

Baked Goods

Muffins 4

Chocolate Chip • Cinnamon
Blueberry Corn • Banana Walnut
Sour Cream with Strawberry
Oat Bran • Carrot

Croissant 4

Plain • Chocolate • Almond

Cinnamon Danish 4

Date-Nut Bread 8
with Cream Cheese

Bagel and Cream Cheese 5

Plain • Everything
Sesame • Poppy Seed

Add: Tomato 3

Avocado 4.50

Nova Scotia Salmon & Scallions 10

Oatmeal, Fruit, Yogurt

Steel Cut Oat Meal 13
with Raisins and Berries

Fresh Fruit Salad 13

Seasonal Berries 15
with Cream

Yogurt Ambrosia 17
Fruit, Nuts, Raisins, Granola

Waffles, Pancakes, French-Toast

Gluten Free Buckwheat Waffle 16
served with seasonal fruit

Homemade Brioche French Toast 16
served with seasonal fruit

Buttermilk Pancakes 16
served with seasonal fruit

add Chocolate Chips, Blueberries or Strawberries to the batter for an additional \$1.00

Orgy 18

Waffles, Pancakes, or French Toast topped with Raisins, Nuts, and Fresh Fruit.
Choice of: Yogurt, Ice Cream, Sour Cream or Fresh Whipped Cream

Southern Mix 20

Waffle, Pancakes or French Toast with Eggs any style.
Choice of: Bacon, Turkey Bacon, Chicken Sausage, Pork Sausage or Black Forest Ham

Stuffed French Toast 20

Mascarpone Cheese, Strawberry filling and Granola

Omelettes

All Dishes Served with Home Fries, French Fries or Salad Fruit Salad substitute add \$3 Egg Whites add \$3
Seasonal berries add \$4



We use free-range eggs from Sullivan County Farm

Plain 13

Add Cheese: \$2

Jarlsberg, Mozzarella, Brie, Feta, Jack, Cheddar, Roquefort, Goat

Feta Cheese & Tomato 16

Vegetable 17

Carrot • Yellow Squash
Zucchini • Broccoli

Country 17

Ham • Onions • Peppers

Spinach & Ricotta 17

House Special 18

Mushroom & Jarlsberg

Broccoli & Brie 17

Fresh Apples & Cheddar 17

Mexican 18

Sour Cream • Bacon
Salsa • Cheddar

Nova Scotia Salmon 20

Eggs

Two Eggs : Fried, Scrambled or Poached 12

with Ham, Bacon, Turkey Bacon or

Sausage (Chicken or Pork) 15

Avocado Toast 14

with fried or poached egg

Shakshuka Skillet 18

Two Poached Eggs in a Spicy Tomato Sauce
with Pita Bread

Steak & Eggs 24

8 oz. NY Strip Steak and Eggs any Style

Traditional Eggs Benedict 18

with Canadian Bacon

Traditional Eggs Florentine 18

with Spinach & Ricotta Cheese

Cupping Room Eggs Benedict 25

with Avocado & Smoked Salmon

Orren's Benedict Bar

CUSTOMIZE YOUR BENEDICT

You Start With

Two Poached Eggs over English Muffin 16

with Hollandaise sauce

Protein:

Canadian Bacon 3 Bacon 3

Turkey Bacon 3 Grilled Salmon 6

Smoked Salmon 6 Grilled Tuna 6

Vegetable:

Avocado 4.50 Roasted Red Peppers 3

Spinach 3 Tomatoes 3

Sides

French Fries 7 Home Fries 7 English Muffin 2 Avocado 4.50 Bacon 3 Turkey Bacon 3
Ham 3 Chicken Sausage 3 Pork Sausage 3 Nova Scotia Salmon with Scallions 10

Salads

*Served with choice of Homemade:
Balsamic Vinaigrette or Lemon-Thyme Dressing*

Cobb Salad 20

*Grilled Chicken, Avocado, Bacon,
Blue Cheese & Mixed Greens*

Greek Salad 16

*Feta Cheese, Tomato,
Cucumber, Kalamata Olives,
& Romaine Lettuce*

Seared Tuna 20

*Blackened Tuna, Mixed Greens,
Mango Chunks & Miso Dressing*

Grilled Chicken Caesar 19

substitute blackened chicken 2

Niçoise Salad 17

*Boiled Egg, Potatoes, Onions,
Black Olives & Canned Tuna*

Halloumi Salad 19

*Grilled Cyprus Halloumi Cheese,
Avocado, Roasted Red Peppers,
Cherry Tomatoes & Grilled Chicken*

Quinoa Salad 20

*Red Pepper, Onions, Cherry Tomatoes,
Avocado, Feta Cheese, Tortilla Strips
with Lemon & Oil.
Served with a Dates Dressing*

