



# 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 Mimosa 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.

## Harvest Flatbread

## The George Flatbread

## Breakfast Flatbread

## Strawberries 'n Cream Waffles



\$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.



\$14

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



\$14

Fluffy scrambled eggs, a top a warm naan flat bread with savory prosciutto, roasted red peppers, crispy bacon and a rich melted mozeralla cheese blend.



\$12<sup>99</sup> Single waffle available \$7

Handmade Liege Sugar Waffles are toasted to perfection and topped w/ strawberries, maple syrup, whipped cream and a chocolate drizzle.

## 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 Bagel \$14



Worldlings Pleasure Spinach Artichoke Asiago Cheese is spread on an egg bagel and topped with Smoked Salmon, Pickled Red Onions, Tomatoes, Capers and Arugula.

## Breakfast BLT \$14



Crispy Bacon, Lettuce, Tomato, Eggs, Worldling's Pleasure "Istabesto" (*Sun-Dried Tomato Pesto & Asiago Cheese*), and Mayo on Rustic Panini Bread, toasted to perfection.

*All Sandwiches are served with a Hilton Family Farms' Crisp Garlic Dill Pickle and Saratoga Dark Russet Potato Chips*

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

**\$24** 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.

### APPLE CIDER MIMOSA

Cinnamon Sugar rim, Beachside Bubbly (*peach 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** (*Mocktail Available \$10*)

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

### THE HOT COWBOY **\$14** (*Mocktail Available \$10*)

Dark Roast coffee, Springbrook Cowboy Coffee infused vodka, caramel, & brown sugar simple syrup. Topped w/ whipped cream & caramel drizzle.

### SPICED BERRY COLLINS **\$14** (*Mocktail Available \$10*)

Red Barn (off-dry red), Montauk Distillery Rum, berry syrup, simple syrup, & lemon juice. Garnished w/ blackberries.

### 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

### FRENCH TOAST SUPREME **\$14**

Home Sweet Home (*apple pie-infused*), American Oak Distillery Maple Whiskey, & maple flavored syrup. Glass is rimmed w/ cinnamon sugar. Garnished w/ a Hudson Valley French Toast marshmallow.



## Non-Alcoholic Options

**COFFEE: \$3**

Hot Coffee (*Decaf and Regular*)

**JUICE: \$3** (*6oz glass*)

Orange Juice

Cranberry Juice

Apple Cider

*Flip for our delicious  
brunch food menu!*

