



YOU HAD ME AT "BRUNCH" FOOD MENU



Winery Brunch Board \$35

Serves 2, \$18 additional per person

NY Cheddar, Prosciutto, handmade Sugar Waffles, English Muffin, Croissants, Saratoga Crackers, Brooklyn Espresso chip cookies, Surprenant's Jam & Wine-Infused Jelly, tomatoes, olives, grapes, strawberries and whipped butter.

Flip to view our Bottomless Mimosas Brunch Experience!



Bagel Board \$34

Serves 2, \$17 additional per person

A toasty New York Style Egg Bagel, 2 Everything Bagel Holes stuffed with chive & dill cream cheese, and 2 Cinnamon Bagel Holes stuffed with honey, brown sugar & cinnamon cream cheese are accompanied by all the fixin's, including Smoked Nova Salmon, tomatoes, capers, pickled red onions, whipped cream cheese, Nettle Meadow Honey Lavender Chevre, Surprenant's Wine Jelly, grapes, strawberries, and blueberries.

More Brunch Fuel...

Harvest Flatbread \$14



Home Sweet Home (*apple pie wine*) Wine-Infused Jelly a top naan flatbread w/ Nettle Meadow Apple Cider Chevre, apple slices, caramel drizzle, and a cinnamon sugar sprinkle on top.

The George Flatbread \$14



Berry Breeze (*mixed berry wine*) Wine-Infused Jelly a top naan flatbread w/ Nettle Meadow Lavender Honey Chevre, strawberry slices, blueberries & a honey drizzle.

Strawberries 'n Cream Waffles \$12.99



Delicious handmade Liege Sugar Waffles are toasted to perfection and topped with fresh strawberries, maple syrup, whipped cream and a chocolate drizzle.
Single waffle available \$7

Maple Apple Bacon Croissant \$12



Sweet & Smoky! A Flaky, Buttery Croissant topped with crispy Bacon, Cinnamon Sugar Apples, Lowville Maple Cheddar Cheese & a drizzle of Maple Syrup, then toasted to perfection.

Spinach Artichoke Lox Croissant \$14



Worldlings Pleasure Spinach Artichoke Asiago Cheese is spread on a flaky croissant and topped with Smoked Salmon, Pickled Red Onions, Tomatoes, Capers and Arugula.



Lake Winds Fruit Salad \$6

Red and green Grapes, strawberries, blueberries and mandarin oranges are marinated in our Lake Winds White, a sweet mango-infused white wine. Served in a dish topped with Whipped Cream and a cherry on top.

Gluten Sensitive Substitutes Available for added fee. All items prepared in same environment, cross contamination likely.

Flip for our brunch cocktail menu!





YOU HAD ME AT "BRUNCH"

COCKTAIL MENU

"From Lakes to Mountains" Mimosa Flight

\$25 Flight of (4) Half-Size Mimosas!

PEACH SUNRISE MIMOSA

Gold Sugar rim, Beachside Bubbly (*peach sparkling*), orange juice & orange garnish.

LAKESIDE MIMOSA

Berry Pink Sugar rim, Lakeside Bubbly (*raspberry sparkling*), lemonade & lemon garnish.

MOUNTAINSIDE MIMOSA

Cinnamon Sugar rim, MountainSide Bubbly (*red sparkling*), apple cider & cinnamon sugar apple garnish.

MIDNIGHT MIMOSA

White Sugar rim, Midnight Bubbly (*dry white sparkling*), cranberry juice & cranberry garnish.

Each Mimosa is available at full size for \$12



**Any of our mimosa's can be made with Lyre's Non-Alcoholic Sparkling Wine*

Bottomless Mimosa Brunch

\$40 *Per person, this is not a shared experience.*

Start with our delicious Mimosa Flight. Spend at least \$16pp on anything you'd like from our delicious brunch food menu (*flip over*).

After that, enjoy bottomless full-size mimosas by the glass!

Limit 2 hours for this experience. Excessive drinking is prohibited.



ADK BLOODY MARY \$14

Tajin rim, Raquette Lake Bloody Mary Mix, Vodka, Cabernet Sauvignon. Garnished with tomatoes, olives, bacon, and a Hilton Family Farms garlic dill pickle.

THE CHILL COWBOY \$14 (*Mocktail Available \$10*)

KRU Coffee Lattee, Springbrook Cowboy Coffee infused vodka, caramel, served over ice and topped w/ whipped cream.

THE JELLY JAR \$14

Semi-Dry Riesling, Springbrook Vodka, lemon juice, & simple syrup poured atop a muddled mixture of strawberries, Soaring Strawberry wine-infused jam, basil leaves & simple syrup. Garnished with a strawberry!

A LONG AWAITED SPRING \$14

Soaring Strawberry (*strawberry wine*), Sly Fox Gin, lemon juice, honey, greek yogurt, hibiscus simple syrup. Garnished with a dried hibiscus flower and fresh strawberry in a glass rimmed with Berry Pink sugar.

FIRESIDE ESPRESSO MARTINI \$14

Our Fireside Reserve (*port style wine*) & Springbrook Hollow Cowboy Coffee Vodka are shaken with our dark cold brew coffee & poured into a chilled martini glass. Garnished with coffee beans

Non-Alcoholic Options

COFFEE & TEA: \$3

Hot Coffee (*Decaf and Regular*)

KRU Coffee Cold Brew \$5

Green Tea

JUICE: \$3 (6oz glass)

Orange Juice

Cranberry Juice

Apple Cider

Additional brunch cocktails

Flip for our delicious brunch food menu

