

Wedge Fries

Truffle (\$8)

Lemon pepper, Salt and Pepper

THE BORLAND HOUSE

OPEN SATURDAYS AND SUNDAYS 9AM-2PM 845-457-1513 WWW.BORLANDHOUSE.COM



ENTREES

STARTERS	
Pastry Tower	22
Selection of mini pastries, jams, and spreads	
Scones and Jam	
Plain	10
Chocolate Chip	10
Speciality	12
Seasonal Salad	10
Choice of Ranch, Blue chec House dressing. Add chicken for \$6	ese, or
Seasonal Soup	Cup \$5 Bowl \$8
SIDES	
Toast	3
Egg	3
Scrambled, sunny side up, poached, easy or medium	
Sausage	6
Bacon	6
Seasonal Fruit Bowl	6
Fried Potatoes	6
Lemon pepper, Salt and Pepper Truffle (\$8)	

Truffle Honey Grilled	18
Cheese	

Munster and Ricotta with honey and truffle oil on sourdough. Served with side salad. (Sub wedge fries \$3, Truffle fries \$4)

Wildberry, Bacon and Swiss 18

Bacon, Swiss & Cream cheese paired with BH Wildberry Jam. Served with side salad. (Sub wedge fries \$3, Truffle fries \$4)

Sausage Egg and Cheese on 18 Biscuit

Topped with southern style sausage gravy. Served with side salad. (Sub wedge fries \$3, Truffle fries \$4)

Fried Chicken and Waffle 18 Sandwich

Topped with southern style sausage gravy and maple syrup. Spicy or traditional

Skillet Frittata 15

3-egg frittata stuffed with seasonal vegetables & cheese baked in skillet Add Pesto or Harissa \$2

Creamed Leeks and Poached 18 Eggs

Two Poached eggs on artisan bread, with creamed leeks and lava salt

NY Apple stuffed French 18 Toast

French Toast layered with apples and ricotta, topped with whipped cream and home made caramel sauce

Maple Pearl Sugar Waffles 18

Local maple pearl sugar crystal waffles with whipped cream and strawberry compote

6