



# BRUNCH

**CRAZY DATES** \$9  
stuffed dates, bacon, goat cheese

**GREEK YOGURT** \$7  
house-made granola, fresh fruit, berries, agave drizzle

**CRÊPE COQUILLES ST. JACQUES** \$19  
handmade crepe, scallops, sautéed mushrooms, creamed leeks, fresh herbs, swiss

**STUFFED FRENCH TOAST** \$12  
cinnamon swirl brioche, warm fruit compote, maple mascarpone cheese, vanilla bean whipped cream, natural maple syrup

**HANDMADE STRUDEL** \$7  
chef's sunday offering

**STRATA & SALAD** \$12  
chef's sunday offering

**CHICKEN & WAFFLES** \$19  
buttermilk fried chicken, house-made belgian waffle, peppered honey

**PECAN CRUSTED GOAT CHEESE & STRAWBERRY SALAD** \$10  
shaved fennel, fresh herbs, mixed greens, balsamic vinaigrette

**CEDAR'S HASH & EGGS** \$12  
house-made hash, fried eggs (2) and grilled bread

**CEDAR'S MAC & CHEESE** \$6

**JALAPEÑO CHORIZO MAC & CHEESE** \$8

**HANGER STEAK & EGGS** \$23  
12oz grilled, spiced-rubbed hanger steak, fried eggs (2), hand cut frites

**LOBSTER BENEDICT** \$19  
maine lobster, canadian bacon, grilled bread, poached eggs, old bay hollandaise

**GRILLED SALMON** \$21  
sweet potato fries, asparagus, old bay hollandaise

**CHEF'S DAILY CATCH**  
chef's choice fish and preparation, priced daily

**OYSTERS ON THE HALF SHELL** \$2.75 (each)

## SANDWICHES *All Sandwiches Come with Hand-Cut Fries*

**DOUBLE BACON & EGG SLIDERS** \$9 (2)  
eggs, apple wood smoked bacon, canadian bacon, hollandaise

**GRILLED CHEESE** \$13  
sourdough, herbed goat cheese, white cheddar, bacon, arugula, trappist preserves

**PATTY MELT** \$12  
angus burger patty, caramelized onions, white cheddar, sourdough bread

**SMOTHERED BURRITO** \$14  
pulled pork, scrambled eggs, avocado, pico de gallo, cheddar cheese, black bean sauce

**SIDES**  
**HAND-CUT FRIES** \$5  
*add truffle oil \$2*  
**SUNDAY HASH** \$6  
**CANADIAN BACON** \$5  
**APPLE WOOD SMOKED BACON** \$5

**TOAST** \$3  
**OLD BAY HOLLANDAISE** \$3  
**FRESH FRUIT** \$5  
**VERMONT PURE MAPLE SYRUP** \$2

**SUNDAY BLOODY SUNDAY**  
**Bloody Madness for 2** cedar's hand-crafted bloody mary mix and house-made accoutrements, plus four raw oysters \$24  
**House Bloody Mary** \$9

Before placing your order, please inform your server of any food allergies in your party. We offer gluten-free pasta. Consuming raw, cooked-to-order or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness.

Nick Faucher, Head Chef | Cedar Street Grille | 12 Cedar Street | Sturbridge, MA 01566 | (508) 347-5800 | www.cedarstreetgrille.com  
Open: Tuesday–Saturday at 11:30am | Sunday at 10:00am | Closed Monday

