esselon

	— BREAKFAST 7 ам – 3 рм		
TWO EGGS ANY STYLE9.50two eggs any style served with a grilled potato cake, toast and mixed greens in our balsamic vinaigrette.THREE EGG OMELETTES13.50	CHALLAH FRENCH TOAST (please allow extra time for french toast) with North Hadley Sugar Shack maple syrup. add strawberry compote and fresh berries +3	te a o	VEGAN BREKKIE (v, g) 14 ofu scramble, sautéed spinach, mushrooms, avocado, and grilled tomato served with toast and mixed greens in our balsamic vinaigrette. add veggie sausage +2.50
 (no substitutions please) • mushroom, cheddar, and ham omelette served with toast and mixed greens in our balsamic vinaigrette. • spinach, feta, and roasted red pepper omelette served with toast and mixed greens in our balsamic vinaigrette. 	PANCAKES1three fluffy pancakes with North Hadley Sugar Shack maple syrup.add yogurt, fresh berries, and banana +3 add pancake +3	10 E W e a	BREAKFAST BURRITO (G) 14 warm white, wheat tortilla or bowl, filled with scrambled eggs, guacamole, cheddar cheese, spinach, pico de gallo, and sour cream or yogurt. served with a grilled potato
EGG SANDWICH9two over medium eggs and cheddar cheese on a grilled ciabatta roll. served with a grilled potato cake and mixed greens in our balsamic vinaigrette. add bacon, ham or veggie sausage +2.50 add sausage +419	BLUEBERRY PANCAKES 11.5 three fluffy blueberry pancakes with North Hadley Sugar Shack maple syrup. add yogurt, fresh berries, and banana +3 add blueberry pancake +3.50	5 0 E t' a	cake and mixed greens in our balsamic vinaigrette. BACON BENEDICT (G) 14 wo poached eggs, Canadian bacon, sautéed spinach, and esselon hollandaise. Served on a ciabatta with mixed greens in our balsamic vinaigrette.
two Maine crab cakes and two poached eggs, topped with lemon butter sauce, served with avocado, toast, and mixed greens in our balsamic vinaigrette.	BIG BREKKIE two eggs any style, sausage, bacon, sautéed mushrooms grilled potato cake, and toast.	s, t ^r	SMOKED SALMON BENEDICT (G) 17 wo poached eggs, Maine smoked salmon, sautéed pinach, and esselon hollandaise. Served on a ciabatta with mixed groups in our balagmin vingignatte
CHAI BREAD FRENCH TOAST 14 honey vanilla icing with North Hadley Sugar Shack maple syrup.	VEGGIE BREKKIE two eggs any style, sautéed spinach, mushrooms, and a grilled potato cake, served with toast and mixed greens in our balsamic vinaigrette. add veggie sausage +2.50	13 C s	 with mixed greens in our balsamic vinaigrette. GRANOLA 7.50 erved with choice of yogurt or milk. add fresh berries and banana +3
	SIDES		
SIDE OF TWO PANCAKES 8	GRILLED POTATO CAKE 2]	нам 4

TOAST-SOURDOUGH OR MULTIGRAIN 2.50

LUNCH 11AM - 3 PM -

SAUSAGE (CHICKEN + ROSEMARY)

BACON (APPLEWOOD SMOKED)

SIDE OF TWO PANCAKES	8
SIDE OF TWO BLUEBERRY PANCAKES	9
BOWL OF FRESH BERRIES	5.50
EXTRA EGG	2
SLICED BANANA	1.50

ESSELON SALAD (V,G) 14 mixed greens tossed in our balsamic vinaigrette, topped with tomato, cucumber, carrots, pine nuts, and avocado, served with fresh baguette.

15 ROASTED BEET SALAD crisp prosciutto, hard boiled egg, pickled red onion, grape tomato, carrot, mixed greens, lemon vinaigrette. served with fresh baguette

MEDITERRANEAN SALAD (V,G) 15 mixed greens, kalamata olives, and feta cheese tossed in our balsamic vinaigrette, topped with tomato, hummus and cous cous with walnuts. served with flatbread.

