

DRESSING ROOM BRUNCH MENU



Flaky Frenchman with seasonal chutney \$12
super crispy organic corn flake-crust French toast,
house-made maple caramel

Zucchini Pancake \$14
with poached farmhouse eggs, DR hollandaise

Foraged Frittata Soufflé \$13
chives, cured pork belly, wild arugula, aged sheep cheese,
foraged mushrooms, bread crumb topping



Woozie Wickfors' Eggs Benedict \$15
house-made drop biscuit and choice of smoked ham or
wild smoked salmon with DR hollandaise.

Woozie's Eggs Your Way \$14
two eggs, any style, with house-cured pork belly or sausage,
grilled Wave Hill bread



Grilled Bacon and Cheese Sandwich \$9
Wave Hill bread, Beaver Brook Farms cheese

Grilled Vegetable Sandwich \$16
roasted portobello, sweet red pepper, house-made mozzarella,
pickled onions, herbs on grilled country loaf

DR Seasonal Mixed Green Salad \$8
assorted local lettuce, seasonal apples, Shelburne Farm's cheddar cheese
apple vinaigrette - with chilled chicken add \$6



Newman Says "Use a Spoon" Chop Salad \$9
seasonal apples, market vegetables, toasted almonds,
local goat cheese, mustard vinaigrette -- with chilled chicken add \$6

Confit of Tomato Soup \$13
cup of soup with Nehantic Abbey grilled cheese garnish



Pan Seared Sunburst Trout and Traditional Seasonal Hash \$18
fingerling potatoes, onion and local braising greens

Connecticut Oysters Roasted "Beacon Style" \$12
Jeff's famous oysters, shaved shallot, fresh thyme butter

Super-Fresh Connecticut Oysters \$10
from Nell's buddy, Jeff Northrup

DR Organic Granola Parfait \$12
Beaver Brooks yogurt, agave syrup



SIDES

Smoked Ham or Bacon \$5

Grits or Seasonal Hash \$5

Cast Iron Corn Bread \$5



Grilled Wave Hill Bread \$3

a 20% gratuity will be added to parties of six and larger

*thoroughly cooking meats, poultry, seafood, shellfish or eggs
reduces the risk of foodborne illness*