

BRUNCH

LOBSTER BENEDICT

Two poached eggs with tomato on a English muffin with Maine lobster meat and classic hollandaise sauce **MKT**

SEAFOOD FRITTATA

Open face omelet with fresh Maine lobster meat, sweet baby shrimp, crabmeat, sweet peppers, scallions and dill Havarti cheese **20**

TWO EGGS ANY STYLE with toast **9**

add bacon, ham, pork or turkey sausage links +**3**

STEAK & EGGS

8 oz. char-broiled Prime Black Angus sirloin, two eggs and toast **20**

CLASSIC BENEDICT

Two poached eggs on a English muffin with grilled North Country Smokehouse Canadian bacon and classic hollandaise sauce **12**

ITALIAN FRITTATA

Open face omelet with artichoke hearts, ripe red tomatoes, fresh spinach, prosciutto ham and parmesan cheese **14**

THREE EGG OMELET

With three fillings **12**: *ham, bacon, cheese, onions, green peppers, tomatoes, baby spinach, arugula, asparagus and mushrooms*

Egg Whites +**2**

Egg Beaters +**2**

EUROPEAN BREAKFAST PLATE

Sliced natural ham, salami, coppa, Swiss and provolone cheeses, hardboiled egg, sliced tomatoes, fresh berries and sliced baguette **15**

BREAKFAST BURGER

Piedmontese beef burger, over-easy egg, tomato and arugula on a brioche bun with grilled sweet potato and red bliss duo **15**

CORNED BEEF HASH

House made corned beef hash, two poached eggs and hollandaise **14**

BLAT

Bacon, lettuce, creamy avocado, mayonnaise and tomatoes on toasted six grain bread **11**

BANANAS FOSTER FRENCH TOAST

French toast with a brandy-banana topping and whipped cream served with sausage links or bacon **14**

BLUEBERRY MALTED PANCAKES

With sausage links or bacon **15**

BELGIAN WAFFLE

With butter and pure Maine maple syrup **13**

HEALTHY CHOICE

SMOKED SALMON PLATE

Toasted bagel, cream cheese, minced red onions, sliced tomatoes, capers and lemon **16**

HEALTHY START

House-made granola, mixed berries and Greek yogurt **15**

GREEK YOGURT

Plain or flavored **4**

FRESH FRUIT PLATE

Tropical fruits, melon, berries, and grapes with Greek yogurt or low-fat cottage cheese **13**

STEEL CUT OATMEAL

Low-fat milk, sun-dried cranberries, pecans and brown sugar **9**

MIXED FRESH BERRIES

Strawberries, blueberries and blackberries **7**

SIDES & EXTRAS

BREADS - 2

Whole wheat
Marble rye
6 grain
White
English muffin
Raisin
Gluten free +**1**

PASTRY BASKET

Assortment of house-made muffins, scone and Danishes fresh from our bakery **10**

MEATS & POTATO - 4

Ham
Bacon
Canadian bacon
Pork sausage links
Turkey sausage links
Corned beef hash +**1**
Grilled sweet & red potato duo

BAGELS

Assorted varieties with cream cheese **5**



20% gratuity added for parties of 6 or more.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Executive Chef
Alan Cook

