

## sweet starts

### CINNAMON ROLL

apple butter, candied pecan crumble,  
maple cream cheese glaze | \$8

### YOGURT BOWL

fresh berries, greek yogurt, wild flower  
honey | \$10

### SEYMOUR'S PANCAKES

sweet butter, new york maple syrup | \$11  
add: whipped cream, chocolate chips or  
blueberries | \$1 each

### FRENCH TOAST

stuffed with nutella and bananas, sweet  
butter and new york maple syrup | \$15

## savory favorites

### SOUP DU JOUR

chef inspired | \$11

### HARVEST SALAD

baby greens, roasted winter squash,  
spiced pecans, crumbled feta cheese,  
dried cranberries, maple port wine  
vinaigrette | \$14

add: grilled chicken | \$7 or  
blackened shrimp | \$12

### SHRIMP & GRITS

stone ground cheddar grits, bell  
peppers, onions, chorizo sausage | \$18  
add: fried egg | \$2.50

### BISCUITS & GRAVY

house biscuits, southern-style sausage  
gravy | \$15  
add: fried egg | \$2.50  
buttermilk fried chicken | \$7

# Seymour's

## BRUNCH MENU

## handhelds

served with breakfast potatoes  
substitute fruit: \$3.00

### B.E.L.T.

apple wood smoked bacon, one egg, lettuce,  
tomato, english muffin | \$14

### SEYMOUR'S SMASH BURGER

two quarter pound patties, lettuce, tomato, onion,  
toasted potato roll | \$16  
served pink or no pink  
add: american, cheddar, swiss or provolone | \$1.50  
sauteed mushrooms | \$1.50  
caramelized onions | \$1.50  
house bacon | \$2.50  
fried egg | \$2.50

### BANG BANG FRIED CHICKEN

country biscuit, shaved red cabbage, sweet & spicy,  
asian inspired sauce | \$16

### CROQUE MADAME

cinnamon-nutmeg batter, shaved prosciutto,  
gruyere cheese, sunny side up egg | \$16

## pizza

### BREAKFAST PIZZA

sausage gravy, scrambled eggs, crispy prosciutto,  
caramelized onion, house cheese blend | \$16

## eggs & such

### THE ADIRONDACK

two eggs, sausage or bacon, breakfast potatoes, toast | \$11

### SEAFOOD BENEDICT

maine lobster, wild caught shrimp, poached eggs, hollandaise, griddled english muffin, breakfast potatoes | \$18

### SEYMOUR'S BENEDICT

corned beef, poached eggs, hollandaise, griddled english muffin, breakfast potatoes | \$15

### BUILD YOUR OWN OMELET

three egg omelet, choice of american, swiss, cheddar or provolone cheese, breakfast potatoes, toast | \$11

additional toppings | \$0.75 each  
tomato, onion, spinach, mushrooms, bacon, ham, sausage

### RANCHERO BOWL

breakfast potatoes, peppers, onions, chorizo sausage, sunny side-up egg, cilantro jalapeno pesto | \$16

## enhancements

ONE EGG | \$2.50

HOUSE BACON | \$3.75

PORK SAUSAGE | \$3.25

CORNED BEEF HASH | \$6.50

SLICED TOMATO | \$3.00

BREAKFAST POTATOES | \$3.00

FRESH FRUIT & BERRIES | \$6.50

MAPLE SYRUP | \$1.25

TOAST & BUTTER | \$2.50  
(english muffin, sourdough, wheat or rye)

GLUTEN FREE BREAD | \$3.00

## breakfast beverages

MIMOSA | \$9

orange juice & champagne

BLOODY MARY | \$9

vodka, house bloody mary mix  
olive & citrus garnish

BELLINI | \$9

fresh peach puree, prosecco

TEQUILA SUNRISE | \$9

tequila, orange juice, grenadine  
cherry & citrus garnish

### SOFT BEVERAGES

milk or chocolate milk | \$3

orange juice | \$2.75

apple juice | \$2.75

grape juice | \$2.75

cranberry juice | \$2.75

coffee or hot tea | \$3

hot chocolate | \$3.50

cappuccino | \$5.00

espresso shot | \$3.00

latte | \$5.00

cafe mocha | \$5.00

vanilla mocha | \$4.25

\*consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

please see your server with any allergies or food aversions.

**additional gluten free, vegetarian and vegan substitutions may be available.**

20% gratuity added to parties of 8 or more