

Choose one appetizer and one brunch entrée item along with your choice of cocktail: **Bloody Mary, Mimosa, Sangria, Bellini or Salty Dog**
(we will happily substitute a non-alcoholic beverage upon request.)

Appetizers

House-Made Whole Grain & Mixed Nut Granola, fresh berries, yogurt

Tomato & Basil Bisque, parmesan crostini

Parsnip & Roasted Pear Puree, pear, celery, golden raisins, porcini oil

Creamy Polenta, Paul Bunyan maple sugar and cinnamon, dried fruit, toasted almonds

Smoked Salmon, truffled potato cake, aioli, capers, red onion, egg

Cheese & Fresh Fruit: *served with fresh baguette*

La Mancha “Manchego Añejo”; Spain, raw sheep’s milk, hard
Auvergne “Fourme d’ Ambert”; France, raw cow’s milk, semi-firm
Cabot Creamery “Clothbound Cheddar”; Vermont, cow’s milk, firm

Arugula, crimini mushrooms, house-made pancetta, potatoes, pancetta vinaigrette, Riverview Farms goat cheese

Local Mesclun Greens, sherry vinaigrette, blue cheese, crispy shallots

Brunch Entrees

Two Eggs any Style, smoked paprika roasted fingerlings, fresh fruit, white or wheat toast, choice of bacon, chicken sausage or sausage*

Casbah Benedict, poached eggs, English muffin, hollandaise, tomato-oregano, smoked paprika roasted fingerlings, fresh fruit, choice of prosciutto, smoked salmon or spinach*

Braised Lamb & Eggs, braised Elysian Fields Farm lamb shoulder, spinach, poached local eggs, tarragon, grilled sourdough*

Casbah Scramble: local eggs, zucchini, roasted shallots, chorizo sausage, Pecorino Romano, smoked paprika roasted fingerlings, fresh fruit, white or wheat toast *

Sea Scallop Fry, house-made fennel sausage, butternut squash, caramelized onions, scrambled eggs, white corn grits, croissant *

Jumbo Lump Crab & Tomato Omelet, fresh fruit, smoked paprika roasted fingerlings, white or wheat toast *

Wild Mushroom Omelet, goat cheese, fresh fruit, smoked paprika roasted fingerlings, white or wheat toast *

Old Fashioned Waffle, maple syrup, whipped cream, fresh fruit, choice of bacon, chicken sausage or sausage

Brioche French Toast, caramelized apples, fresh fruit, choice of bacon, chicken sausage or sausage

Ricotta Cavatelli, butternut squash, Brussels sprouts leaves, rapini, ricotta

Orecchiette, grilled chicken, dried cranberries, Riverview Farms goat cheese, sage cream

Scottish Salmon, lentils, spinach, tarragon, sun-dried tomato & caper vinaigrette

Hanger Steak & Frites, Maytag blue cheese, veal jus

Choose one children's appetizer, one children's entrée,
for children 12 years and under.

Children's Appetizers

House-Made Whole Grain & Mixed Nut Granola, mixed nuts,
fresh berries, yogurt

Creamy Polenta, Paul Bunyan maple sugar and cinnamon,
dried fruit, toasted almonds

Yogurt, strawberry compote

Tomato Soup

Children's Entrees

Two Eggs any Style with bacon or sausage, roasted fingerlings,
fresh fruit, choice of white or wheat toast *

French Toast, fresh fruit, choice of bacon, chicken sausage or sausage

Old Fashioned Waffle, maple syrup, whipped cream, berries,
choice of bacon, chicken sausage, or sausage

Cheddar Omelet, roasted fingerlings, fresh fruit,
choice of white or wheat toast *

Kid's Pasta, choice of orecchiette, gnocchi, linguini or cavatelli
with tomato sauce or butter & cheese

Cocktails

Bellini 8

Mimosa 8

Bloody Mary 8

Sangria 9

Salty Dog 9

Fresh Juice

Orange 4

Grapefruit 4

Side Dishes

English Muffin 1.5

White Corn Grits 4

Toast 1.5

One Egg* 2

Chicken Sausage 3

Sausage 2

Bacon 2

Paprika Potatoes 4

We believe in the beauty of cooking with local, seasonal ingredients.
Some of our favorite producers are:

Heritage Farm

Peter Burns; Ridgway, PA

Penn's Corner Farm Alliance

Produce from a regional farm cooperative; Southwest Pennsylvania

Paul Bunyan's Sugar Camp

Enos Family; Rockwood, PA

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition

18% gratuity will be added to parties of six or more.