



21 Campwoods Road Ossining, NY 10562
BRUNCH



SAVORY

Huevos Rancheros • 16 (GF/VG)
 sunny side eggs + corn chips + black beans +
 avocado + pico de gallo + spicy crema
add chorizo • 3 add carnitas • 5

Breakfast Burrito • 16
 sausage + eggs + peppers + onions +
 tomatoes + black beans + cheese +
 potatoes + rice + greens
 Tofu option • 16 (VG, V)
 Chicken option • 16

Steak & Eggs • 26
 hanger steak + choice of egg style +
 greens + breakfast potatoes

California Omelet • 18 (GF/VG)
 tomatoes + mushrooms + cheese +
 scallions + fresh avocado + sour cream +
 breakfast potatoes + toast

Farm Omelet • 17 (GF)
 sausage + onions + tomatoes +
 cheese + breakfast potatoes + toast

Breakfast Tacos • 15 (GF)
 chorizo + eggs + lime crema + tomato +
 cheese + corn tortilla

Bacon & Eggs • 15 (GF)
 two farm fresh eggs any style +
 applewood smoked thick cut bacon +
 breakfast potatoes + toast

Shakshuka • 16 (VG)
 Mediterranean tomato sauce + confit
 tomatoes + baked eggs + feta + chick peas +
 olives + grilled pita

Avocado Toast • 15 (V/VG)
 artisan ciabatta + fresh avocado +
 pickled red onion + radish + arugula + tomato +
 lemon pearls
add over easy egg • 3
add feta • 2 add bacon • 3
add smoked salmon • 7

Brunch Pizza • 17
 flatbread + goat cheese + spinach +
 confit tomatoes + caramelized onions +
 bacon + sunny side up egg
 Cauliflower crust (GF) *add • 4*

Breakfast Fried Rice • 16
 Scrambled eggs + scallion + Chinese sausage +
 bacon + coconut rice + soy sauce powder

BENEDICTS

served with breakfast potatoes + greens
 Gluten Free bread available *add • 2.50*

Eggs Benedict • 17
 poached eggs + hollandaise sauce +
 canadian bacon + homemade bacon biscuit

Avo Smash Benedict • 17 (VG)
 fresh avocado + poached eggs + arugula
 hollandaise sauce + naan bread

Smoked Salmon Benedict • 22
 poached eggs + hollandaise sauce +
 smoked salmon + english muffin

Southern BBQ Benedict • 22
 slow cooked short rib + jalapeno cornbread
 poached eggs + hollandaise sauce

GRIDDLE

Buttermilk Pancakes (VG)
 + maple syrup
Short Stack • 13
Tall Stack • 14
 fresh fruit *add • 1.50*
 Chocolate Chips *add • 1.50*
 Fresh Blueberries *add • 1.50*
 Bananas *add • 1.50*
 Gluten Free *add • 3*

Cannoli Pancake • 15 (VG)
 homemade cannoli cream + maple syrup

Fat & Fluffy French Toast • 16 (VG)
 thick brioche style + cinnamon + maple syrup

**Nutella Stuffed
 French Toast • 18 (VG)**
 thick brioche + nutella + grilled banana +
 vanilla ice cream + maple syrup

Berry Belgian • 16 (VG)
 belgian waffle + blueberry compote +
 cannoli cream + maple syrup

SOUPS

Broccoli Cheddar (VG)
Cup 7 • Bowl 8

Tomato Basil (VG/GF)
Cup 7 • Bowl 8

Housemade Chili (GF)
Cup 9 • Bowl 11
 ground beef + red beans +
 corn bread

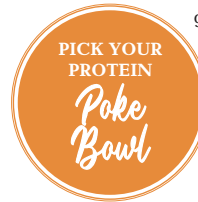
GREENS

Southwest Chicken Salad • 19
 chopped crispy chicken + tomatoes +
 bacon + cheese + avocado + croutons +
 homemade ranch dressing

Grilled Shrimp Salad • 21 (GF/VG)
 jumbo shrimp + garlic white beans +
 basil + tomatoes + pumpkin seeds +
 champagne vinaigrette



pure acai fruit +
 maple oat granola +
 seasonal fruit
add on • 1.00 each
 honey, peanut butter,
 coconut, Nutella,
 almond butter
add gluten-free granola • 2.50



greens + quinoa + mango +
 avocado + edamame + carrots +
 radishes + sesame seeds +
 creamy siracha
add smoked salmon • 22 (VG)
add shrimp • 20 (VG)
add chicken • 19
add tofu • 16 (V)

With YOUR HANDS

Handmade Empanadas • 16
 stuffed beef or bean with cheese (2 of each) (VG)
 sofrito aioli or buffalo chicken + blue cheese dressing (4)

served with fries
add side of greens • 2

Chicken with Bacon Biscuits • 16
 chicken tenderloin + honey siracha sauce +
 housemade bacon biscuits

