

# EASTER JAZZ BRUNCH

## APPETIZERS

### OLIVADA \$11. VEGAN

a puréed blend of kalamata olives, roasted garlic and fresh basil with house-made focaccia

*Add Lively Run Chèvre, \$4 V*

### HUMMUS \$13. VEGAN

roasted garlic hummus, drizzled with olive oil and served with sumac-spiced red onions and pita

### ORGANIC GREEN SALAD \$13. VEGAN, GF

local organic greens with dried cherries, candied pumpkin seeds and your choice of house-made dressing.

*Add Lively Run Chèvre, \$4 V*

## SANDWICHES

### VEGETARIAN WRAP \$19. VEGAN

choice of smoked maple tamari tofu or falafel with local organic greens, pickled vegetables, cashews, and ginger miso dressing in a spinach wrap, served with a side of French fries and a pickle

### CATFISH SANDWICH \$19.

4-oz. cornmeal crusted fried catfish on a sesame seed bun with Hector pepper mayo and local organic greens, served with a side of French fries and a pickle

### HECTOR PULLED PORK BARBEQUE SANDWICH \$19.

4-oz. locally raised pork, slow smoked and marinated in tangy Signori barbeque sauce topped with dill coleslaw on a sesame seed bun, served with French fries and a pickle

## ENTREES

### VEGETARIAN SCRAMBLE, \$20. V, GF

three egg-scramble with seasonal vegetable and Lively Run chèvre, served with smoked rosemary home fries

### EGGS LOUISIANNE, \$22.

two poached eggs over house-made andouille sausage, peppers, onions and griddled cornbread, finished with dill hollandaise and served with smoked rosemary home fries

### EGGS FLORENTINE, \$20. V

two poached eggs over sauteed seasonal vegetable on griddled focaccia, finished with dill hollandaise and served with smoked rosemary home fries

### HASH & EGGS, \$20. GF

two poached eggs over chopped house-cured beef bacon and herbed home fries finished with Dijon thyme cream sauce

### SAUSAGE GRAVY & BISCUITS, \$18.

house-made maple juniper sausage gravy served over thyme biscuits with smoked rosemary home fries

*Add two eggs any style, \$6.*

### BRUNCH POUTINE, \$16.50.

house-cut French fries, Yancy Fancy cheese curds and house-made maple juniper sausage gravy, drizzled with maple syrup

*Add one egg any style, \$3*

### BRIOCHE FRENCH TOAST, \$17.

with a local strawberry puree, honey butter and maple syrup, served with smoked home fries

### MEZZE PLATE \$25. V, GF

local Feta, seasonal quinoa salad, roasted garlic hummus and Marcona almonds, with pita bread and a tzatziki yogurt dressing

*Add house-made fried falafel (3-oz), \$6*

## SIDES

side smoked rosemary home fries, \$7.

side bacon, \$7.

house-made blueberry sage sausage link, \$7.

two eggs, any style. \$6.

whole wheat toast (two slices), \$3.



## À LA CARTE MARKET FARE

### SMOKED TOFU (6-oz.) \$17. VEGAN, GF

Ithaca soy tofu, smoked with local maple syrup and tamari, finished with sesame seeds, ginger miso dressing

### FRIED FALAFEL (4-oz.) \$17. VEGAN

made in house with chickpeas, parsley, cilantro, Indian spices with sesame tahini dressing

### CORNMEAL CRUSTED CATFISH (7-oz.) \$19.

fried and served with smoked tomato coulis

### CORNBREAD WITH HONEY BUTTER \$6. V

made with local cornmeal and honey

### DILL COLESLAW (6-oz.) \$6.50 V, GF

fresh cabbage and dill with a creamy slaw dressing

### BEANS & GREENS (6-oz.) \$6.50 VEGAN, GF

local black beans, black eyed peas, hominy and smoked tomato juice with braised local organic greens

### SIDE SALAD \$8. VEGAN, GF

### SEASONAL QUINOA SALAD (6-oz.) \$7.50

VEGAN, GF

### HOUSE-CUT FRENCH FRIES (6-oz.) \$8. V

freshly cut and local, served with Hector pepper mayo

\*If you have food allergies, please notify us.

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Stonecat Café  
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