



Shelburne Breakfast Menu

Executive Chef: Jake Martin | Chef de Cuisine: Casey Venus

BREAKFAST

Mushroom Scramble 14

chanterelles. chevre. scallions.
grilled bread. *v / can be gf*

Crab Scramble 16

dungeness crab. herbed farmer's cheese.
grilled bread. *can be gf*

Soft Herb Omelet 13

chevre. creme fraiche. lightly dressed greens. *v / gf*

Summer Greens & New Potatoes 13

poached farm eggs. grilled bread. *v / can be gf*

Rosti Potato 11

poached farm eggs. soft herb salad. *v / gf*

Seasonal Quiche 12

lightly dressed greens. *v*

Breakfast Board 25

soft boiled farm egg. pickled vegetables. soft cheese.
cured meats. fresh fruit. baked good. warm bread.
preserves. *can be gf*

Beet Cured Salmon Toast 13

creme fraiche. pickled onion.
lightly dressed greens. *can be gf*

Warm Mushroom Toast 13

soft herb salad. preserved lemon. *v+ / can be gf*

Fred's Greens 9

shallot confit. toasted pecans. pecan oil. *gf / v*

Dylan's Cottage Bakery French Toast 12

cardamom. berry compote. chantilly cream.

A LA CARTE

Two Farm Eggs *gf* 5

Daily's Smoked Bacon *gf* 6

Housemade Maple Sausage *gf* 6

Roasted New Potatoes *gf* 4

Grilled Sourdough *v+* 3

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.