AVOCADO SALAD (V,G) 15 mixed greens tossed with avocado, gorgonzola cheese, Bashista Orchards apples and sherry vinaigrette. topped with candied pecans. served with fresh baguette.



CHICKEN QUESADILLA 14 grilled white or wheat tortilla stuffed with southwestern spiced chicken, cheddar cheese, caramelized onion, and pico de gallo. served with guacamole, sour cream or yogurt, and mixed greens in our balsamic vinaigrette.

TOAST-NON-GLUTEN

MIXED GREENS SALAD

ESSELON BURRITO (V,G) 14 grilled white or wheat tortilla or bowl stuffed with spanish rice, refried black beans, cheddar cheese, romaine lettuce, pico de gallo, guacamole, and sour cream or yogurt. choice of southwestern spiced Vermont Soy tofu or chicken. served with mixed greens in our balsamic vinaigrette.

SALMON TACOS

honey marinated Faroe Island salmon, cabbage slaw, golden heirloom tomato salsa, cotija cheese, mi tierra tortillas. Served with mixed greens in our balsamic vinaigrette.

GRILLED CHEESE (G) 11 cheddar cheese on grilled sourdough, served with a cup of roasted tomato bisque. avocado or sliced tomato +1.50 smokehouse GRILLED CHICKEN SANDWICH (G) 14 seasoned chicken breast with roasted red peppers, lettuce, tomatoes and aioli on a ciabatta roll, served with mixed greens in our balsamic vinaigrette.

5

5

3.50

4.50

VEGGIE SAUSAGE

SMOKED SALMON

AVOCADO OR GUACAMOLE

CRABCAKE

JUICY GOURMET BURGER (G) 16 grass fed beef burger with caramelized onions, tomato relish, lettuce, and choice of cheese on a ciabatta roll with mixed greens in our balsamic vinaigrette. add mushrooms +2.25 add applewood smoked bacon +2.50 $\,$

PORTABELLO SANDWICH (V,G) 13

roasted organic portabello, sautéed spinach, roasted red peppers, aioli, balsamic onion jam, and choice of cheese on a ciabatta roll with mixed greens in our balsamic vinaigrette.

ESSELON TUNA SANDWICH (G) 13 sustainably pole and troll caught albacore wild tuna in citrus vinaigrette with lettuce, tomato and avocado. Served with mixed greens in our balsamic vinaigrette.

FRENCH FRIES (V,G) side **5.50** platter **7**

CHEDDAR, SWISS, BLUE OR FETA CHEESE 1.25

3.50

1.50

6

5

house cut traditional pomme frites served with housemade aioli. substitute a side of french fries or a cup of soup for side salad

SOUPS cup **5.50** bowl **7**

soup of the day, vegan soup and tomato bisque always available. served with fresh baguette.

KIDS' MENU

Ages 12 and under.

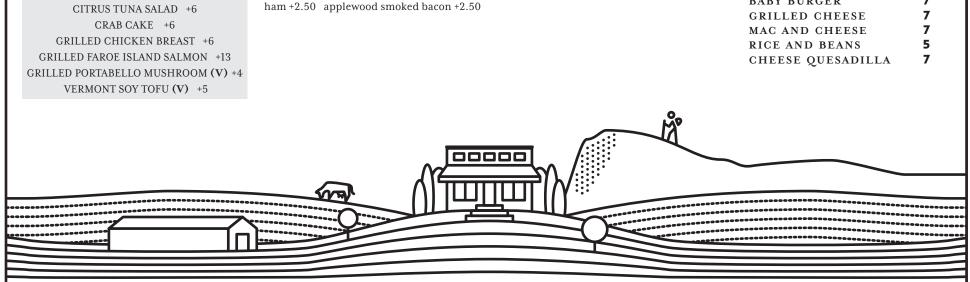
AVAILABLE ALL DAY

BABYCAKES	6
BLUEBERRY BABYCAKES	7
FRENCH TOAST	7
ONE EGG WITH TOAST	5
with a side salad.	
AVAILABLE AFTER 11	

All served with a side salad

7

BABY BURGER



19

Before placing your order, please inform your server if a person in your party has a food allergy.

{Note: The Massachusetts Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.}