

THE *Bistro*

AT



VINEYARD
COMMONS

Sunday
Brunch

Beverages

Cool Beans Coffee, Assorted Tazo Teas **\$2**
Cranberry Juice, Orange Juice or Local Cider **\$2**

Soups of the Day

Ask about today's soup selection **\$4**

Sandwiches & Salads

Warm Black Forest Ham and Brie **\$11**
Baked Ciabatta with Hummingbird Ranch's
Buckwheat Honey and Whole Grain Mustard

Confit of Duck and Poached Quail Egg **\$13**
Mesclun Greens, Roasted Local Fingerling
Potatoes, Blue Cheese and Sherry Vinaigrette

Fennel Cured Salmon BLT Wrap **\$12**
House Cured Salmon, Apple Wood Bacon,
Baby Arugula and Tomatoes

*Each sandwich is served with your choice of two
sides: Mesclun Salad, Home-Fries, Fruit or House-
Cut Frites*

Entrees

Eggs Benedict **\$12**
Two Poached Local Eggs, Toasted English
Muffin, Canadian Bacon and Hollandaise

House Made Challah French Toast **\$10**
Local Elderberry Jam, Apple Wood Smoked
Bacon and NYS Maple Syrup

Biscuits and Red Eye Gravy **\$12**
Wild Game Sausage, Freshly Baked
Buttermilk Biscuits and Two Eggs

Local Egg and Three Lily Tart **\$11**
Coach Farm's Goat Cheese, Herbs and
Mesclun Greens with Stone Ground
Mustard Vinaigrette

Black Truffle and Herb Omelet **\$14**
Three Local Eggs, Sliced Black Truffles
And Parmigiano Reggiano

*Brunch Dishes are served with your choice of two
sides: Mesclun Salad, Home-Fries, Fruit or House-
Cut Frites*

Side of Apple Wood Smoked Bacon **42**

Lunch Menu created by Mark Poirier



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Executive Chef Chris Diesing

6 Merlot Drive
Highland, NY 12528
845.834.2910

www.TheBistroatVineyardCommons.com