Sous Chef
James Fitzgerald

BEVERAGES

JUICES

Fresh orange 4
Assorted others 3

MILK - 3

COFFEE

Regular 4
Decaf 4
Tea 4
Cappucino 6
Espresso 4
Double espresso 6

BELLINI - 9

PROSECCO - 9
Zardetto Petite

CHAMPAGNE - 12

Mumm Petite

BLOODY MARY - 9

ARMORY BLOODY - 15

Served with two giant
shrimp, olives & celery

MIMOSA MENU - 10

CLASSIC

Champagne, Grand
Marnier, OJ

QUEEN BEE

Prosecco, honey,
grapefruit juice

PINEAPPLE COCONUT

Prosecco, pineapple
and coconut juice
rimmed coconut glass

REGENCY

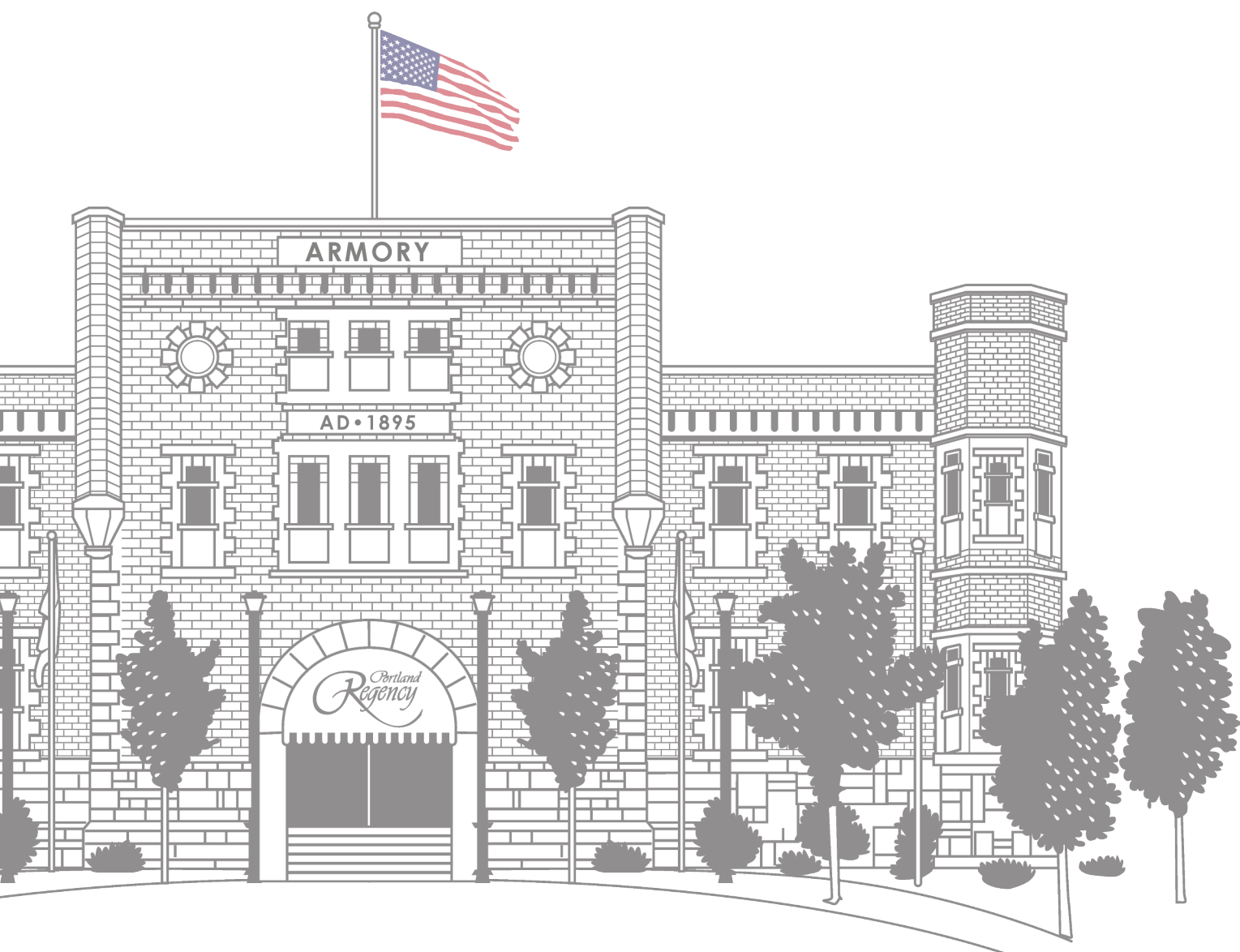
Champagne, peach
schnapps, grenadine

TEQUILA SUNRISE

Blanco Tequila,
Prosecco, orange and
pineapple juices
topped with grenadine

SAGE & GRAPEFRUIT

Prosecco, grapefruit
juice, elderflower
liquor and sage



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