

- LIGHT -

Biscuits \$8 fresh buttermilk biscuits, whipped butter, jam	Yogurt Parfait.....\$12 house made granola, vanilla yogurt, seasonal fruit
Avocado Toast\$15 avocado chimichurri, bacon tomato jam, fresno chilies, za’atar (add egg +\$3)	Chia Pudding\$12 pistachio, cacao nibs, berries

- GREENS -

Farm Green Salad\$15 fresh impact greens, pickled onions, sherry vinaigrette add chicken +\$8	Chopped Salad.....\$16 toasted grains, avocado, toasted pumpkin seeds, pickled raisins add chicken +\$8
--	--

- EGGS -

Frittata.....\$16 smoked mushrooms, goat cheese, farm vegetables (egg white only +\$3)	Prince Street Breakfast\$19 two eggs, crispy potatoes, choice of bacon or ham, toast
Eggs Benedict\$19 poached farm eggs, mollete, smoked hollandaise, spinach (add crab +\$10)	

- HEARTY & HANDHELDS -

Lamb Hash\$21 smoked lamb ham, crispy potato, charred onion, eggs any style	Bodega Sandwich\$12 steamed egg, cheese, maple onion jam, spicy aioli (virginia ham, bacon, or sausage +\$4)
Biscuits and Gravy\$15 house made buttermilk biscuits, summer sausage gravy, herbs (add egg +3)	Chicken Sandwich.....\$24 griddled chicken, bacon, jalapeño jelly, lettuce, tomato
Steak & Eggs.....\$31 coulotte steak, breakfast potatoes, scrambled eggs, chimichurri	Kiln Burger\$20 aged cheddar cheese, tomato jam, fries

- SWEET -

Pancakes\$17 lemon ricotta pancakes, blueberry compote, lemon, toasted meringue	French Toast.....\$16 pistachio crusted, whipped mascarpone, spiced agave syrup
---	---

FARMER & PRODUCER FRIENDS OF KILN

KARMA FARMS Monkton, MD
FRESH IMPACT FARMSArlington,VA
LANCASTER FARMS Lancaster, PA
EARTH N EATS FARMS Waynesboro, PA

OLDE SALT OYSTERS Chincoteague, MD
SENAT FARMS Paterson, NJ
WEAVER FARMS Stanley, NY
LEHIGH VALLEY FARMS Lehigh Valley, PA

SPRING RUN FARMS Coatesville, PA
F/V SEAFARMER Barnegat Light, NJ
JOYCE FARMS Winston Salem, NC
F/V ALEXANDRIA DAWN Barnegat Light, NJ

*This food item is or may contain raw or uncooked animal derived foods. Consuming raw or uncooked meats, shellfish or eggs may increase your risk of food borne illness.

- BRUNCH COCKTAILS -



Kiln Mimosa \$14
choice of orange, grapefruit
or cranberry juice



Bloody Mary \$14
vodka, house mix, olives,
spicy rim, bacon skewer



Espresso Martini \$14
espresso shots, vodka, creme de cacao



Liquid Sunshine \$15
rum, amaretto, pineapple,
lemon juice, oj



King Street Belle \$15
vodka, vanilla, peach, prosecco



Bed Head \$15
tequila, orange curacao, grenadine,
lemon juice, soda water

- ESPRESSO -

Drip Coffee	\$4
Cold Brew	\$5
Espresso	\$4
Americano	\$4
Cappuccino	\$5
Cortado	\$5
Latte	\$5
Chai Latte	\$6
Matcha Latte	\$6
Macchiato	\$5
Mocha	\$6
dark or white chocolate	
Seasonal Specialty	\$7
add syrup	+\$0.75
vanilla, sugar free vanilla, caramel, hazelnut, dark chocolate, white chocolate	
alternative milks	+\$1.00
almond, oat, soy	

- TEA & JUICE -

Hot Tea	\$4
Iced Tea	\$4
Juice	\$5
orange, grapefruit, or cranberry	

- MOCKTAILS -

Pomegranate Mule	\$10
pomegranate juice, rosemary syrup, ginger puree, yuzu lime soda	
Sparkling Cinnamon Cider	\$10
local apple cider, lime, cinnamon syrup, club soda	

- BY THE GLASS -

SPARKLING	
Prosecco	\$12/48
avissi veneto, it	
Cava Brut	\$12/48
biutiful issac fernandez seleccion, nv	
Champagne 187ml.	.\$22
nicolar feuillatte "brut nv" mv epernay	
Champagne 187ml.	\$40
laurent-perrier "la cuvée" mv epernay	
WHITE	
Chardonnay	\$15/53
hartford court russian river valley 2023 sonoma, ca	
Moscato D'Asti	\$17/60
emilio vada 2023 piedmont, it	
Sauvignon Blanc	\$14/51
crowded house 2024 new zealand	
Pinot Grigio	\$13/50
ornella molon 2024 veneto, it	
Albarino	\$14/51
rias baixas 2024 galicia, sp	

ROSÉ	
Oeil de Pedrix Rosé	\$15/60
belle glos 2023 sonoma, ca	
Sparkling Rosé	\$16/64
chandon brut ca	

RED	
Cabernet	\$16/56
iron + sand 2021 paso robles, ca	
Tempranillo	\$14/51
vina otano rioja reserva 2017 rioja, sp	
Malbec	\$14/51
alta vista mendoza 2021 argentina	
Pinot Noir	\$16/56
averaen 2023 oregon	