

SHELBURNE PUB

Executive Chef: Jake Martin | Chef de Cuisine: Alexandra Jones



BREAKFAST

Soft Scrambled Farm Eggs 14
mushrooms. chevre. scallions. grilled bread. v. gf available.

Biscuits & Gravy 12
buttermilk biscuits. housemade sausage gravy.

Omelette of the Day MP
seasonal offering with lightly dressed greens. v. gf.

Braised Pork Hash 15
mama lil's peppers. onions. potatoes. two eggs. gf.

Breakfast Sandwich 13
aged cheddar. egg. blue scorcher bun. choice of meat.

Smoked Salmon Scramble 17
pickled onions. creme fraiche. grilled bread. gf available.

Warm Mushroom Toast 13
soft herb salad. preserved lemon. v+. gf available.

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

Housemade Apple Bread French Toast 13
berry compote. chantilly cream. v.

SIDES

Two Farm Eggs gf. 5

Daily's Smoked Bacon gf. 6

Housemade Maple Sausage gf. 6

Roasted New Potatoes gf. v+. 5

Blue Scorcher Sourdough v+. 6

Fresh Fruit v+. 5

Organic Greens pickled grapes. pecans. v. gf. 9

COCKTAILS

Mimosa 9
prosecco. orange or grapefruit.

Bloody Mary 12
vodka. portland bloody mary mix.

Cranberry + Bubbles 13
vodka. lime. combier. prosecco. adrift distillers cranberry liqueur.

Bees Knees 12
gin. honey simple. lemon. lemon twist.

Lavender G&T 13
adrift love warrior gin. st germaine. tonic. orange and lavender
bitters.

Irish Coffee 11
jameson. brown sugar. columbia river coffee. whipped cream.

N/A DRINKS

Iced Tea 3.5

Beach House Hot Tea 3

Lemonade 4

Cranberry Lemonade 4.5

Columbia River Coffee Roasters 3

Brew Dr. Clear Mind Kombucha 6

Coke. Sprite. Fanta. 5

Diet Coke 3

Fever Tree Ginger Beer 4

Sparkling Izze [rotating selection] 5

Maine Root Beer 4

Sant Aniol Sparkling Water 6

With the goal of bringing greater equity to our entire staff, we have added an additional 18% living wage fee. This fee goes directly back to all hourly employees in the form of higher wages, benefits, and a 7% commission to your server. Please take this into consideration when leaving an added gratuity for your server or bartender.

Adrift Hospitality strives to serve products both responsibly and sustainably. Due to the seasonality of products and climate issue, you may not find certain items on our menu. Thank you for helping us to support local and to rehabilitate our ecosystems.

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