



## BREAKFAST MENU

### *dishes*

#### **FRENCH OMELETTE**

FINES HERBES, CHEESE, PETITE SALAD

#### **BREAKFAST CLASSIC\***

2 FARM EGGS COOKED TO YOUR LIKING, FINGERLING POTATOES,  
CHOICE OF BACON OR SAUSAGE, CHOICE OF TOAST

#### **BUTTERMILK PANCAKES**

CATSKILLS PROVISIONS MAPLE SYRUP, BRULEE BANANA,  
CANDIED WALNUTS

#### **GRAIN BOWL**

MIXED GRAINS, WILD MUSHROOMS, BLACK BEANS, KALE, SWEET  
POTATO, ARUGULA, SALSA VERDE

#### **Topping Option:**

Add an egg, any style\*

#### **BISCUITS AND GRAVY\***

2 BUTTERMILK BISCUITS, PORK SAGE GRAVY, 2 EGGS ANY  
STYLE, CHIVES

### *avocado toast*

#### **AVOCADO, CHOICE OF TOAST**

#### **Topping Options:**

BEET CURED SALMON  
ARUGULA  
HEIRLOOM BABY TOMATOES  
EVOO  
BALSAMIC REDUCTION  
EVERYTHING BAGEL SPICE

### *your way*



### *a la carte*

#### **2 EGGS ANY STYLE\***

#### **CRISPY BACON**

#### **SAGE AND ROSEMARY PORK PATTIES**

#### **VEGAN SAUSAGE**

#### **YOGURT PARFAIT**

GRANOLA AND SEASONAL FRUIT

#### **BROILED GRAPEFRUIT**

BRULEED WITH MULLING SPICES

#### **CHIA SEED PUDDING**

BLUEBERRIES, STRAWBERRIES, DARK  
CHOCOLATE, TOASTED ALMONDS,  
MICRO MINT

#### **SEASONAL FRUIT PLATE**

JALAPENO MINT SYRUP

#### **STEEL CUT OATMEAL**

ALMONDS AND POACHED BERRIES

#### **TOAST**

CHOICE OF COUNTRY SOURDOUGH OR  
WHOLE GRAIN

#### **BAGEL**

CHOICE OF EVERYTHING OR PLAIN  
WITH OLD CHATHAM CREAM CHEESE

\*CONSUMING RAW OR UNDERCOOKED MEATS,  
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY  
INCREASE YOUR RISK OF FOOD-BORNE  
ILLNESS\*

*to start the day*