



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 *add • 2.50*

Eggs Benedict • 15.50
 poached eggs + hollandaise sauce +
 canadian bacon + homemade bacon biscuit

Avo Smash Benedict • 16.50
 fresh avocado + poached eggs +
 hollandaise sauce + naan bread

Pulled Pork Benedict • 21.95
 slow braised pork + sweet potato puff +
 poached eggs + hollandaise sauce +
 greens with cranberries + pumpkin seeds
 (no breakfast potatoes)

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

Caesar Salad • 12.75
 romaine + parmesan cheese + croutons +
 homemade caesar dressing
add roasted chicken • 6 add shrimp • 8
add grilled salmon • 10 add steak • 12



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

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 • 9
- Honey Bee Smoothie • 9
- banana + honey + granola + almond milk
- Nutty Espresso Smoothie..... • 9
- banana + honey + peanut butter + oat milk

We carry whole milk, almond and oat beverages

BEER

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

WINE

- RED
- Onabay Cabernet Franc • 12
- Mattabella Old World Blend • 12
- Paumanok Assemblage • 12
- Red Sangria • 12

WHITE

- Mattabella Chardonnay • 12

MIMOSAS • 12

- Orange
- Pineapple
- Pomegranate
- Mango
- Pear
- Passionfruit
- Mimosa Flight (3) • 15
- Mimosa Flight (4) • 20
- Four "P" Mimosa Flight (4) • 20
- Pomegranate • Pear • Pineapple • Passionfruit

SAKE COCKTAILS • 13

- Bloody Mary
- Sake Colada
- Lemon Drop
- Sake Donkey
- For Goodness Sake
- Mojito