

BRUNCH MENU

HORS D'OEUVRES

- CHESTNUT INN FRITES 10**
House Cut Fries. Roasted Garlic Aioli.
Curried Ketchup. Mornay.
- SHRIMP COCKTAIL 16**
Cocktail Sauce. Lemon Wedge.
- FRIED ARTICHOKEs 15**
Panko. Roasted Garlic Aioli.
- HOUSE SALAD 12**
Mixed Greens. Concasse Tomato. Pickled
Shallot. Lemon Vinaigrette.
- FRENCH ONION SOUP GRATINÉE 12**
Swiss Cheese

SIDES

- FRITES 8**
- SIDE SALAD 7**
- SAUTÉED BROCCOLINI 9**
- POMME PUREE 9**
- CANADIAN BACON 9**
- SMOKED SALMON 10**
- CRISPY POTATOES 7**

ENTRÉES

- CHESTNUT INN EGGS BENNY 18**
House Made English Muffin. Canadian Bacon or Cold
Smoked Salmon. Poached Egg. Hollandaise.
Crispy Potatoes.
- CHEF'S OMELETTE 17**
Farm Fresh Eggs. Fine Herbs. Crispy Potatoes.
Gruyere **Add 3** Canadian Bacon **Add 5**
- STUFFED FRENCH TOAST 22**
Griddled Cocoon Coffee House and Bakery Bread. House
Made Lemon Whipped Ricotta. Strawberry Rhubarb Coulis.
Powdered Sugar.
- STEAK AND EGG FRITES 45**
Grilled Steak. Scrambled Eggs. House Cut Fries. Hollandaise
- MAC AND CHEESE GRATIN 20**
Cavatappi. Gouda. Fontina. Gruyere. Panko Crumble.
- CHESTNUT TAVERN BRUNCH BURGER 20**
Custom Blend Patty. Sunny Side Egg. Onion. Lettuce. Tomato.
Gruyere. House Cut Fries.
- FRENCH DIP 18**
Cold Shaved Steak. Warm French Bread. Horseradish Cream.
Gruyere. Bone Marrow Jus. House Cut Fries.
- GRILLED CHICKEN SPRING SALAD 16**
Grilled Chicken Paillard. Mixed Greens. Burrata. Balsamic
Strawberry. Pickled Shallot. Balsamic Vinaigrette.
- ADD ONS**
- GRILLED CHICKEN PAILLARD 9**
- GRILLED STEAK 10**
- SEARED STEELHEAD TROUT 12**
- CHILLED SHRIMP 12**

DESSERTS

SEASONAL SELECTIONS FROM
COCOON COFFEE HOUSE AND BAKERY

**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your
Risk of Foodborne Illness. Especially If You Have Certain Medical Conditions.