

Brunch Menu

11am - 3pm

hudson valley smoked trout rillettes, warm bread, crudites, smoked roe 25

farro salad, endive, shaved celery, parmigiano 17 add poached egg 3

garden greens, crispy chickpeas, artichoke vinaigrette 17

warm grain bowl, roasted veg, pickled onion, avocado 16 add poached egg 3

greek yogurt, housemade granola, local honey 11 (sub coconut yogurt)

Dutch baby pancake, fresh fruit, whipped mascarpone 17

frittata, local mushrooms, potato, greens 18

organic soft scramble, prosciutto on sourdough miche 17

highland hollow cheeseburger, white cheddar, lettuce, pickles, porcini mayo, fries 24

Sides

applewood smoked bacon 8

highland hollow sausage patty 8

toast w/ jam 6

roasted potatoes 7

avocado 3

chicken breast 8

INNESS

BEVERAGES

COCKTAILS

Mimosa 13

Housemade Bloody Mary 15

COFFEE/TEA

Intelligentsia Drip Coffee 4

Intelligentsia Espresso/Americano Coffee 6

Organic Ice Tea 4

Organic Kilogram Tea 4

herbal: tumeric, chamomile

non-herbal: jasmine green, emerald spring (green), breakfast blend, earl gray

WINES BY THE GLASS

Mas Goma, La Planta Brut, Pet Nat, Font-Rubi, Spain 15

Oro di Diamanti Vines, Pigoletto, Cabernet Sum Rose, Emilia Romagna, Italy 16

Le Bernarde, Cinsaul/Grenache, Provence, France rose 15

Escabeces, Xarel·lo Rojo, Tarragona, Spain orange 15

Domaine Serge Laloue, Sauvignon Blance, Sancerre, France 16

Giovanni Ederle, Valpolicella, Veneto, Italy 17

Anthony Therenet, Gamay. Beaujolais, France 17

Domaine Grosbois, La Cuisine de Ma Mere, Cabernet Franc, Loire, France 16

Anahata, Cabernet Sauvignon, Seattle, Washington 17

BEER & CIDER

Arrowood, Cicada, Corn Lager 12

Grimm, Hi Vis, Dry Hop Sour Ale 14

Upperpass, Little Farm House, Saison 12

Torch & Crown, Intersect, Session Hazy Pale Ale 12

Grimm, Air Knife, IPA 14

Foreign Object, A Brutal Utopian Failure, Ale 12

NON-ALCOHOLIC BEVERAGES

pomegranate, lemon soda 10

ginger, mint limeade 10

seedlip garden, honey, lemon, elderflower tonic 12

Çoca Cola, Diet Coke 5

INNESS