

# Butterfields Breakfast

*served all day*

**Chef Mike's Omelette of the Day** *see trout board* Served with our famous rosemary home fries and hot buttered toast

**Butterfields Signature Biscuits and Gravy** Topped with local farm fresh egg to order, lean chicken sausage and house-made country gravy 9.95

**The B-2** Two farm fresh eggs your way with rosemary home fries, hot buttered toast and choice of bacon or maple sausage links 7.95

**The Sportsman** Two farm fresh eggs, two sausage links, two strips of bacon, biscuit and gravy topped with chicken sausage, rosemary home fries and hot buttered toast 14.95

**Baked Pecan French Toast Brûlée** Served with side of fresh fruit 12.95

**Buttermilk Hotcakes** Served with butter and real maple syrup 8.95 *extra syrup add .95*

**Breakfast Wrap** Scrambled egg, crispy bacon, Cheddar cheese, roasted redskin potatoes, a black bean corn salsa, served with a side of fresh fruit 9.95

**Hearty Harvest Oatmeal** Cooked with whole milk and topped with dried cranberries, pecans, and brown sugar or honey *cup 3.95 bowl 6.95*

## Authentic Manhattan Bagels

**Toasted Bagel** with butter 2.95      **Toasted Bagel** with cream cheese 3.95

**Bagel Sandwich** with farm fresh egg, meat and cheese 6.95

## Sides

Two crispy bacon strips 3.00

Two maple sausage links 3.00

Two local farm fresh eggs 3.00

Two biscuits or toast 3.00

Rosemary home fries 3.00

Seasonal fresh fruit 3.00

Substitutions are subject to additional charge. Split charge applies.

## Butterfields Lunch

*check trout board for our daily specials*

**Creamy Chicken and Biscuits** With carrots, roasted redskin potatoes and peas 12.95

**Burger** Handmade 10 oz. on a roll with lettuce, tomato and rosemary home fries 10.95

Cheese *add 1.00*

Egg *add 1.50*

Bacon *add 1.50*

**Roadhouse Salad** Mixed field greens, tomatoes, crispy cucumbers, bell peppers, crumbled bleu cheese, pecans and dried cranberries served with our house-made vinaigrette 10.95

Grilled chicken *add 3.00*

Crispy bacon *add 3.00*

Silken tofu *add 3.00*

**Butterfields Signature Pecan Chicken Salad** Medley of chicken, grapes, pecans, celery, shredded Cheddar cheese, and a touch of mayonnaise on our freshly baked country white toasted bread, served with Butterfields slaw and veggie straws 9.95

**Cafe Grilled Cheese** Blend of American and Cheddar melted between two thick slices of our homemade country white bread, served with Butterfields slaw and veggie straws 7.95

Grilled tomato *add 1.50*

Crispy bacon *add 1.50*

**BLT** Thick-cut bacon, iceberg lettuce, vine-ripened tomato and house-made chipotle mayonnaise on two thick slices of toast, served with Butterfields slaw and veggie straws 8.95

**Really Good Soup** *cup 3.95 bowl 5.95*

**Seasonal side dishes** *see trout board*

## Coffee

*best coffee in the Southern Tier*

Truckstop Fiesta coffee *bottomless cup 2.50*

Iced coffee 2.75

Cappuccino grande 5.00

Espresso 3.25

Handcrafted latte 5.00

Flavor shot .75

Please note that consuming raw or undercooked food can cause health risk and is not recommended

## **Beverages**

Pot of Butterfields exotic tea 3.50

Mug of hot chocolate with whipped cream 3.95

Fresh-brewed unsweetened iced tea *free refills* 2.75

Old-fashioned lemonade 3.75

Arnold Palmer *half lemonade half iced tea* 3.75

Orange juice 3.75

Milk 3.00

Tomato or apple juice 2.50

Soda 2.50

## **About Butterfields Cafe**

The building that now houses Butterfields Cafe started out as Knapp's Butcher Shop at the turn of the century and was Nightingale's General Store until the 1960s. George Merich, who had purchased and was renovating another rural property in the foothills of the Catskills mountains, would pass by the derelict, flood-ravaged property every weekend and thought, *Someone should save that building.* After 10 years of weekends renovating his home, he bought this building despite his naysaying friends and ignoring offers to tear it down, envisioning a homey, comfortable cafe with home-cooked meals, top-notch coffee and baked goods, and outdoor seating during the peak summer months when visitors would come to the Southern Tier to enjoy its natural beauty and outdoor sports.

An architectural lighting designer by trade, George changed careers and realized his dream when he opened the lovingly restored Butterfields in 2011 after a three-year renovation. Featuring breakfast and lunch, Manhattan bagels, the best coffee for miles around, themed monthly dinners, and a brand-new Sunday brunch, George and the chef, Michael Sale, create a unique oasis for locals and travelers alike. Butterfields can host your private party or cater your special event. Ask about our vacation rental apartment located one block from some of the best trout fishing in the northeast.