetus tributary piquette pet nat 12

juicy tart & fruity, bubbles, shelburne, vt 6.9%

chateau maris rosé 9

organic, dry, France, 13%

ah-so garnacha 10

organic white, Spain

archer roose bubbly 9

sparkling white, italy

archer roose malbec 9

balanced acidity, lovely when served slightly chilled 13.5%

## Other fruits/ciders

oyster river winegrowers 9

dry, light body, unfiltered, bottle conditioned 16.9 oz 7%

artifact last light 6

craft cider, light easy drinking, 12oz 4.2%

## Beer

schilling alexandr 7

czech style pilsner, 5.0%

dust bowl taco truck lager 5

crisp, light lager, 4.7%

big tree mellowstone ipa 8

citrus & pine ipa, 5.0%

## Non-alcoholic

ghia spritz 9

honey aperitivo with ginger/berries

weingut josef leitz, dry riesling 8

germany, dealcoholized

## Cans-to-go

must be placed with a food order

archer roose bubbly 8

sparkling white, italy

archer roose malbec 8

balanced acidity, lovely when served slightly chilled 13.5%

artifact last light 5

craft cider, light easy drinking, 4.2%

schilling alexandr 6

czech style pilsner, 5.0%

dust bowl taco truck lager 4

crisp, light lager, 4.7%

big tree mellowstone ipa 7

citrus & pine spa, 5.0%