

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.
- CRISPY ARTICHOKE 15**
Panko Breaded. Herb Aioli.
- SIZZLING GARLIC SHRIMP 18**
Garlic Butter. White Wine.
Grilled Garlic Toast
- HOUSE SALAD 12**
Mixed Greens. Concasse Tomato. Pickled
Shallot. Lemon Vinaigrette.
- FRENCH ONION
SOUP GRATINÉE 12**

SIDES

- FRITES 8**
- SIDE SALAD 7**
- HARICOT VERT 9**
- GRILLED ASPARAGUS 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. Grilled Peach Compote.
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.
- LONDON BROIL SANDWICH 21**
Grilled Marinated Steak. Caramelized Onion.
Gruyere. Arugula. Frites.
- LOUIE SALAD 15**
Romaine. Roasted Tomato. Cucumber. Avocado.
Haricot Vert. Buttermilk Dressing.
Grilled Chicken +5 Seasoned Shrimp + 7

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.