

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 16
mama lil's peppers. onions. potatoes. two eggs. gf.

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

Smoked Salmon Scramble 18
pickled onions. creme fraiche. grilled bread. gf available.

Warm Mushroom Toast 14
soft herb salad. preserved lemon. v+. gf available.

Breakfast Board 40
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 11
prosecco. orange or grapefruit.

Bloody Mary 14
vodka. portland bloody mary mix.

Cranberry + Bubbles 16
vodka. lime. combier. prosecco. adrift distillers cranberry liqueur.

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

Lavender G&T 18
adrift love warrior gin. st germaine. tonic. orange and lavender bitters.

Irish Coffee 18
jameson. brown sugar. columbia river coffee. whipped cream.

gluten free = gf | vegetarian = v | vegan = v+

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.

Dine-in parties of six or more will be charged an automatic gratuity of 20%.