



-ALA CARTE-

SINGLE EGG 3.5

SINGLE GNOMECAKE 5

TOAST 3.5

English muffin bread, rye, challah bread, gluten free

SAUSAGE 3.5

BACON 3.5

SHREDDED POTATOES 3

AVOCADO 3

FRUIT BOWL 3.5

-BEVERAGES-

FOUNTAIN SODA 3

Pepsi, Diet Pepsi, Sierra Mist, ginger ale

MILK 3

choose whole or chocolate

ICED TEA 3

unsweetened, side of lemon

FRUIT JUICE 3

apple, orange, cranberry, or tomato

LEMONADE 3

pink lemonade

COFFEE OR TEA 2

- (V) -VEGAN-
- (VG) -VEGETARIAN-
- (GF) -GLUTEN FREE-
- (*) -CAN BE GLUTEN FREE-

THE GNOME BISTRO

-FEATURES-

GNOMECAKES VG 10.5

Short stack pancakes, local maple syrup, whipped cream, blueberries

CREME BRÛLÉE FRENCH TOAST 10.5

Custard dipped challah bread, caramelized sugar, maple syrup

JUNIOR GNOME VG * 9

Two eggs any way, shredded potatoes, choice of toast

HANGRY GNOME 14

One egg any way, bacon, single gnome cake, sausage, choice of toast

GNOMELET VG GF 9.5

Local Farm Egg omelet, shredded potatoes

Add \$1 each- peppers, onions, spinach, tomato, gouda, cheddar, Swiss,

American Add bacon, sausage, or portobello -2.

CLOUDBERRY FLOWERTINE * 14

Poached egg, house-made English muffin bread, cloudberry jam, baby spinach, hollandaise, bacon, with shredded potatoes

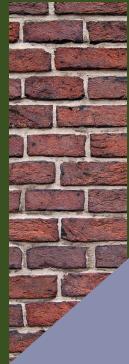
CLASSIC BENEDICT VG * 12

House-made English muffin bread, choice of egg, hollandaise sauce with shredded potatoes

QUINOA AVOCADO BOWL V 12

Multi-colored quinoa, baby spinach, avocado, tomatoes, sesame vinaigrette

Add egg-2.5



THE GNOME BISTRO



-APPS-

SOUP OF THE DAY

Ask your server for daily creation

GNOOME WINGS GF 13

Mild, medium, hot, bbq, Thai Chili, Cloudberry

TOTCHOS VG GF 10.5

Fried tater tots, cheese sauce, jalapeños, roasted cherry tomatoes, scallions, sour cream gravy

BOSTONIAN SHRIMP GF 12

Horseradish stuffed bacon wrapped shrimp, Char Sui cocktail sauce

LOADED FRITTERS GF 10.5

Cheddar, bacon, scallion fried potato fritters, sour cream gravy

FRIED MOZZARELLA 10

Plum tomato sauce

-SALAD-

CHURCH STREET SALAD VG GF 12

Baby spinach, dried cranberries, mixed nuts, NY apples, house vinaigrette

CHEF'S COBB SALAD GF 14

Bacon, avocado, tomatoes, hard boiled egg, turkey, cucumbers, baby greens, buttermilk ranch

GARDEN SALAD * VG 10

Tomatoes, cucumbers, peppers, red onion, croutons, house vinaigrette

Add to any salad: chicken 6, shrimp 8, burger 6, portobello 5

-FEATURES-

COTTAGE RUEBEN *

Corned beef, red cabbage, Swiss, Russian dressing, toasted rye

WEST COAST CHICKEN SANDY

Boneless fried chicken, avocado, bacon, Gouda, ranch

EAST CHATHAM DIP

Shaved prime rib, melted Swiss cheese, caramelized onions, toasted hoagie, au jus

APPLE HONEY GRILLED CHEESE *

Green apples, local honey, American & cheddar, bacon, challah bread

THANKSGIVING TURKEY CLUB

Turkey, herb stuffing, cranberry aioli, turkey gravy soaked bread center, baby spinach, challah bread

ALPINE PRIME RIB *

Rosemary, sage, & garlic rubbed, au jus, grilled vegetable, shredded potatoes or hand cut fries

PORTOBELLO PARMESAN VG

Quinoa encrusted portobello, plum tomato sauce, fresh mozzarella, linguine

GARDEN PICCATA

Chicken, capers, portobello, red onion, roasted garlic, spinach, tomato, lemon vino sauce, linguine

FISH & CHIPS

Beer battered fish filet, tartar sauce, pickles, fries

MEATLOAF

Bacon wrapped, beef, sausage, & ground turkey meatloaf, gravy, shredded potatoes, grilled vegetable

BUILD YOUR GNOME BURGER *

Build your own, chicken, beef, or portobello creation

Toppings- caramelized onions, gouda, American, Swiss, cheddar, fried egg, jalapeños, red cabbage, red onion- 1.5 each

Add bacon, avocado, portobello, GF bun-3 each

All Sandwiches served with hand cut fries & pickle
Substitute garden salad 1, or sweet fries 2