

esselon

BREAKFAST 7AM - 3PM

TWO EGGS ANY STYLE Served with a grilled potato cake, toast and mixed greens in our balsamic vinaigrette.	13	WOODSTAR CHALLAH FRENCH TOAST Served with North Hadley Sugar Shack maple syrup. Add strawberry compote and fresh berries +5	16	VEGAN BREKKIE (G,V) Tofu scramble, sautéed spinach, mushrooms, avocado, and grilled tomato served with toast and mixed greens in our balsamic vinaigrette. Add veggie sausage +4.5	16
THREE EGG OMELLETES - Mushroom, cheddar, and ham omelette - Spinach, feta, and roasted pepper omelette Both served with toast and mixed greens in our balsamic vinaigrette.	17	PANCAKES Three fluffy pancakes served with North Hadley Sugar Shack maple syrup. - Add yogurt, fresh berries, and banana +5 - Add pancake +4.5	13.5	BREAKFAST BURRITO (G) Warm white, wheat tortilla or a bowl, filled with scrambled eggs, guacamole, cheddar cheese, spinach pico de gallo, and sour cream or yogurt. Served with a grilled potato cake and mixed greens in our balsamic vinaigrette.	17
EGG SANDWICH Two over medium eggs and cheddar cheese on a grilled ciabatta roll. Served with a grilled potato cake and mix greens in our balsamic vinaigrette. - Add bacon or ham +3 - Veggie sausage +4.5 - Add sausage or lamb merguez sausage +6.5	12	BLUEBERRY PANCAKES Three fluffy blueberry pancakes served with North Hadley Sugar Shack maple syrup. - Add yogurt, fresh berries, and banana +5 - Add blueberry pancake +5	15	BACON BENEDICT (G) Two poached eggs, Canadian bacon, sautéed spinach, and Esselon hollandaise. Served on a ciabatta roll with mixed greens in our balsamic vinaigrette.	16.5
TUPELO HASH Two Maine crab cakes and two poached eggs, topped with lemon butter sauce. Served with avocado, toast, and mixed greens in our balsamic vinaigrette.	25	BIG BREKKIE Two eggs any style, sausage, bacon, sautéed mushrooms, grilled potato cake, and toast.	19	SMOKED SALMON BENEDICT (G) Two poached eggs, Maine smoked salmon, sautéed spinach, and Esselon hollandaise. Served on a ciabatta roll with mixed greens in our balsamic vinaigrette.	22
STRAWBERRY BREAD FRENCH TOAST Served with cream cheese frosting. Add strawberry compote and fresh berries +5	17	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 +4.5	17	GRANOLA Served with your choice of yogurt or milk. Add fresh berries and banana +5	9

ADD ON THE SIDE

SIDE OF TWO PANCAKES	10	GRILLED POTATO CAKE	3	LAMB MERGUEZ SAUSAGE	6.5
SIDE OF TWO BLUEBERRY PANCAKES	11.5	TOASTED-SOURDOUGH OR MULTIGRAIN	3	HAM	4.5
BOWL OF FRESH BERRIES	6.5	TOASTED GLUTEN FREE BREAD	4	VEGGIE SAUSAGE	4.5
EXTRA EGG	3.5	MIXED GREENS SALAD	6.5	CRABCAKE	8
SLICED BANANA	1.5	SAUSAGE (CHICKEN + ROSEMARY)	6.5	SMOKED SALMON	6.5
AVOCADO OR GUACAMOLE	3	BACON (APPLEWOOD SMOKED)	5	CHEDDAR, SWISS, BLUE OR FETA CHEESE	1.5

SALADS

ESSELON SALAD (V,G) Mixed greens tossed in our balsamic vinaigrette, topped with tomato, cucumber, carrots, pine nuts, and avocado, served with fresh baguette.	16
ROASTED BEET SALAD Mixed greens tossed in lemon vinaigrette, topped with crisp prosciutto, hard boiled egg, pickled red onion, grape tomato, and carrot, served with fresh baguette.	17
MEDITERRANEAN SALAD Mixed greens, kalamata olives, and feta cheese tossed in our balsamic vinaigrette, topped with tomato, hummus and cous cous with walnuts, served with flatbread.	17.5
AVOCADO SALAD Mixed greens tossed with avocado, gorgonzola cheese, Bashista Orchards apples and sherry vinaigrette. Topped with candied pecans and served with fresh baguette.	17.5

SALAD ADD ONS
Citrus Tuna Salad +6.5
Crab Cake +8
Grilled Chicken Breast +7
Grilled Faroe Island Salmon +13
Grilled Portabello Mushroom (V) +6.5
Vermont Soy Tofu (V) +6

LUNCH 11AM - 3PM

Served with mixed greens tossed in our balsamic vinaigrette.

CHICKEN QUESADILLA 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.	16	GRILLED CHICKEN SANDWICH (G) Seasoned chicken breast with roasted red peppers, lettuce, tomatoes, and aioli on a ciabatta roll.	16.5
ESSELON BURRITO (V,G) 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 chicken, Vermont Soy tofu or grilled chicken.	16.5	JUICY GOURMET BURGER Grass fed beef burger with caramelized onions, tomato relish, lettuce, and choice of cheese on a ciabatta roll. - Add mushrooms +2.25 - Add applewood smoked bacon +3	20
SALMON TACOS Honey marinated Faroe Island salmon, cabbage slaw, golden heirloom tomato salsa, cotija cheese, Mi Terra tortilla.	24	PORTABELLO SANDWICH (V,G) Roasted organic portabello, sautéed spinach, roasted red peppers, aioli, balsamic onion jam, and choice of cheese on a ciabatta roll.	15
GRILLED CHEESE (G) Cheddar cheese on grilled sourdough, served with a cup of roasted tomato bisque or side salad. - Avocado +3 - Sliced tomato +1.50 - Smokehouse ham or applewood smoked bacon +3	13	ESSELON TUNA SANDWICH (G) Sustainably pole and troll caught albacore wild tuna tossed in citrus vinaigrette with lettuce, tomato and avocado.	14

KIDS' MENU

Ages 12 and under.

BABYCAKES	7.5
BLUEBERRY BABYCAKES	8.5
FRENCH TOAST	8.5
ONE EGG WITH TOAST	8
Served with a side salad.	

AVAILABLE AFTER 11

All served with a side salad

BABY BURGER	10
GRILLED CHEESE	10
MAC AND CHEESE	9
RICE AND BEANS	7
CHEESE QUESADILLA	9

FRENCH FRIES (V,GF)

Side 6.5 Platter 10

House cut traditional pomme frites. Served with housemade aioli.

SOUPS

Cup 6.5 Bowl 9

Soup of the day, vegan soup, and tomato bisque are always available. Served with fresh baguette.

Substitute a side of fries or cup of soup for a side salad

