



Shelburne Breakfast Menu

[available Saturday + Sunday 8am - 12pm]

Executive Chef: Jake Martin | Chef de Cuisine: Jadd O'Reilly

BREAKFAST

Soft Scrambled Farm Eggs 15
chanterelles. chevre. scallions.
grilled bread. *v / can be gf*

Breakfast Board 25
soft boiled farm egg. pickled vegetables. soft cheese. cured
meats. warm bread. preserves. *can be gf*

Biscuits & Gravy 12
buttermilk biscuits & housemade sausage gravy.

Breakfast Sandwich 11
aged cheddar. egg. blue scorcher bun. sausage or bacon.

Smoked Salmon Scramble 14
pickled onions. creme fraiche. grilled bread. *can be gf*

Shaved Beef Hash 13
summer peppers. potatoes. sunny side eggs. *gf*

Warm Mushroom Toast 13
soft herb salad. preserved lemon. *v+ / can be gf*

Organic Greens 10
pickled grapes. pecans. *v / gf*

House Made Apple Bread French Toast 12
berry compote. chantilly cream. *v*

Omelette of the Day m.p.
seasonal offering with lightly dressed greens..

A LA CARTE

Two Farm Eggs *gf* 5

Roasted New Potatoes *gf / v+* 4

Daily's Smoked Bacon *gf* 6

Blue Scorcher Sourdough *v* 4

Housemade Maple Sausage *gf* 6

Fresh Fruit *v+* 5

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Thank you for dining with us. An 18% living wage charge is included on each check. 7% of this charge goes directly to your server in the form of a commission and the house retains the remainder to help fund higher wages and benefits for all hourly staff. Gratuities are not expected but will be accepted and will go directly to your server.

Adrift Hospitality strives to serve products both responsibly and sustainably. Due to declining numbers and climate issues, we will not be serving dungeness crab or raw oysters at this time. We appreciate your decision to support our local products and the rehabilitation of our ecosystems.