

Entrées

Starters

Antipasto and Grilled Vegetables
Tomato and Fresh Mozzarella with
Aged Balsamic Vinegar and
Extra Virgin Olive Oil
Seasonal Sliced Fruit
Housemade Sweet Breads and Pastries
Selection of Local and
International Artisanal Cheeses
Fresh Squeezed Breakfast Juices

Appetizers

Butternut Squash and Apple Bisque
New England Clam Chowder
Mushroom Tart with Caramelized Onions,
Goat Cheese, Walnuts and Petite Salad
Scottish Smoked Salmon Plate with Egg,
Red Onion, Capers and Boursin Cheese*
Organic Yogurt and Granola Parfait with
Fresh Fruit and Honey
Winter Greens Salad with Crisp Vegetables,
Pine Nuts, Parmesan and Lemon Vinaigrette
Classic Caesar Salad with Romaine Hearts,
Truffle Oil Croutons and White Anchovies

One Course 25.
Two Course 29.
Children (One Course) 19.

Eggs Benedict with Poached Eggs,
Canadian Bacon, Wolferman's English Muffin,
Hollandaise and Homefries*

Cinnamon Spiced Waffles with Warm Banana Compote and
Vermont Maple Syrup

Farm Fresh Egg Omelet with
Berkshire Ham, Caramelized Onion,
Gruyere Cheese and Homefries*

8 oz. Angus Beef Burger with Traditional Garnishes and
House Secret Sauce*

Served with Choice of French Fries or House Chips

Three Eggs any Style Served with
Apple Smoked Bacon, Ham Steak or
Breakfast Sausage, Homefries and
Toast or English Muffin*

Breakfast Sandwich on Sourdough Bread with
Farm Fresh Eggs, Apple Wood Smoked Bacon,
Roasted Tomato, Vermont Cheddar Cheese and Homefries*

Roasted Scottish Salmon with Thai Eggplant, Baby Bok Choy,
Jasmine Rice, Cabbage Salad and Thai Red Curry Sauce*

For Dessert our Executive Chef has
created a wonderful selection of sweets
for your Indulgence. Enjoy!

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.