

BRUNCH MENU

STARTERS

BROCCOLI SOUP

Chedder crisp, sage

ROASTED OYSTERS* (6)

Spinach, pernod, bechamel, breadcrumbs

TRUFFLE FRIES

Parsley, parmesan, truffle oil

RHI APIARY BUNS (4)

Housemade with honey butter

FALL HARVEST SALAD

Baby kale, roasted squash, granny smith, almonds, honey cinnamon vinaigrette

MAINS

AVOCADO TOAST*

Grain bread, smashed avocado, lemon, pumpkin seeds with (2) eggs over easy

DUCK MADAME*

Gruyere, duck confit, bechamel, (1) egg over easy

RHI BURGER*

8 oz Prime beef, lettuce, tomato, aged cheddar, caramelized onion, ram aioli

SALMON OMELETTE

Smoked salmon, shallot, tomato, boursin

STUFFED FRENCH TOAST

Blueberry cream cheese, vt maple, whipped cream

ADD FRIES TO RHI BURGER*

PASTA

HOUSEMADE BUCATINI

Lump crab, gremolota, calabrian chili, lemon

HOUSEMADE PAPPARDELLE

Short rib ragu, cremini mushrooms, tomato, basil, pecorino romano