



# CATBIRD

at the garfield inn



## smaller

<b>Autumn Vegetable Salad</b>	<b>\$12</b>	<b>Lox &amp; Bagel</b>	<b>\$14</b>
shaved vegetables, apples, pepitas, prosciutto crisp, champagne vinaigrette		house cured Loch Duarte salmon, cream cheese, red onions, capers, hard boiled egg, everything bagel	
<b>Roasted Beet Salad</b>	<b>\$12</b>	<b>Charcuterie</b>	<b>\$18</b>
roasted red and yellow beets, garlic ricotta, salsa verde, pistachios		Prosciutto di parma DOP, 'nduja, finnochiona, parmesan romano DOP, marcona almonds, chutney	
	<b>Squash Soup</b>	<b>\$8</b>	
	butternut and delicata squash, apples, pepitas		

## larger

<b>Mushroom Benedict</b>	<b>\$14</b>	<b>Granola Breakfast</b>	<b>\$14</b>
button and clamshell mushrooms, poached eggs, hollandaise, Wolferman's English muffin		house made granola, vanilla yogurt, berries, mint	
<b>Salmon Benedict</b>	<b>\$16</b>	<b>Banana Pecan Pancakes</b>	<b>\$14</b>
cured salmon, poached eggs, dill, hollandaise, chives, Wolferman's English muffin		buttermilk pancakes, bananas, pecans, fresh whipped cream	
<b>Steak &amp; Eggs Benedict</b>	<b>\$18</b>	<b>Vegan Pancakes</b>	<b>\$10</b>
sliced ribeye, poached egg, shishito pepper, hollandaise, Wolferman's English muffin		oat milk pancakes (Add berries \$ 2)	
<b>Quiche of the Day</b>	<b>\$15</b>	<b>Buttermilk Pancakes</b>	<b>\$10</b>
chef's selection		buttermilk pancakes, local maple syrup	
<b>Catbird Breakfast</b>	<b>\$12</b>	<b>C Burger</b>	<b>\$18</b>
2 eggs any style, bacon, potatoes, sourdough toast		Catbird blend burger, bacon jam, gruyere, poached egg, Wolferman's English muffin,	

## beverages

<b>Coffee/Tea</b>	<b>\$4</b>	<b>Mimosa</b>	<b>\$10</b>
<b>Iced Tea/Lemonade/Arnold Palmer</b>	<b>\$3</b>	<b>Bloody Mary</b>	<b>\$12</b>
<b>Freshly Squeezed OJ/ Grapefruit</b>	<b>\$5</b>	<b>Aperol Spritz</b>	<b>\$12</b>

Please ask your server about items that are cooked to order or served raw, as consuming raw or undercooked foods may increase your risk of foodborne illness.