Chicken Caprese Panini • 16
 roasted chicken + fresh mozzarella +
 fresh tomato + homemade pesto (contains nuts) +
 artisan ciabatta

House BLT • 15
 applewood smoked thick cut bacon + greens +
 fresh tomato + mayo + artisan ciabatta
 BLTA *add avocado • 4*
add gluten free bread • 2.50

Two Smashed Beef Burgers • 18
 cheddar cheese + LTO +
 special sauce + sesame bun

10

For the Little Ones
 (10 and younger)

Pancakes + Bacon
 French Toast + Bacon
 Bacon & Eggs
 Chicken Tenders + Fries

Sides 3 each

- One egg
- Plain Bagel
- English Muffin
- Toast (white, wheat, rye, multigrain, sourdough or gluten-free)

Sides 5 each

- Seasonal Fruit
- Sausage • Bacon
- Avocado

Sides 6 each

- Buttermilk Pancakes
- French Toast



FOLLOW US ON
 INSTAGRAM

(GF) Gluten Free • (VG) Vegetarian • (V) Vegan

- We kindly decline custom food orders not on our menu.
- If you have allergies please inform your server.
- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
- Mandatory gratuity will be added to parties of 5 or more.
- Plate sharing \$3

ask about our catering options



DRINKS

COFFEE & TEA

- Regular or Decaf..... • 3.50
- Cold Brew Iced Coffee..... • 3.50
- Espresso..... • 2.50
- Americano..... • 2.50
- Cappuccino..... • 5.50
- Hot Latte..... • 5.50
- Mocha Latte (Hot or Iced)..... • 5.50
- Nutella Latte (Hot or Iced)..... • 6
- Chai Latte (Hot or Iced)..... • 5.50
- Pistachio Flat White • 7
- Iced Lavendar Latte White Mocha • 6
- Matcha (Hot or Iced)..... • 6.50
- Hot Cocoa..... • 3.50

- Fresh Brewed Iced Tea..... • 4
- Lemonade..... • 4
- Arnold Palmer..... • 4
- Harney & Sons Tea Assorted Flavors..... • 4

OTHER DRINKS

- Shirley Temple..... • 4
- Juice large or small
- Orange, Apple or Cranberry • 4 / 5
- Sparkling water..... • 4 / 9
- Coke, Diet Coke,
- Sprite, Ginger Ale..... • 4
- Chocolate Milk..... • 4

MILKSHAKES

- Malted Milkshake classic chocolate or vanilla..... • 8
- Oreo Milkshake..... • 9
- Kinder Bueno Milkshake..... • 9

We carry whole milk, almond and oat beverages
add .75 cents • oat or almond

BEER

- Corona • 7
- Captain Lawrence Citra Dreams • 7
- Hop Commander • 6

WINE

RED

- Onabay Cabernet Franc • 15/45
North Fork, Long Island
Cabernet Franc, Malbec
- Klee Pinot Noir • 15/45
Willamette Valley, Oregon
Pinot Noir
- Omen • 16/46
Sierra Foothills
Red Blend
- Seghesio Barbera D'Alba • 15/45
Piedmont, Italy

WHITE

- Breganze Pinot Grigio • 10/27
Veneto, Italy
Pinot Grigio
- Domaine Saint-Lannes • 10/27
Côtes de Gascogne, France
Vegan

SANGRIA

- Red Sangria • 12/39
- White Sangria • 12/39

Smoothies

- Acai Smoothie • 10
acai + banana + almond milk
- Honey Bee • 10
banana + honey + granola + almond milk
- Nutty Espresso • 10
banana + honey + peanut butter + oat milk
- Power Up • 10
chocolate whey protein + banana + almond milk + almond butter
- add espresso shot • 2

MIMOSAS • 12 & FLIGHTS

- Cotton Candy
- Orange
- Pineapple
- Pomegranate
- Mango
- Pear
- Passionfruit
- Blood Orange
- Lavender
- Mimosa Flight (3) • 17
- Mimosa Flight (4) • 22
- Four "P" Mimosa Flight (4) • 22
• Pomegranate • Pear • Pineapple • Passionfruit
- Peach Bellini • 12

SPECIALTY MIMOSAS

- Bath Bomb Mimosa • 15
Prosecco + cocnut syrup + pineapple juice
- Pink Drink • 15
Prosecco + dragonfruit + lychee pearls
- Mimosa Tree • 45
Pick 4 juice flavors

MAKE YOUR OWN MIMOSAS • 39

- Bottle of Prosecco
- Pick your juice

SAKE (350ml bottles)

- Nigori Crème de Sake • 13
- Nigori Sake Strawberry • 15
- Ozeki Hana Awaka Sparkling Sake • 13
- Ozeki Ikezo Jelly Sparkling Peach Sake • 10

SAKE COCKTAILS • 13

- Bloody Mary
- French 75
- Sake Colada
- Sake Lemon Drop
- Toyko Mule

OTHER DRINKS

- Aperol Spritz • 15
- Negroni Sbagliato • 15