

RESTAURANT  
BY  
**BUTLER**

**BREAKFAST SERVED  
6:30AM TO 11:30AM**

**SANDWICHES**

**Egg, Cheddar & Avocado** ..... \$9  
Two scrambled organic eggs with one-year aged Grafton cheddar, sliced avocado and sriracha mayo on toasted ciabatta

**Egg & Prosciutto** ..... \$9  
Two scrambled organic eggs with Grana Padano cheese and thinly sliced prosciutto on toasted ciabatta

**McButler** ..... \$9  
Two scrambled organic eggs with one-year aged Grafton cheddar and sliced Canadian bacon on toasted English muffin

**PLATES**

**American\*** ..... \$10  
Two eggs cooked any style and served with choice of white or nine-grain toast and choice of Canadian bacon, breakfast sausage or bacon

**Cheddar Omelette** ..... \$11  
Three egg French rolled omelette with one-year aged Grafton cheddar and choice of Canadian bacon, breakfast sausage or bacon

**Continental** ..... \$10  
Choice of a croissant or morning bun with a choice of smoked ham, hard boiled egg, or prosciutto, served with cut fruit

**Smoked Whitefish Salad** ..... \$11  
A creamy, spreadable blend of mayo and smoked whitefish served with nine-grain toast, crudite vegetables, cornichons and red onion

**Buttermilk Waffles** ..... \$10  
Waffles with choice of chopped pecans, chocolate chips or blueberries mixed in, served with maple syrup

**Silver Dollar Pancakes** ..... \$10  
Three buttermilk pancakes with choice of chopped pecans, chocolate chips or blueberries mixed in, served with maple syrup

**Overnight Oats** ..... \$8  
Old-fashioned oats soaked in almond milk and mixed with cinnamon, coconut oil, almonds and dried cranberries

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

**LUNCH & DINNER SERVED  
11:30AM TO 11PM**

**BEVERAGES**

**Juice** ..... \$4  
Cranberry, Apple, Orange

**Coffee** ..... \$4  
Regular, Decaf

**Soda** ..... \$3  
Coke, Diet Coke, Sprite, Ginger Ale

**Tea** ..... \$4  
Black, Green, Chamomile, Peppermint

**Bottled Water** ..... \$3

**Seltzer** ..... \$3

**Milk** ..... \$4

**BEERS**

**Budweiser** ..... \$7

**Brewdog Lost Lager** ..... \$7

**Brooklyn Lager** ..... \$8

**Lagunitas IPA** ..... \$8

**Blue Moon Belgian White** ..... \$7

**Bud Light** ..... \$7

**Coors Light** ..... \$7

**Stella Artois** ..... \$8

**Heineken** ..... \$8

**Amstel Light** ..... \$8

**Corona Extra** ..... \$8



EAT UP

LUNCH & DINNER SERVED  
11:30AM TO 11PM

**PASTAS**

**Gnocchi with Wild Mushrooms**...\$15  
Potato gnocchi tossed with roasted mushrooms in a cream sauce with garlic, parmesan, pecorino and rosemary

**Cavatelli all'Amatriciana** .....\$15  
Locally made small pasta shells tossed with tomato, pancetta, olive oil, parmesan, pecorino, red onion and chili flake

**SIDES**

**Grilled Carrots**..... \$8  
Organic carrots, grilled and topped with Mike's Hot Honey, pumpkin seeds, coriander and a cilantro & carrot top salad

**Farro & Vegetable Salad**..... \$8  
Farro tossed with a variety of roasted root vegetables, baby kale, slivered almonds and an orange-thyme vinaigrette

**DESSERTS**

**Vegan Chocolate Lava Cake** ..... \$9

**Lemon Tartlet** ..... \$9

**Speculoos Cheesecake** ..... \$9

**Orecchiette & Broccoli Rabe** .....\$15  
Small eggless pasta shells tossed with broccoli rabe, roasted fennel sausage, chili flake, breadcrumbs, parmesan, olive oil and lemon

**French Fries** ..... \$6  
Fried to perfection and served with your choice of condiments

**Broccoli Slaw**..... \$8  
Raw broccoli sliced thinly and tossed with roasted cauliflower, cilantro, preserved lemon and pickled Calabrian chilies

