



Shelburne Breakfast Menu

[available Saturday + Sunday 8am - 12pm]

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

BREAKFAST

Mushroom Scramble 15

wild mushrooms. chevre. scallions.
grilled bread. *v / can be gf*

Breakfast Board 25

soft boiled egg. cheese. cured meat.
fruit. warm breads. *can be gf*

Dungeness Crab Scramble 17

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

Breakfast Sandwich 11

gruyere. egg. house roll. choice of meat.

Smoked Salmon Scramble 14

pickled onion. creme fraiche. grilled bread. *can be gf*

Braised Beef Hash 13

potatoes. onion. kale. sunny side eggs. *can be gf*

Roasted Mushroom Toast 13

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

Winter Greens 9

pecan. shallot confit. vinaigrette. *v / gf*

House Made Apple Bread French Toast 12

maple syrup. chantilly. cinnamon. *v*

Omelette of the Day m.p.

seasonal offering. lightly dressed greens.

A LA CARTE

Two Farm Eggs *gf* 5

Roasted Potatoes *gf* 4

Daily's Smoked Bacon *gf* 6

Grilled Sourdough *v+* 4

Housemade Maple Sausage *gf* 6

Fruit *v / gf* 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.