

# brunch @ Towne / stove + spirits

sat 11 to 3      sun 11 to 4

fruit & berry plate w/ yogurt smoothie 8  
house made rum smoked salmon .. potato pancakes ..  
hot horseradish crema / beet chips 12  
dish of raspberries .. crème fraîche sorbet ..  
hot chocolate croissant 10

eggs benedict on north country bacon 13

soft omelette of your choice:

cheddar 11

sherried chanterelles 12

crab or lobster + chives 14

deep fried poached egg on 'minute' skirt steak w/  
creamed spinach / curried croutons 16

cinnamon french toast w/ lyles golden syrup +  
whipped marmalade butter 11

brown sugar blueberry pancakes .. whipped maple butter 10

crisp malted waffle w/ salted caramel + rum flamed  
bananas foster 13

chicken + waffles .. grits / bacon + tabasco 14

roast beef skillet hash .. crisped w/ organic eggs  
of your choice poached or over easy 16

'kitchen sink' bacon sandwich w/ ripe tomato ..  
.. xtreme french fries 11

lobster cobb salad 16

boston broiled haddock chowder w/  
toasted maine blueberry muffin 21

**the true** fettuccini alfredo w/ or w/o  
sunnyside egg 16

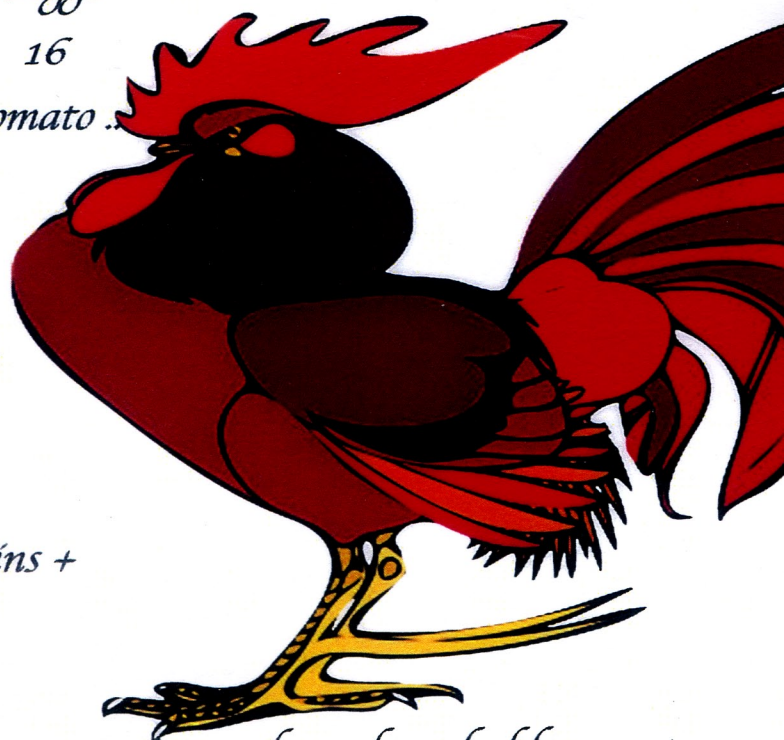
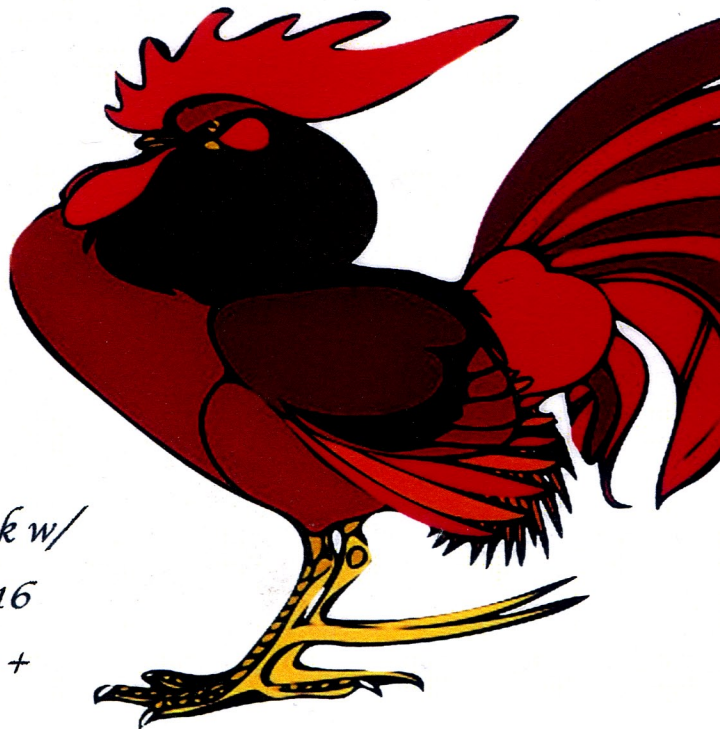
curried chicken salad .. giant yellow raisins +  
crisp poppadums 12

wood grilled pizza :

margherita 16

crab, chive + ricotta 19

sausage + pepperoni 17



extra's : applewood smoked bacon 4  
brown sugar + beer daisy ham 4  
hot cheddar grits 4