



21 Campwoods Road Ossining, NY 10562

BRUNCH

SAVORY or SWEET

Bacon & Eggs • 11.25 (GF)

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

Huevos Rancheros • 13.95 (GF)

Corn chips + black beans + avocado + pico de gallo + spicy crema

Western Omelet • 10.95 (GF)

Ham + peppers + onions + breakfast potatoes + toast

Farm Omelet • 11.50 (GF)

Sausage + onions + tomatoes + cheese + breakfast potatoes + toast

Bagel Sandwich • 6.50

Applewood smoked thick cut bacon + farm fresh eggs any style + cheese

Asparagus Frittata • 11.00

Farm fresh eggs + asparagus + greens + breakfast potatoes (VG/GF)

Spinach Frittata • 8.50 (VG/GF)

Spinach + farm fresh eggs + greens + breakfast potatoes

Avocado Toast • 10.95 (V/VG)

Artisan ciabatta + fresh avocado + pickled red onion + arugula + tomato
add over easy egg • 2.50

Breakfast Pizza • 13.50

Flatbread + goat cheese + spinach + roasted tomatoes + caramelized onions + bacon + over easy egg

Chili Scramble • 10.95

Chili + scrambled eggs + potatoes + housemade cheese sauce

Buttermilk Pancakes (VG)

Short Stack • 7.50

Tall Stack • 8.50

add fresh fruit • 1.50

Chocolate Chips add • 1

Fresh Blueberries add • 1.50

Bananas add • 1.50

Gluten Free add • 2.50

French Toast • 9.25 (VG)

Thick brioche style + cinnamon



Pure acai fruit + house made granola + seasonal fruit
add on • 50 cents each
honey, peanut butter, coconut, Nutella
add gluten-free granola • 2.50



Regular or Decaf..... • 2.75
Cold Brew Iced Coffee..... • 3.50
Espresso..... • 2.50
Cappuccino..... • 4
Latte..... • 4.25
Hot Chocolate..... • 3



Fresh Brewed Iced Tea
Unsweetened..... • 3
Lemonade..... • 3
Arnold Palmer..... • 3
Sparkling water..... • 3
Coke, Diet Coke,
Sprite, Ginger Ale..... • 3
Hot Teas, Assorted Flavors.. • 3
Chocolate Milk..... • 3

Small..... • 3
Large..... • 4

SOUPS

Broccoli Cheddar (VG)

Cup 5.25 • Bowl 6.95

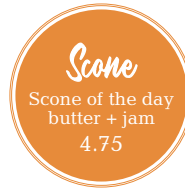
Tomato Basil (VG)

Cup 4.75 • Bowl 6.50

Housemade Chili (GF)

Cup 7.25 • Bowl 8.75

Ground beef + red beans + corn bread



With YOUR HANDS

Add Cup of Soup • 4

Add Cup of Chili • 5

10" Deep Dish Pizza • 10 (VG)

12" Deep Dish Pizza • 12 (VG)

Cauliflower Pizza • 13.95 (GF)

add topping • 2 each

x cheese, sausage, bacon, pepperoni

add vegan cheese • 2

Handmade Empanadas • 11.95

Stuffed beef or bean with cheese (2 of each) + cilantro lime aioli + sofrito aioli

served with fries

add side of greens • 1.50

Chicken with Bacon Biscuits • 11.95

Chicken tenderloin + honey siracha sauce + housemade bacon biscuits

Chicken Caprese Panini • 12.25

Roasted chicken + fresh mozzarella + fresh tomato + pesto + artisan ciabatta

Veggie Panini • 10.50 (VG)

Fresh grilled vegetables + roasted red pepper hummus + artisan ciabatta

House BLT • 11.95

Applewood smoked thick cut bacon + greens + fresh tomato + mayo + artisan ciabatta

BLTA add avocado • 3

GREENS

Roasted Chicken Salad • 13.95

Chicken + goat cheese + tomatoes + cucumbers + cranberries + croutons + balsamic vinaigrette

Spring Fresh Salad • 12 (V/VG)

Berries + pecans + honey lime vinaigrette

add roasted chicken • 3

add grilled shrimp • 5

5.95

For the Little Ones

(10 and younger)

Pancakes

French Toast

Bacon & Eggs

Nutella Toast

Pasta (butter or tomato sauce)

Sides 2.50 each

One egg • Plain Bagel • English Muffin •

Toast (white, wheat, rye, multigrain or gluten-free)

Sides 3.50 each

Bacon • Seasonal Fruit • Sausage

Buttermilk Pancakes • Avocado

add

Real Maple Syrup • 3

(GF) Gluten Free • (VG) Vegetarian • (V) Vegan *ask about our catering options*

• 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.