

# Fowl Mouth

## WEEKEND BRUNCH

### Avocado Toast \$11

Vine Ripened Tomato, Arugula  
Pickled Shallots, Radish, Vinaigrette, Za'atar  
Add Egg \$1.50

### Breakfast Taco Platter \$13

Three Tortillas, Eggs, Peppers, Onions  
Pickled Jalapeños, Potatoes, Cheese, Salsa  
\*Add Bacon or Chorizo \$3

### Bird and Pig Sandwich \$10

Double Pork Sausage Patty, Egg  
Cheddar Cheese, Herbed Aioli  
Toasted Buttered Roll, Side Salad

### Bananas Foster Waffles \$13

Belgium Waffle, Rum, Bananas  
Fresh Mixed Berries, Brown Sugar  
Vermont Maple Syrup

### Far Out Parfait \$7

Vanilla Greek Yogurt, Fresh Mixed Berries  
House Granola, Toasted Nuts and Seeds

### Eggs Benedict \$16

Prosciutto, Hollandaise  
English Muffin  
Side Salad

### Smoked Duck Hash \$14

Two Eggs Your Way, House Potatoes  
Rajas, House Pickles  
Whole Grain Mustard, Marble Rye Toast

### Buttermilk Pancakes \$11

House Preserves, Fresh Mixed Berries  
Vermont Maple Syrup  
Whipped Butter

### Steel Cut Porridge \$6

Coconut, Steamed Almond Milk  
House Preserves, Dry Fruit  
Toasted Nuts and Seeds

### Seasonal Fruit Plate \$10

Honey, Lime, Mint

## A LA CARTE ADDITIONS

Applewood Smoked Bacon, Chorizo or Pork Patty \$4  
Smoked Chicken & Apple Sausage Links or Ham \$4  
Breakfast Potatoes \$4  
English Muffin \$3

Rye Toast \$3  
Pancake, Waffle or French Toast \$4  
Cage Free Eggs \$3  
Side Salad \$3



Saturday & Sunday  
11 a.m. - 3 p.m.

