



21 Campwoods Road Ossining, NY 10562
BRUNCH



SAVORY

Bacon & Eggs • 12.75 (GF)

two farm fresh eggs any style + applewood smoked thick cut bacon + breakfast potatoes + toast

Huevos Rancheros • 13.95 (GF)

eggs + corn chips + black beans + avocado + pico de gallo + spicy crema

Breakfast Burrito • 13.95

sausage + eggs + peppers + onions + tomatoes + black beans + cheese + potatoes + rice + greens
 Tofu option • 11.95 (VG, V)
 Chicken option • 13.95

Western Omelet • 12.75 (GF)

ham + peppers + onions + breakfast potatoes + toast

Farm Omelet • 12.75 (GF)

sausage + onions + tomatoes + cheese + breakfast potatoes + toast

Shakshuka • 13.50 (VG)

Mediterranean tomato sauce + confit tomatoes + baked eggs + feta + chick peas + olives + cilantro + grilled pita

Avocado Toast • 11.50 (V/VG)

artisan ciabatta + fresh avocado + pickled red onion + arugula + tomato
add easy egg • 2.50 *add* smoked salmon • 6

Breakfast Pizza • 14

flatbread + goat cheese + spinach + confit tomatoes + caramelized onions + bacon + over easy egg
 Cauliflower crust (GF) *add* • 4

BENEDICTS

served with breakfast potatoes + greens
 Gluten Free bread available

Eggs Benedict • 15.50

poached eggs + hollandaise sauce + canadian bacon + homemade bacon biscuit

Eggs Benedict Florentine • 15.50

poached eggs + hollandaise sauce + fresh spinach + english muffin

Crab Benedict • 21.95

poached eggs + hollandaise sauce + fresh crab cake + brioche bun

Smoked Salmon Benedict • 21.95

poached eggs + hollandaise sauce + smoked salmon + english muffin

GRIDDLE

Buttermilk Pancakes (VG) + maple syrup

Short Stack • 9
 Tall Stack • 10

add fresh fruit • 1.50
 Chocolate Chips *add* • 1
 Fresh Blueberries *add* • 1.50
 Bananas *add* • 1.50
 Gluten Free *add* • 3

French Toast • 10.25 (VG)

thick brioche style + cinnamon + maple syrup

SOUPS

Broccoli Cheddar (VG)

Cup 6 • Bowl 7

Tomato Basil (VG/GF)

Cup 6 • Bowl 7

Housemade Chili (GF)

Cup 7.50 • Bowl 9
 ground beef + red beans + corn bread

GREENS

Southwest Chicken Salad • 15.95

chopped crispy chicken + tomatoes + bacon + cheese + avocado + croutons + homemade ranch dressing

Grilled Shrimp Salad • 17.95 (GF)

jumbo shrimp + garlic white beans + basil + tomatoes + pumpkin seeds + champagne vinaigrette

Cobb Salad • 12.95

cucumber + bacon + red onion + egg + avocado + blue cheese + blue cheese dressing
add chicken • 5
add shrimp • 7 *add* tofu • 4



greens + quinoa + mango + avocado + edamame + carrots + radishes + sesame seeds + creamy siracha
add smoked salmon • 18 (VG)
add shrimp • 18 (VG)
add chicken • 16
add tofu • 14 (V)



pure acai fruit + maple oat granola + seasonal fruit
add on • 50 cents each
 honey, peanut butter, coconut, Nutella, almond butter
add gluten-free granola • 2.50



Scone
 Scone of the day
 butter + jam
 4.75
add clotted cream • 2

With YOUR HANDS

Add Cup of Soup • 4

Add Cup of Chili • 5

10" Deep Dish Pizza • 11 (VG)

12" Deep Dish Pizza • 13 (VG)

Cauliflower Pizza • 15 (GF)

add topping • 2 each
 x cheese, sausage, bacon, pepperoni
add vegan cheese • 2

Handmade Empanadas • 12.50

stuffed beef or bean with cheese (2 of each) + sofrito aioli

served with fries

add side of greens • 1.50

Chicken with Bacon Biscuits • 13.25

chicken tenderloin + honey siracha sauce + housemade bacon biscuits

Chicken Caprese Panini • 13

roasted chicken + fresh mozzarella + fresh tomato + homemade pesto + artisan ciabatta

House BLT • 12.50

applewood smoked thick cut bacon + greens + fresh tomato + mayo + artisan ciabatta
 BLTA *add* avocado • 3

Tasty Burger • 14

char siu butter + gherkin + aged cheddar + tomato + greens + brioche bun
add bacon • 2 *add* gluten free bun • 2

7.25

For the Little Ones
 (10 and younger)

Pancakes + Bacon
 French Toast + Bacon
 Bacon & Eggs
 Nutella Toast

Sides 2.50 each

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

Sides 4 each

- Seasonal Fruit
- Sausage • Bacon
- Buttermilk Pancakes
- Avocado

Extra Maple Syrup • 2



Through Westchester County, we took the pledge to ensure we are taking proper precautions to keep everyone safe.

Plate sharing • 2 (GF) Gluten Free • (VG) Vegetarian • (V) Vegan

• 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.

• A 3% processing fee will be added to all credit card transactions

ask about our catering options



- Regular or Decaf..... • 3
- Cold Brew Iced Coffee..... • 3.50
- Espresso..... • 2.50
- Cappuccino..... • 5
- Latte..... • 5
- Chai Latte (Hot or Iced)..... • 4.50
- Add* vanilla or caramel • .50
- Hot Chocolate..... • 3
- Fresh Brewed Iced Tea..... • 3.50
- Bubble Tea • 5
- Lemonade..... • 3.50
- Shirley Temple..... • 3.50
- Arnold Palmer..... • 3.50
- Juice large or small
- Orange, Apple or Cranberry • 3 • 4
- Sparkling water..... • 3
- Coke, Diet Coke,
- Sprite, Ginger Ale..... • 3
- Hot Teas, Assorted Flavors..... • 3
- Chocolate Milk..... • 3



- Oreo Milkshake..... • 8
- Acai Smoothie • 8.95
- Honey Bee Smoothie • 8

We carry whole milk, almond and oat beverages

BEER

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

MIMOSAS • 12

- Orange
- Pineapple
- Pomegranate
- Mango
- Mimosa Flight (3) • 15
- Mimosa Flight (4) • 20

WINE

- Red Sangria • 12