

ALPINE HALL

For the Table

BRIOCHE CREAM PUFFS

maple sugar, vanilla bean pastry cream

Starters

FRUIT "COCKTAIL"

marinated fresh fruit, house yogurt, mezc-al-passion fruit syrup, granola

DAILY DONUT

camera-ready
one is not enough

CARAMELIZED BRIOCHE

almond, fig, walnut, strawberry

BIBB LETTUCE

apple, cheddar, fennel, buttermilk dressing

Libations

HOUSE BLOODY MARY

Green Mountain Vodka, House Bloody Mary Mix

APPLE CIDER MIMOSA

Vermont Apple Cider Syrup, Bubbles

BRUNCH

SUBJECT TO CHANGE

Mains

DEEP DISH QUICHE

cream cheese crust, triple j eggs
rotating flavors, served with dressed greens

BASIC BREAKFAST

eggs, meat, potatoes, bread

PATTY MADAME

seared beef patty, slopeside cheddar, bacon jam, griddled onions, brioche, triple j sunny egg, whole grain red-eye gravy

LOBSTER & WAFFLES

country-fried lobster, sourdough cornmeal waffle, cider-braised collard greens, triple j sunny egg, bourbon barrel maple syrup, hatch chili hollandaise

DUCK BENEDICT

house-cured duck bacon, two sons english muffin, poached triple j eggs, duck fat hollandaise, roasted tomato

SMOKED FISH PLATTER

bluefish, trout, salmon, heirloom tomato, red onions, capers, dill, horseradish cream cheese, everything bagel, house pickles

PECAN STICKY BUN PANCAKES

chef tim's house buttermilk batter, cinnamon swirl, maple praline caramel, cultured butter, sea salt

BORING OMELET

slopeside cheddar, spinach, tomato, chive, potato
add vt salumi maple ham +\$2

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

please advise your server about any allergies or dietary concerns.