



Brunch Menu

~ Griddle ~

Served with bacon, sausage or ham

French Toast 9*

Croissant, vanilla, egg, nutmeg, cinnamon

Pancakes 9

Blueberry, strawberry, chocolate chip or plain

~ Eggs ~

Locally sourced free range eggs

Two Eggs (prepared to order) 9*

Breakfast potatoes, choice of bacon, sausage or ham, English muffin or toast

Omelette Du Jour 12

Breakfast potatoes, choice of bacon, sausage or ham, English muffin or toast

Cheese Omelette 10

Breakfast potatoes, choice of bacon, sausage or ham, English muffin or toast

~ Lighter Fare ~

Trail Mix Oatmeal 7

Oatmeal, dried fruit, pecans and chocolate chips

Yogurt Parfait 7

Yogurt, granola and fresh fruit

Avocado Toast 8

Multi-grain boule, tomato, parmesan, crushed red pepper

~ Brunch Entrees ~

Eggs Benedict 14*

Poached eggs, Canadian bacon or smoked salmon, spinach, hollandaise, English muffin

Steak Quesadilla 14

Skirt steak, shitake mushroom, white cheddar, chipotle aioli

Steak Frites 24

Skirt steak, Kennebec potato

Thai Chili Salmon Bowl 18*

*Thai chili sauce, cucumber kimchi, fried rice
(Can substitute with chicken or shrimp)*

**Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly dishes, however, our kitchen is not completely gluten-free. 22% gratuity will be added to parties of eight or more.*

~ Soups and Salads ~

House Tomato Bisque Cup -5.50 Bowl-6.50

House 9

Mixed greens, cherry tomato, red onion, shredded parmesan, balsamic vinaigrette

Caesar 9*

Romaine, garlic croutons, shredded parmesan, house-made dressing

All salads add: Chicken - 8 Salmon - 10 Shrimp - 10 Steak* - 10*

~ Sandwiches ~

*Served with Choice of fries, house made chips or cup of soup
For an additional \$3.00 house side salad*

Crusted Chicken 12

Cornflake encrusted all-natural chicken breast, jalapeno coleslaw, Srirachi aioli, ciabatta bun

Falafel 12

Chickpea, parsley, cilantro, garlic, cumin, tomato, tzatziki, or hummus

Croissant Sandwich 10

Choice of sausage, bacon or ham, fried egg, cheddar cheese

Waldorf Chicken Salad 10

*All-natural chicken breast, apples, celery, grapes, toasted walnuts, bibb lettuce,
toasted croissant*

Kenyon Inn Reuben 12

*House-braised corned beef brisket, Guggisberg baby Swiss cheese, sauerkraut, thousand island
dressing, pumpernickel and rye swirl bread*

Grilled Cheese 9

*Rustic or brioche bread. Choice of cheddar, Guggisberg baby Swiss, provolone or American cheeses.
(Add turkey, bacon or ham for \$2)*

KI-Mac Lamb Burger 12*

Ground local patties, American cheese, onion, pickle, romaine, thousand island dressing, Kaiser roll

Half Pound Hamburger or Cheeseburger 11*

*Fresh ground brisket patty, lettuce, onion, tomato, honey Kaiser roll or multi-grain bun
Choice of cheese: cheddar, American, bleu, Swiss or provolone*

Veggie Burger 10

Sweet potatoes, black beans, tomato, guacamole, lettuce wrap or multi-grain bun

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