

BREAKFAST



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THOUGHTFULLY SOURCED * REGIONALLY INSPIRED

CRAB & CHOURICO HASH* \$19

lump crab, chourico and Maine fingerling hash, sunny side up eggs, sauce bearnaise

🌱 EGG WHITE LOBSTER OMELET \$20

zucchini ribbons, pequillo pepper, goat cheese, Maine fingerling potatoes

CODDLED EGGS* \$18

mushroom fricassee, truffle polenta cake, prosciutto, bloomsdale spinach, parmesan



WHENEVER
POSSIBLE WE
USE FRESH
PRODUCE GROWN
AT LOCAL FARMS

REGIONAL

BUTTERMILK WAFFLE \$12

seasonal berries, warm Vermont maple syrup, vanilla creamed butter

LOBSTER FRITTATA \$20

native lobster, buttered leeks and brie cheese frittata with fingerling potatoes

🌱 BASTED CAGE FREE EGGS* \$16

shiitake mushroom and asparagus sauté, tomato confit

🌱 BANANA PANCAKES \$13

housemade almond granola, banana pancakes, agave blueberry compote, warm pure maple syrup

CROQUE MADAME* \$15

panini pressed baguette, chourico, gruyere mornay, over-easy eggs

SMOKED SALMON \$17

Maine backyard beauty tomatoes, caperberries, red onion, lemon cream cheese, toasted bagel

COMFORT

🌱 STEEL CUT OATMEAL \$9

Roasted banana-strawberry, honey, almond granola

Cranberry compote, brown sugar and milk

Brown sugar, raisins and milk

BACON, ONION AND CHEESE OMELET \$14

apple smoked bacon, caramelized onion, Vermont white cheddar, breakfast potatoes

FARMSTAND OMELET \$15

bloomsdale spinach, mushroom, maple cured ham, swiss cheese, breakfast potatoes

TWO CAGE FREE EGGS ANY STYLE* \$14

Breakfast potatoes, choice of meat

CINNAMON FRENCH TOAST \$13

lemon mascarpone cheese, pecan praline, warm maple syrup

OUR BENEDICT* \$16

griddled english muffin, maple cured ham, thick cut tomato, cage free eggs, hollandaise, breakfast potatoes



QUENCH

Starbucks coffee \$4

Selection of Tazo teas \$4

Fresh squeezed orange or grapefruit juice \$4

Chilled juice \$3

Espresso \$3

Cappuccino/Caffé Latte \$4

Whole, 2% or skim milk \$3

Bloody Mary \$10

Mimosa \$9

ALTERNATIVES

Tree and vine ripened fruit with berries \$11

Cold cereal or housemade granola with bananas or berries \$7

Gluten Free english muffin, Narragansett Creamery butter, cranberry jam \$5

🌱 All natural vanilla bean yogurt, housemade granola, agave syrup \$9

CAKES & EGGS short stack of pancakes with two eggs any style \$11