



the arts block

BRUNCH

Daily Soup	3.5 cup / 4.5 bowl
add applewood smoked bacon	1
Scone	2.5
House-made plum butter	
Omelet- Homefries-Toast	7
add mushroom, pepper, onion	.75 ea
add bacon, cheddar, goat cheese, shrimp	1 ea
Daily Omelet- Homefries, toast	9
French Toast- cinnamon raisin bread, local syrup	5.5 short / 6.5 tall
Open Face Beef Tenderloin Sandwich	9
caramelized onion, herb salad, horseradish crème fraiche	
Butternut Squash Panini	7
tapenade, roasted red peppers	
add goat cheese	1
Turkey Panini	8
Misty Knoll turkey, smoked apple mustard, red onion jam	
add Shelburne Farms Tractor Cheddar	1
*Sandwiches come with a side of slaw	
Outlook Farm Hickory Smoked Bacon	2.5
Almond Chile Chocolate Truffles	1.75 ea / 4.5 for 3 / 8 for 5
People's Pint Oatmeal Stout Spice Cake-	
vanilla infused citrus, sweet crème fraiche	6
Warm Plum Tart- Clarkdale cider caramel whipped cream	6
Vegan Coconut Brownie	6
Cookie Plate to Share	6
Cheese Plate	
regional cheese with bread and seasonal accompaniments	13



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7% meals tax

Please inform your server of any food allergies.

Consuming raw or undercooked food can increase your chances of acquiring a food borne illness.

413.774.0150

food.music.art