



treadwell

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Treadwell at The Gate House Brunch

Rosemary Sea Salt Frites
-8-

Selection of Charcuterie & Artisanal Cheeses with Preserves and Toast
-25-

Wedge Salad with Crispy Iceberg Lettuce
Radish & Grapes, Blue Cheese Vinaigrette
-18-

Smoked Salmon with Scrambled Eggs and Fennel Salad
--20-

Eggs Benedict with Poached Eggs
English Muffin, Peameal Bacon, Hollandaise
-22-

“Mushrooms on Toast” with Grilled Tomato Bread
Summer Mushrooms, Fried Egg, Pecorino
-22-

Ohme Farms Potato Hash with Crispy Pork Belly
Kozlik’s Sweet & Smoky Mustard
-24-

Homemade Quiche Florentine with Aged Cheddar & Chive
Served with Simple Salad
-18-

Jimmy’s Sweet Tea-Brined Fried Chicken
Skillet Corn Cake, Spiced Maple Syrup
-24-

Whisky Soaked Quiet Acres Cherries with White Chocolate Panna Cotta & Pecan Brittle
-10-

Our wine list is on the back of this menu
Please note that taxes and gratuity are not included

Thank you for joining us. We hope you enjoy your experience

Chef-Owner Stephen Treadwell
Executive Chef Jason Williams
Sommelier-Owner James Treadwell

Wine List

2017 Sparkling, 13 th Street “Blanc de Blanc”	18 (6oz) / 70
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2019 Riesling, Fourth Wall Wines	14 (6oz) / 56
2017 Chardonnay, 2027 Cellars “Foxcroft”	15 (6oz) / 60
2018 Sauvignon Blanc, Leaning Post	17 (6oz) / 68
2019 Chenin Blanc, Big Head	16 (6oz) / 64
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2019 Rose, Leaning Post	15 (6oz) / 60
-	
2016 Pinot Noir, Flat Rock “Gravity”	19 (6oz) / 75
2019 Cabernet Sauvignon, Pearl Morisette “Furie”	17 (6oz) / 68
2018 Grenache Blend, Bodegas Atalaya “Laya” (<i>Spain</i>)	12 (6oz) / 48
2017 Gamay Noir, Malivoire “Courtney’s Block”	19 (6oz) / 77

Sparkling

2011 Hinterland Les Etoiles RD -122-
 NV Jacquesson “Cuvee 742” Extra Brut Champagne (*France*) -176-
 2008 David Laclapart “L’Artiste” Champagne (*France*) -349-

Rose

2019 Domaine La Grande Bauquiere Rose (*France*) -65-
 2016 Tenuta delle Terre Nere Etna Rosato (*Italy*) -140-

White

2018 Five Rows Riesling -88-
 2012 Pearl Morisette “Blackball” Riesling -125-
 2016 Rennie “Christine” Chardonnay -78-
 2016 Camy “Reserve” Chardonnay (*Quebec*) -88-
 2017 On Seven Chardonnay -97-
 2017 Domaine Oudin Chablis (*France*) -95-
 2017 Matthiasson “Linda Vista” Chardonnay (*USA*) -125-
 2017 Felton Road “Block 2” Chardonnay (*New Zealand*) -167-
 2015 Pierre Morey Meursault (*France*) -312-
 2018 Five Rows Sauvignon Blanc -99-
 2017 Pearl Morisette “Irreverence” White Blend -89-
 2017 Viñatigo “Vijariego Blanco” (*Spain*) -108-
 2016 Escoda Sanahuja Els Bassots Chenin Blanc (*Spain*) -119- *Orange Wine*

Red

2018 La Soeur Cadette Julienas (*France*) -95-
 2017 Bachelder “Wismer Parke” Pinot Noir -104-
 2014 Domaine Queylus “Reserve du Domaine” Pinot Noir -115-
 2016 Five Rows Pinot Noir -118-
 2015 Radio-Coteau “La Neblina” Pinot Noir (*USA*) -162-
 2017 Dom. de Bellene “Homage a Bartolo” 1^{er} Cru Savigny Les Beaune (*France*) -190-
 2017 D’Angerville “Les Fremiets” 1^{er} Cru Volnay (*France*) -370-
 2017 Meldville Syrah -79-
 2018 Arnot Roberts Sonoma Coast Syrah (*USA*) -140-
 2017 Alain Graillot Crozes-Hermitage (*France*) -125-
 2014 Domaine Jamet Cote Rotie (*France*) -296-
 2016 Chateau de Monfaucon Lirac Rouge (*France*) -81-
 2017 Cave Spring “Estate” Cabernet Franc -79-
 2013 Pearl Morisette / Chamboule “NACRE” Cabernet Franc (*USA*) -162-
 2014 Tawse “Laundry Vineyard” Merlot -108-
 2015 Clos du Val Napa Valley Cabernet Sauvignon (*USA*) -181-
 2016 Hidden Bench “Terroir Cache” Red Blend -104-
 2015 Stratus Red -112-
 2016 Prunotto Barbaresco (*Italy*) -149-
 2015 Calcinaia Chianti Classico (*Italy*) -89-
 2015 Foradori “Sgarzon” Teroldego (*Italy*) -133-
 2017 Ridge “East Bench” Zinfandel (*USA*) -125-
 2017 Moraza Garnacha (*Spain*) -75-
 2014 Mas Martinet “Cami Pesseroles” Priorat (*Spain*) -262-

Beer Oast "Barnraiser" Ale **8.5** Lost Craft Lager **8.5** Oast Strawberry Rhubarb **8.5**