

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

Roasted Beet Salad

Entrée – Choice of One (all served with breakfast potatoes and choice of bacon or sausage)

Ricotta Pancakes

Maple Bourbon, Whipped Cultured Butter, Vermont Maple Syrup

Homemade Cinnamon French Toast

Vermont Maple Syrup

Local Hen Egg Frittata

Roasted Mushrooms, Caramelized Leeks, Feta Cheese

Egg Sandwich

Fried Egg, Cheddar, Pepper Jam, Bacon or Sausage

Barley Sheaf Eggs Benedict

Traditional or Spinach

Oven Baked Eggs

Pork Belly Winter Vegetable Hash, Grilled Wheat Bread

Desserts – Choice of One

Lemon Meringue Tart

Caramel Budding

Chocolate Cake

\$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.