

New World Home Cooking Brunch

11Am-2PM

Ala Carte Brunch Starters

CAGE Pan Blackened String Beans
with Creole Remoulade Sauce *6 6/9

Lomi Lomi Salmon with cucumber 7

Chocolate-Chorizo Sliders on baguette rounds 7

Malpeque Oysters with Ginseng mignonette 2.75 each

Luscious Buratta Cheese for two 15
a curd and cream stuffed mozzarella from Puglia with dried tomato vinaigrette and arugula

Bennies

Bennies are served on a split Soft roll to soak up the goodness.

plated with lightly dressed baby greens

Ropa Bennie 10
Cuban Pot Roast topped with poached eggs and Guava hollandaise

Fungi Bennie 10
a trio of roasted shrooms, Goat cheese and Bearnaise

Cage Salmon Bennie 10
blackened salmon with green onions and Bearnaise

Big Hash Plates

plated with lightly dressed baby greens

Mystic Clam Hash 10
chopped quahogs, onions and potatoes, topped with poached eggs, drizzled with bearnaise

Quintessential Corned Beef Hash 10
with three eggs your way

Upstate Veggie Hash 10
with eggplant, squash, spuds, roasted mushrooms, peppers, with three eggs or scrambled tofu

Try a Hash Trio with three Eggs for three extra bucks

Brunch Creations

Locally Baked Challah French Toast
Straight up with butter and maple syrup 7
Stuffed with Lemon Curd, topped with berry compote and whipped cream 9
Bananas Foster French Toast with butter-rum flamed bananas and vanilla ice cream 10

Vegan Tofu Scramble 10
with sundried tomato and parsley pestos and olive tapanade 9

Brie and Pineapple Quesadilla 10
with refried black beans and sour crema

Tamales and Eggs 12
three eggs, refried black beans, green salsa and your choice of Mushroom-Chevre or Shrimp-Jack Tamales

Specialty Omelettes

plated with skillet spuds and lightly dressed baby greens

Shrimp, Boursin and Asparagus Omelette 12

Big Chief 10
Andouille, Scallions, Red Peppers, Cheddar, topped with Bearnaise

Spinach and Nettle Meadows Goat Cheese 10

Mediterra Omelette 12
roasted peppers, tomatoes, spinach and local Feta, drizzled with olive tapanade

Just Cheese Omelette 9
Swiss, NY Cheddar, Boursin, Pepperjack, local feta or Chevre 9

Add Apple Smoked Thick Cut Bacon 3

Egg Orders are served with Baby Greens, Skillet Spuds, New World Scones and soft butter.

Salads

House Made Organic Black Seaweed Salad 7
with scallions, mirin and ginger

Beet, Watercress and Grapefruit Salad 8
with ricotta salata, white balsamic and olive oil

Hudson Valley Salad 8
w/ apples, grilled red onions, filberts, bleu & hard cider vinaigrette

Vietnamese Salad 8
a refreshing raw salad of mung sprouts, cabbage, herbs, root veggies, peanuts and greens dressed with a tamarind, fish sauce, rice vinegar dressing

Sexy Caesar Salad with big croutons and Asiago 8

Simple Salad 5
choose balsamic, buttermilk bleu, cider or curry vinaigrette
Add Chicken or Tofu 5 , Add Salmon 7

Extra Scones 2.50 each
Side of Spuds 2.50
Side of Apple Smoked Thick Cut Bacon 3