

Breakfast Menu

All entrees are \$12 for adults, \$6 for kids under 12 yrs

The Woodstack

Big ones, stacked high, served with your choice of fruit on top, options for local Maple syrup, whipped cream, and/or powdered sugar. If you're really feeling it, ask us to throw in a side of thick-cut, maple-glazed bacon!

French Canadian Toast

Bread from our local bakery, dipped in local farm-fresh eggs, fried on the griddle. Powdered sugar and Maple syrup are almost compulsory. Fruit optional at your request. Bacon as a side if you can handle it.

Green Mountain Toast

Avocados smashed, diced, or sliced on top of fresh toasted bread from the local bakery. Local farm-fresh egg on top if you want it. If you fancy some extra vitamins, we can throw some of our own backyard tomatoes on top. Other options include Vermont cheddar cheese, hot pepper flakes, sea salt & pepper, and salsa or hot sauce.

Shed Porridge

Quality slow-cooked oatmeal seasoned how you like it: cinnamon, maple, brown sugar, or any combo thereof. Served up with your choice of fixings on top: walnuts, raisins, assorted fresh fruit (try the local apples and blueberries!), dairy, brown sugar, syrup - or all off the above!

The Lumberjack

Thick cut bacon (which we glaze with local Maple syrup before baking), and lots of it. As many local eggs as you can handle, however you'd like them. When they're available, we might even throw in some hash browns if you're hungry. Toast from the local bakery on the side, plus whatever fruit we pickup from the local farm stands that week.

Beverages

Coffee, tea, juice, milk, and water are self-serve from the breakfast bar and dining room fridge. Let us know if there's something else you need and we'll do our best - advance notice always helps!

Please ask us if there's something else you'd like and we promise to do our best. We typically keep an assorted selection of fruit, breads, dairy, meats, cereals, etc but we are in a rural location so provisions vary from day to day. We aren't chefs and we aren't fancy, but we source as much as we can from our own organic garden beds (look out the window!) and/or from local farms and shops.

Please alert us to any food allergies or dietary constraints!