

BREAKFAST MENU 6:30AM TILL 11AM

— BEGINNINGS —

MORNING SMOOTHIE	5
ORGANIC YOGURT, RIPE BANANA, FRESH BERRIES AND A DROP OF CARROT JUICE	
YOGURT PARFAIT	6
FRESH FRUIT, HOUSEMADE GRANOLA, ORGANIC YOGURT AND HEIFER HOPE HONEY	
”HANDS FREE” GRAPEFRUIT	4
SWEET PINK GRAPEFRUIT – SECTIONED & CHILLED	
JUST FRUIT	7
SLICED FRUITS AND BERRIES OF THE SEASON	

— THE GRIDDLE & WAFFLE —

BANANAS FOSTER FRENCH TOAST	12
FLAMBÉED BANANAS WITH BUTTER, CINNAMON & BROWN SUGAR OVER CHALLAH FRENCH TOAST	
STACK OF BUTTERMILK PANCAKES	11
MASSACHUSETTS MAPLE SYRUP & WHIPPED BUTTER	
BLUEBERRY WHITE CORNMEAL PANCAKES	12
HEARTY PANCAKES MADE WITH R.I. JOHNNYCAKE CORNMEAL AND FRESH BLUEBERRIES. GRIDDLED GOLDEN BROWN SERVED WITH MASSACHUSETTS MAPLE SYRUP & WHIPPED BUTTER	
CRISP MALTED WAFFLE	12
MAPLE SYRUP, STRAWBERRIES & WHIPPED CREAM	

— FARM FRESH EGGS —

(SERVED WITH OUR HOMEFRIED POTATOES AND CHOICE OF TOAST)

♦TWO EGGS	10
ANY STYLE, WITH BREAKFAST POTATOES, TOAST & CHOICE OF APPLEWOOD SMOKED BACON, BERKSHIRE HAM OR COUNTRY SAUSAGE	
THREE EGG OMELETTE	11
CHOOSE UP TO FOUR ADDITIONS: BABY SPINACH, VINERIPE TOMATOES, MUSHROOMS, BELL PEPPERS, SWEET ONIONS, VERMONT CHEDDAR, COUNTRY HAM, SAUSAGE OR BACON	
EGG WHITE FRITTATA	13
MARKET VEGETABLE FRITTATA WITH SAUTÉED GREENS AND SALSA FRESCA	
LOBSTER OMELETTE	18
MAINE LOBSTER, BABY SPINACH & BRIE	

— FAVORITES —

♦BOSTONIAN BENEDICT	13
TWO POACHED EGGS, BERKSHIRE HAM & HOLLANDAISE ON OUR SIGNATURE ENGLISH MUFFIN	
♦RED FLANNEL HASH	14
HOUSE -CURED CORNED BEEF HASH WITH TWO POACHED EGGS & HOLLANDAISE	
♦STEAK & EGGS	17
GRILLED BREAKFAST-CUT SIRLOIN (6 OUNCE) WITH TWO EGGS ANY STYLE AND HOME FRIED POTATOES WITH FRESH HERBS	
MAINE SMOKED SALMON	13
CHOPPED EGG, CUCUMBER, CAPERS, TOMATO, RED ONION, CREAM CHEESE AND TOASTED BAGEL	

— CEREALS —

HOUSEMADE GRANOLA	8
TOASTED OATS, DRIED FRUITS, NUTS, SUNFLOWER SEEDS & COCONUT	
STEEL-CUT OATMEAL	7
SERVED WITH BROWN SUGAR, RAW VANILLA SUGAR & DRIED CRANBERRIES	
ASSORTED COLD CEREALS	6
SERVED WITH BERRIES OR BANANA	

ON THE SIDE

APPLE WOOD SMOKED BACON	4
GRILLED BERKSHIRE HAM	4
COUNTRY LINK SAUSAGE	4
CHICKEN APPLE SAUSAGE	5
RED FLANNEL HASH	6
HOME FRIED POTATOES WITH FRESH HERBS	3
BROILED TOMATOES & MUSHROOM	4

Bakeshop

TOASTED BAGEL WITH CREAM CHEESE	3
SIGNATURE ENGLISH MUFFIN	2.5
FRESH BAKED MUFFIN, DANISH, SCONE OR CROISSANT	2.5

BEVERAGES

FRESH SQUEEZED ORANGE	4
OR GRAPEFRUIT JUICE	
JIM’S ORGANIC COFFEE,	SM 6.5 LG 9
WHOLE & SKIM MILK	3
ESPRESSO	5
CAPPUCCINO	5

LOOSE LEAF TEA SELECTION 4

ENGLISH BREAKFAST ASSAM
EARL GRAY <i>ORGANIC</i>
CHAMPAGNE OOLANG
CHINA GREEN <i>mao feng</i>
LEMON CHAMOMILE <i>ORGANIC</i> NO CAFFEINE
ROOIBOS <i>DECORATED</i> NO CAFFEINE

**PLEASE SEE ALL DAY DINING OPTIONS ON THE OPPOSITE SIDE OF
THE MENU**

♦ NOTE: EATING RAW OR UNCOOKED EGGS, SHELLFISH AND MEAT CAN POSE RISKS TO YOUR HEALTH. THESE ITEMS COOKED TO ORDER OR SERVED RAW.

