

Appetizer

Bakeshop Basket \$16

Griddled raspberry muffins, jumbo cinnamon roll with vanilla bean glaze, apple cider cinnamon donuts with salted chocolate sauce

Fruit and Yogurt Bowl \$14

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

Smoked Salmon \$26 †

Dill crème fraiche, caper and cucumber relish, chili crisp, toasted bagel

Salads

Caesar Salad \$14 †

Romaine, garlic croutons, Pecorino Romano, anchovies

Wedge Salad \$17

Blue cheese, marinated tomatoes, bacon crumbles, crispy shallots

Additions

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

Classics

Eggs Benedict * †

English muffin, poached egg, seasoned breakfast potatoes

Traditional Benedict w/ grilled Canadian bacon \$21

Smoked Salmon Benedict w/ spinach, local tomatoes \$25

Lobster Benedict w/ fresh picked Maine lobster, local tomatoes \$37

Two Farm Fresh Eggs Any Style* \$17 †

Served with toast + seasoned breakfast potatoes

Three Egg Omelet \$19 †

Mushrooms, spinach, cheddar cheese served with toast + seasoned breakfast potatoes

Salted Pecan Butterscotch Pancakes \$17

Whipped Cream

Sides \$3

Bacon · Ham · Pork 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

Seafood Frittata \$29

Smoked salmon, rock shrimp, lobster, dill Havarti, spinach, caramelized onion, breakfast potatoes GF

Baked French Toast \$19

Lemon curd, fresh berries, whipped cream

Sausage & Egg Sandwich \$15 †

House-made ginger-sage sausage, egg, cheddar, bagel, breakfast potatoes

Spring Vegetable Quiche \$21

Asparagus tips, broccolini, cheddar, scallion

Quiche Lorraine \$23

Bacon, gruyere, parsley, demi garden salad

Dessert

White Chocolate Lemon Velvet Cake \$12

Lemon poppy butter cake, lemon buttercream, raspberries and poppy seeds

Crème Brulée \$12

Vanilla bean pot du crème, rhubarb and strawberry compote and almond spritz rosette