BREAKFAST SERVED  
6:30AM TO 11:30AM

**SIDES**

**Toast**..... \$3  
White, Nine-Grain

**Croissant**..... \$4

**Morning Bun**..... \$4

**English Muffin** ..... \$3

**Cut Fruit** ..... \$3

**Yogurt & Granola**..... \$8

**Egg Any Style\*** ..... \$3  
Sunny-Side Up, Over Easy, Over Medium, Over Hard, Scrambled Soft, Scrambled Hard or Hard Boiled

**Breakfast Sausage**..... \$4

**Bacon** ..... \$4

**Canadian Bacon**..... \$4

**Hashbrowns**..... \$3

**BEVERAGES**

**Juice**..... \$4  
Cranberry, Apple, Orange

**Coffee** ..... \$4  
Regular, Decaf

**Soda**..... \$3  
Coke, Diet Coke, Sprite, Ginger Ale

**Tea** ..... \$4  
Black, Green, Chamomile, Peppermint

**Bottled Water**..... \$3

**Seltzer**..... \$3

**Milk** ..... \$4



RISE & SHINE

LUNCH & DINNER SERVED  
11:30AM TO 11PM

**COLD APPETIZERS**

**Smoked Whitefish Salad** ..... \$11  
A creamy, spreadable blend of mayo and smoked whitefish served with nine-grain toast, crudite vegetables, cornichons and red onion

**Onigiri Rice Balls** ..... \$8  
Rice balls wrapped in nori seaweed, filled with Japanese pickled plum and flavored with shiso rice seasoning, served with soy sauce

**Beer Cheese Dip** ..... \$8  
Rich, creamy dip made with mustard, beer and one-year Grafton aged cheddar, with baguette and crudite vegetables

**HOT APPETIZERS**

**Pork Belly Buns** ..... \$10  
Marinated pork belly, caramelized and sandwiched in soft Chinese bao buns, topped with pickled cucumbers

**Meatballs & Lentils** ..... \$9  
House-made pork and beef meatballs braised with green lentils, tomato, served with Grana Padano cheese and breadcrumbs

**Cheddar & Mushroom Toast** ..... \$9  
Beer cheese sauce spread on thick-cut sourdough toast with roasted mushrooms, broiled until golden brown and caramelized

**Fried Chicken Tenders** ..... \$10  
Organic, free-range chicken thighs marinated in buttermilk, breaded and seasoned, deep-fried and served with a house-made dill ranch sauce and bread & butter pickles

LUNCH & DINNER SERVED  
11:30AM TO 11PM

**SALADS**

**The Big Salad** ..... \$13  
Little gem lettuce chopped and tossed with cherry tomatoes, radish, fennel, fresh dill and pulled organic chicken thighs, served with a creamy parmesan dressing

**Tuna Nicoise** ..... \$13  
Marinated tuna with boiled baby potatoes, dry-cured olives, organic green beans, cherry tomatoes, baby kale and a lemon caper vinaigrette

**Market Grain Bowl** ..... \$13  
Seasonal vegetables tossed with a mix of heirloom grains, baby kale, preserved mustard greens, almonds, and an orange-thyme vinaigrette

**Little Gem Wedge with Steak\*** ..... \$15  
Steak grilled medium rare and sliced, served with a little gem lettuce wedge dressed with blue cheese dressing, cherry tomatoes and fried onions

**SANDWICHES**

With french fries or mixed greens

**Burger** ..... \$16  
Two dry-aged beef patties smashed and griddled with white onion, bread & butter pickles, one-year aged Grafton cheddar on an English muffin

**Veggie Burger** ..... \$16  
House-made veggie burger patty griddled with white onion, bread & butter pickles, one-year aged Grafton cheddar on a potato roll

**Fried Chicken Sandwich** ..... \$16  
Organic, free-range chicken thigh marinated in buttermilk, breaded and seasoned, deep-fried on a potato roll with house-made dill ranch and bread & butter pickles

**Pork Cubano** ..... \$16  
Roasted pork shoulder, smoked ham, Swiss cheese, dijonaise and dill pickles melted together on a ciabatta roll