Middle Eastern Platter 16

*Babaganoush, Hummus, Chopped
Marinated Vegetables and Pita*

CRC Nachos 14

*Cheddar & Jack Cheese,
Black Beans, Salsa & Sour Cream
Add: Chicken or Steak 4
Add : Guacamole 3*

ADD:	SALMON 7
	TUNA 7
	CHICKEN 6



Burgers

Served with Lettuce, Tomato, Onion, Pickle & French Fries

Homemade Turkey Burger 17

Burger (Pat LaFreida) 17
Blend of Chuck, Short Rib and Brisket

**Veggie Burger
with Pesto Mayo 16**

Add Cheese \$2

*Jarlsberg, Cheddar, Roquefort, Brie,
Feta, Monterey Jack, Mozzarella, Goat*

Additional Toppings

*Bacon 3 Turkey Bacon 3 Avocado 4.50 Mushroom 3 Guacamole 5 Egg 3
Grilled Onions 1.50 Jalapeños 1.50 Hummus 3*

Sandwiches

*On Strecci Dopio or choice of Wheat, Sourdough or Rye
Served with French Fries or Salad. Fruit salad substitute add \$3. Seasonal Berries \$4
Cup of Soup add \$4*

Traditional Turkey Club 16 *Bacon, Lettuce & Tomato*

Grilled Cheese 12

*with Tomato 13
with Bacon or Ham 16*

Open Faced House Sandwich 16 *with Smoked Turkey, Cole Slaw, Russian dressing & Jarlsberg Cheese*

Fried Chicken Sandwich 19 *Buttermilk Marinated & served with Avocado*

Roast Beef Sandwich—16 *Homemade Cured Roast Beef, Wasabi Sauce, Dijon Mustard, Pickled Onions & Arugula*

Pablo's Open Burrito 17 *Fried Egg, Jack Cheese, Guacamole, Ham, Grilled Onions & Tomatoes*

Tuna Melt 16 *Homemade Tuna Salad with Cheddar Cheese*

Avocado Jarlsberg 17 *Avocado, Jarlsberg & Sprouts*

Le Paysan 18 *Smoked Turkey, Brie & Apple Chutney*

Grilled Chicken Wrap 16 *Roasted Red Peppers, Onions, Plum Tomatoes & Lettuce*

Le Fermier 18 *Grilled or Blackened Chicken Breast with Pesto Mayonnaise*

Desserts

Desserts are made daily on premises
Please ask to see the Chef's Selection

Tea Press \$5

Caffeinated

Ceylon (Black)
Uva Highlands, Sri Lanka

Earl Grey (Black)
Thiashola, South India
Single Estate

Temple of Heaven (Green)
Zhejiang Province, China
Green Gunpowder Style

Siam (Hint of Black Tea)
Peppermint, Lemongrass,
Cardamom, Spearmint,
Cinnamon & Clove

Cassis (Black)
Anhui Province, China
Black Currant Infused

Keemun (Black)
Anhui Province, China
English Breakfast Tea

Colonille (Black)
Vietnam
French Vanilla Infused

Eve's Temptation
Apple, Mango, Hibiscus,
Rose Hip & Natural Flavor

Moroccan Mint (Green)
Zhejiang Province, China
Peppermint & Spearmint

Tisane

Ruby Sipper
Apple, Rose Hip, Papaya,
Blood Orange & Hibiscus

Egyptian Flowers
Organic Chamomile Flowers

Coffee & Beverages

Coffee 3.00
Espresso 4.00 / 4.50
Cappuccino 5.00
Cortado 4.50
Café Latte 5.00
Americano/Macchiato 4.50
Red Eye 5.00
Flat White 4.50
Chai Tea Latte 4.00/5.00
Ty Chai Latte 5.50
Espresso, Chai & Steamed Milk
Hot Chocolate 5.00

Coffee Flavoring Add 1
Hazelnut, Almond, Amaretto, Crème de Cacao,
Vanilla,
Chocolate, Mint, Caramel
Almond or Soy Milk \$1

Café Mocha 6.00
Café Vienna 5.00

Iced Tea 3.00

Sodas 3.00
Coke, Diet Coke
Sprite & Gingerale

Frozen LemoNanna 6.50
Homemade Lemonade,
Honey & Fresh Mint

Homemade Lemonade 3.00
Homemade Ginger Ale 5.00

Seasonal
Hot apple Cider 4.00
Hot Mulled Cider 6.00

Milkshake 8.00
Chocolate or Vanilla
Fruit Smoothies 8.00
Strawberry or Mango or Mixed

Juices 4
Apple, Cranberry,
Tomato, Grapefruit,
or Pineapple
Freshly Squeezed

Orange Juice 5.50

Steamed Milk or
On the Rocks
add \$1



Join us for Brunch

Saturday & Sunday
Reservations are recommended
8:00 am – 4:00 pm

Let us know about your experience! We're on Yelp, Tripadvisor & Opentable