

THE SCHOOL HOUSE 1913

-WINTER BRUNCH MENU-

February 19, 2023

Menu created by

Executive Chef Joseph Arena

And Sous Chef Alex Ojeda

Classic Breakfast*

Two Eggs Cooked to Order, Hash Browns, Choice of Bacon, Spicy Sausage, or Ham. Choice of Toast. \$17

Classic Benedict*

Two Poached Eggs, Crispy Ham on a Toasted English Muffin, Topped with Hollandaise, Served with a Petite Green Salad. \$19

Surf and Turf Benedict*

Grilled Short Rib, Buttery Lobster, Two Poached Eggs, Toasted English Muffin, Topped with Hollandaise. Served with a Petite Green Salad. \$22

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

Florentine Frittata*

Caramelized Onions, Cheddar Cheese, Roasted Red Pepper, Kale. \$17

Pancakes*

Fluffy Buttermilk Pancakes, 2 Eggs Cooked to Order with Bacon, Spicy Sausage, or Ham.

Short Stack \$13, Tall Stack \$16

Traditional Waffle

Served with 2 Eggs Cooked to Order with Bacon, Spicy Sausage, or Ham. \$16

Braised Lamb Hash

Crispy Braised Lamb Shank, Caramelized Onion, Idaho Potato Hash, 2 eggs Cooked to Order, Hollandaise and Petite Salad. \$20

Toast Options: Wheat, Sourdough, Cinnamon Raisin.

GF, English Muffin, and Bagel Available for \$1.00 upcharge.

We proudly support and source from the following farms:

Two Coves Farms, Whatley Farms, Spear Farms,
Applewald Farms, Fairwinds Farm, Airmid's Microgreen Garden,
And 6 River Farms.

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