ALL DELIVERIES ARE SUBJECT TO A \$3.00 DELIVERY FEE, 7% TAX AND 18% GRATUITY

ALL DAY MENU 11AM TILL 11PM

- STARTERS & SALADS -

NEW ENGLAND CLAM CHOWDER	7
CAPE COD CHERRYSTONE CLAMS SIMMERED WITH CREAM & MAINE POTATOES.	
SWEET PEA/SPINACH SOUP	7
SWEET PEAS, BABY SPINACH AND HERBS PUREED IN AN AROMATIC VEGETABLE BROTH. WITH CARROT CHANTILLY AND SUGAR SNAP STRINGS	
WATERCRESS SALAD	8
LOCAL CHÈVRE, ROASTED FENNEL, RED BEETS & CITRUS VINAIGRETTE	
TENDER GREEN SALAD	8
SHAVED ASPARAGUS, GRAPE TOMATOES, RADISHES, SHY BROTHERS CROUTONS & CHAMPAGNE VINAIGRETTE	
◆LEAF CAESAR SALAD	8
HEARTS OF ROMAINE, FOCACCIA CROUTONS, PARMESAN & CAPERS	
GRIDDLED STEAK PIZZETTE	8
REFRIED BLACK BEANS, CHEDDAR, SIRLOIN, SALSA FRESCA & MICRO SALAD	
RHODE ISLAND CALAMARI	10
HERB GRILLED NATIVE SQUID WITH ROASTED VINE RIPE TOMATOES AND CAPERS OVER JOHNNYCAKE POLENTA MOONS	
MASCARPONE FIG GALETTE	9
FOREST MUSHROOMS, SHY BROTHERS CHEESE, CARAMELIZED ONIONS IN BUTTERY PASTRY	

(GRILLED CHICKEN OR SHRIMP MAY BE ADDED TO ANY SALAD FOR AN ADDITIONAL \$7)

-SANDWICHES-

◆26 BURGER - AMERICAN WAGYU BEEF, CARAMELIZED ONION BACON JAM, VERMONT CHEDDAR	13
GRILLED CHICKEN FOCACCIA - ROASTED TOMATO RELISH, FRESH MOZZARELLA & ARUGULA	12
PRESSED EGGPLANT & FETA - BASIL PESTO, VINE RIPE TOMATO, ROASTED PEPPERS & OLIVES	11
NATIVE LOBSTER CLUB - LEMON-HERB CRÈME FRAICHE, VINE RIPE TOMATO, BOSTON LETTUCE, AVOCADO & BACON	19

-ENTREES (WITH CHEF'S SEASONAL ACCOMPANIMENTS) -

HERB CRUSTED NORTH ATLANTIC HADDOCK- ROASTED PEPPER EMULSION	25
◆SEARED DUCK BREAST - PINEAPPLE TAMARIND PONZU	24
BREAST OF GIANNONE FARM CHICKEN - PAN ROASTED JUS	22
◆NATURAL SIRLOIN OF BEEF - CHIMICHURRI	26
BERKSHIRE PORK TENDERLOIN - ANCHO HONEY PAINT	24
LOBSTER OMELETTE - MAINE LOBSTER, BABY SPINACH, BRIE	18

-DESSERTS-

BOSTON CREAM WHOOPIE PIE	8
SALTED CARAMEL CHEESECAKE	8
CHOCOLATE MOUSSE TORTE	8
PINEAPPLE UPSIDE -DOWN CAKE	8
FRESH FRUIT PLATE	8
BEN & JERRY'S ICE CREAM (PINT)	8

-OVERNIGHT OFFERINGS 11PM TILL 6AM-

(SANDWICHES & SALADS COME WITH CHIPS, APPLE & WATER)

GRILLED CHICKEN CAESAR SALAD	15
FIELD GREEN SALAD - CHAMPAGNE VIN	8
GRILLED VEGETABLE/CHEVRE WRAP	15
ROAST CHICKEN WRAP	
DRIED TOMATO & ROSEMARY MAYO	
BERKSHIRE HAM & SWISS WRAP	15
BEN & JERRY'S ICE CREAM (PINT)	8

White Wines

Taittinger "La Francaise" Brut, <i>Reims</i>	18
Château D'Aqueria Taval, <i>France</i>	12
Trinity Oaks Pinot Grigio, <i>California</i>	7
White Haven Sauvignon Blanc, <i>Marlborough</i>	10
Covey Run Riesling, <i>Columbia Valley, Washington</i>	8
William Hill Chardonnay, <i>Napa Valley</i>	12
Caymus Conundrum, <i>Napa Valley, California</i>	15

Glass

Red Wines

Concannon Pinot Noir, <i>Sonoma, California</i>	10
Ruffino Chianti Classico, <i>Italy</i>	9
Cassillero Del Diablo Merlot, <i>Chile</i>	10
Barossa Shiraz, <i>South Australia</i>	8
Benziger Cabernet Sauvignon, <i>Sonoma, California</i>	12
Ravenswood Zinfandel, <i>California</i>	8
Dry Creek Mariner Meritage, <i>California</i>	17

Glass

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