

Appetizer

Bake Shop Basket \$14

House-made quick breads + muffins

Granola & Yogurt \$14

House-made granola, plain Greek yogurt, fresh berries †

Arancini \$13

Parmesan arancini, tomato basil aioli with sea salt and micro greens

Smoked Salmon Board * \$24

Ducktrap smoked salmon, dill crème fraiche, cucumber and caper relish, shaved egg, chili crisp, bagel †

Salad

Caesar Salad \$11

Romaine, garlic croutons, Pecorino Romano, anchovies †

House Garden \$11

Red wine vinaigrette, ranch, bleu cheese, creamy Italian, balsamic vinaigrette GF

Additions

grilled chicken \$6 · grilled steak* \$7 · shrimp \$12

Coffee & Tea

Espresso \$4

Double Espresso \$6

Café Latte \$7

Cappuccino \$7

add Espresso shot +\$1

Coffee Iced/Hot \$5

Tea \$4

English Breakfast

Earl Grey

Green Ginger

Mint Medley

Chamomile

Chai

Classics

Eggs Benedict * †

English muffin, poached egg, seasoned breakfast potatoes

Traditional Benedict w/ grilled Canadian bacon \$19

Smoked Salmon Benedict w/ spinach, local tomatoes \$23

Lobster Benedict w/ fresh picked Maine lobster, local tomatoes \$39

Three Egg Omelet \$18 †

choice of 3 ingredients

Ham, bacon, onion, green pepper, tomato, spinach, mushroom, cheddar, American or Swiss served with toast + seasoned breakfast potatoes

Two Eggs Any Style \$15

Served with toast + seasoned breakfast potatoes †

Malted Pancakes \$15

add Maine blueberries \$3

Belgian Waffle \$14

add Maine blueberries \$3

Sides \$3

Bacon, Ham, Pork Sausage,
Turkey Sausage, Corned Beef Hash +\$1

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

GF - gluten free † - gluten free option available

Brunch Specialties

Italian Scramble \$17

Tomatoes, fresh mozzarella, basil, eggs, breakfast potatoes, house-made focaccia †

Breakfast Burrito \$18

Chorizo, scrambled eggs, pepper jack cheese, house salsa, wilted spinach, breakfast potatoes

Sausage & Egg Sandwich \$15

House-made ginger-sage sausage, egg, cheddar, ciabatta, breakfast potatoes †

Pine Ridge Acres Smash Burger * \$18

Double patty grass fed Angus beef, Cabot cheddar, lettuce, griddled onion, horseradish sauce, brioche bun †

Fried Chicken Cutlet Sandwich \$18

Pimento cheese spread, dill pickles, shredded lettuce, toasted white bread †

Corned Beef Reuben \$17

Corned beef brisket, Swiss cheese, sauerkraut, Thousand Island dressing, rye bread, French fries

Armory Caesar Wrap \$16

Grilled chicken, Romaine, pecorino Romano, tomato, cucumber, pickled red onion, Caesar dressing, flour tortilla

Maine Lobster Roll \$39

Fresh picked meat (4oz), lemon-chive aioli, smoked paprika, iceberg lettuce †

Dessert

Chocolate Walnut Tart \$12

Jameson whiskey, whipped cream