

Cocktails

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

Pastry

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

Brunch

Parfait 9 house-made yogurt, sweet granola, macarated berries, maple syrup
Kale Salad 10 kale, pears, goat cheese, pecans, squash, cider vinnigrette
Chicken and Waffles 14 buttermilk fried chicken, corn waffles, green chile butter, hot honey, pickles
Buttermilk Pancake 12 candied nuts, creme fraiche, maple syrup, macerated fruit
Banana Bread Foie-ster 15 grilled banana bread, rum caramel sauce, seared bananas, foie gras butter
House-Cured Pastrami Hash 13 hot smoked Creekstone brisket, fried eggs, farm greens
Red Flannel Hash 12 smoked beets, fried eggs, farm greens
Fluffernutter French Toast 11 thick cut brioche, house-made fluff, peanut butter, maple syrup
Prime Skirt Steak and Eggs 24 green pepper & sunflower relish, two fried eggs, breakfast potatoes
French Omelette 12 rolled omelette, soft ripened cheese, watercress, breakfast potatoes <i>add caviar +10</i>
Eggs Benedict 14 house-made Canadian bacon, soft poached eggs, smoked hollandaise, megamuffin, breakfast potatoes
Stewed Green Tomatoes 12 soft poached eggs, spicy peppers, tomatillo, coriander, yogurt, crusty bread

Raw Bar Towers

Gold 38 (8) oysters, (6) clams, (6) shrimp, smoked seafood salad
Platinum 75 (16) oysters, (10) clams, (10) shrimp, (2) lobster tails, & smoked seafood salad
Oysters - ½ dozen 18 mignonette, cocktail sauce, lemon

Sandwiches

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

Sides

North Country bacon 6
Seasonal fruit 6
Breakfast sausage 6
Sparrow Arc breakfast potatoes 6

Beverages

We proudly serve Atomic Coffee & Mem Tea

Iced Cold Brew 5
Black & Green Iced Tea 5
Cappuccino 5
Espresso 4
Hot Tea 5
Juice 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.