

## Cocktails

<b>Ledger's 22 oz Bloody Mary</b> 14 vodka, tomato...a secret recipe	<b>Apple Pie Mimosa</b> 9 French vanilla vodka, caramel, apple cider, Prosecco	<b>Paloma</b> 9 tequila, lime, grapefruit soda, salt rim
<b>Sangria</b> 10 red - seasonal rotating or white - seasonal rotating	<b>Not Your Average Mimosa</b> 9 orange infused vodka, bitters, champagne, oj	<b>Banana Bread</b> 10 caramel infused vodka, banana liqueur, Frangelico, cream, cinnamon pecan rim
<b>Sunrise on Washington</b> 9 grapefruit vodka, Aperol, champagne		

## Pastry

<b>Our Daily Donut</b> 5 ask your server, changes daily
<b>"Department Store" Blueberry Muffin</b> 4
<b>Cinnamon Roll</b> 4
<b>Banana Bread</b> 4

## Brunch

<b>Sweet Granola</b> 9 house-made yogurt, macerated berries, maple syrup
<b>Kale Salad</b> 10 kale, pears, goat cheese, pecans, squash, cider vinnigrette
<b>Chicken and Waffles</b> 14 buttermilk fried chicken, corn waffles, green chile butter, hot honey, pickles
<b>Buttermilk Pancake</b> 12 candied nuts, creme fraiche, maple syrup, macerated fruit
<b>Banana Bread Foie-ster</b> 15 grilled banana bread, rum caramel sauce, seared bananas, foie gras butter
<b>House-Cured Pastrami Hash</b> 14 hot smoked Creekstone brisket, fried eggs, farm greens
<b>Root Vegetable Hash</b> 13 feta, fried eggs, farm greens
<b>Fluffernutter French Toast</b> 11 thick cut brioche, house-made fluff, peanut butter, maple syrup
<b>Prime Skirt Steak and Eggs</b> 24 green pepper & sunflower relish, two fried eggs, breakfast potatoes
<b>Maple Glazed Pork Belly</b> 13 creamy grits, clothbound cheddar, soft poached egg, fried kale
<b>French Omelette</b> 12 rolled omelette, soft ripened cheese, watercress, breakfast potatoes <i>add caviar +10</i>
<b>Eggs Benedict</b> 14 house-made Canadian bacon, soft poached eggs, smoked hollandaise, megamuffin, breakfast potatoes

## Raw Bar

<b>Shellfish Platter</b> 38 (8) oysters, (6) clams, (4) shrimp, smoked seafood salad
<b>Oysters - ½ dozen</b> 18 mignonette, cocktail sauce, lemon

## Sandwiches

served with breakfast potatoes	
<b>Breakfast Burger</b> 19 North Country bacon, fried egg, cheddar, smoked hollandaise, brioche bun	
<b>Open Faced English Muffin</b> 15 Acme smoked salmon, cream cheese, capers, chiles, red onion, farm greens <i>add caviar 10</i>	
<b>EBLGT</b> 12 two fried eggs, North Country bacon, farm lettuce, fried green tomato, aioli, brioche	
<b>Sausage, Egg &amp; Cheese</b> 14 house-made breakfast sausage, English muffin, scrambled eggs, cheddar, special sauce	

## Sides

<b>North Country bacon</b> 6
<b>Seasonal fruit</b> 6
<b>Breakfast sausage</b> 6
<b>Breakfast potatoes</b> 6

## Beverages

We proudly serve Atomic Coffee & Mem Tea

<b>Iced Cold Brew</b> 5
<b>Black &amp; Green Iced Tea</b> 5
<b>Cappuccino / Latte</b> 5
<b>Espresso</b> 4
<b>Coffee</b> 3
<b>Hot Tea</b> 5
<b>Juice</b> 4

*grapefruit, orange, cranberry*

Ledger is proud in our attempt to close the restaurant wage gap. By applying a 3% kitchen administration fee to your bill, we can be proactive in leveling out the income disparity between our front of house and kitchen employees. This fee will solely benefit our kitchen team and is not a gratuity. You can learn more about this emerging movement on the insert in our check presenter. Thank you in advance for your support & patronage.