

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

SERVED WITH CHOICE OF TOPPINGS:

STRAWBERRIES AND WHIPPED CREAM, BLUEBERRY COMPOTE, CINNAMON BRAISED APPLES, BANANAS FOSTER

FRENCH TOAST	12
STACK OF BUTTERMILK PANCAKE	12
CRISP MALTED WAFFLE	12

— 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 OMELET	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	
SPANISH OMELET	12
HOUSE MADE CHORIZO SAUSAGE, POTATO, MANCHEGO CHEESE AND SALSA FRESCA	

— FAVORITES —

◆BOSTONIAN BENEDICT	13
TWO POACHED EGGS, BERKSHIRE HAM & HOLLANDAISE ON OUR SIGNATURE ENGLISH MUFFIN	
◆CORNED BEEF & HASH	14
HOUSE-CURED CORNED BEEF HASH WITH TWO POACHED EGGS & HOLLANDAISE	
◆STEAK & EGGS	16
GRILLED BREAKFAST-CUT SKIRT STEAK (6 OUNCE) WITH TWO EGGS ANY STYLE & HOME FRIED POTATOES	
LOBSTER BENEDICT	16
TWO POACHED EGGS, NEWBURG SAUCE, LOBSTER KNUCKLE MEAT ON SIGNATURE ENGLISH MUFFIN	
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
HOME FRIED POTATOES	3
WITH FRESH HERBS HOME FRIED POTATOES	

BAKESHOP

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

BEVERAGES

FRESH SQUEEZED ORANGE	4
OR GRAPEFRUIT JUICE	
JIM’S ORGANIC COFFEE,	SM 6.5 LG 9
WHOLE & SKIM MILK	3
CAPPUCCINO	5
ESPRESSO	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. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

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

ALL DAY MENU 11AM TILL 11PM

- SOUPS & SALADS -

CAPE COD CLAM CHOWDER	6
COMMON CRACKER AND TOP NECK CLAMS	
MAINE LOBSTER BISQUE	7
SHERRY CREAM AND CHIVES	
◆ CAESAR SALAD	8
LEMON SCENTED CAESAR DRESSING WITH PARMESAN TULE AND HOUSE CROUTONS	
ICEBERG SALAD	11
APPLEWOOD SMOKED BACON, TOMATO, CELERY, RED ONIONS, AGED CHEDDAR AND HOUSE RANCH	
BEET AND GOAT CHEESE	12
ROMAINE BLEND LETTUCE , AVOCADO, HARD BOILED EGG, BACON, TOMATO AND BLUE CHEESE CRUMBLE DRESSING	
BABY SPINACH	12
BRAISED SPICED APPLES, BLUE CHEESE, TOASTED PECANS AND CHAMPAGNE VINAIGRETTE	
(ADD GRILLED FLANK STEAK, CHICKEN, SALMON OR SCALLOPS TO ANY SALAD FOR AN ADDITIONAL...\$7)	

-SANDWICHES & APPETIZERS-

◆ NORTH 26 BURGER – HOUSE SAUCE, LETTUCE, TOMATO, ONION, CHOICE OF APPLEWOOD SMOKED BACON, CARAMELIZED ONIONS, BLUE CHEESE, FORAGED MUSHROOMS, CHEDDAR, SWISS OR AMERICAN CHEESE	13
TURKEY CLUB – SMOKED TURKEY BREAST, LETTUCE, TOMATO, BACON AND HERB MAYO ON WHEAT	11
MAINE LOBSTER SANDWICH –MAINE LOBSTER ON A BRIOCHE BUN	16
GRILLED CHICKEN SANDWICH – GRILLED CHICKEN BREAST WITH SERRANO HAM, MANCHEGO CHEESE, AND A SUNDRIED TOMATO TAPENADE	12
SWORDFISH MELT – BLOCK ISLAND SWORDFISH, SPROUTS, YELLOW TOMATO, PESTO MAYO AND MOZZARELLA CHEESE	14
DEEP FRIED POINT JUDITH CALAMARI – SWEET CHEERY PEPPERS AND CHIPOTLE AIOLI	6SM/12LG
JONAH CRAB CAKE – PICKLED MANGO RELISH, BABY LETTUCE, AND A LEMON BEURRE BLANC	7SM/14LG
SHORT RIB CREPES – BRANDT ALL NATURAL CHUCK SHORT RIB, BOSTON BIBB LETTUCE AND SHAVED NAPA CABBAGE	5SM/10LG

-ENTREES-

BRICK CHICKEN –GRILLED BRICKED CHICKEN BREAST, GOLDEN AND RED BEETS, PEA GREENS AND PORTOBELLO SALAD IN NATURAL JUICES	22
GRILLED SIRLOIN – GRILLED SIRLOIN, ROASTED JUMBO ASPARAGUS, ROMA TOMATO RAGOUT HERBED YUKON GOLD POTATO WITH A BEEF DEMI SAUCE	26
LEMON RICOTTA RAVIOLI – LEMON RICOTTA RAVIOLI WITH ROCK SHRIMP, JONAH CRAB, BABY TOMATO, GREEN GARLIC AND LEMON BUTTER SAUCE	26
SEARED SCALLOPS – SEARED SCALLOPS, FORAGED MUSHROOMS, FAVA BEANS WITH A TRUFFLE BUTTER SAUCE	26
SPANISH OMELET –HOUSE MADE CHORIZO SAUSAGE, POTATO, MANCHEGO CHEESE AND SALSA FRESCA	12

-DESSERTS-

ASSORTED PROFITEROLES	8
LEMON RICOTTA 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	
SUN DRIED TOMATO & ROSEMARY MAYO	15
BERKSHIRE HAM & SWISS WRAP	15
BEN & JERRY’S ICE CREAM (PINT)	8

White Wines

	Glass
Taittinger “La Francaise” Brut, <i>Reims France</i>	18
Poema Cava, <i>Spain</i>	9
Main Street Chardonnay, <i>Santa Barbara California</i>	9
Joel Gott Chardonnay, <i>California</i>	12
Seaglass Sauvignon Blanc, <i>Santa Barbara California</i>	7
Kim Crawford Sauvignon Blanc, <i>New Zealand</i>	10
Ruffino Pinot Gris, <i>Italy</i>	8

Red Wines

	Glass
Joel Gott Cabernet Sauvignon, <i>California</i>	12
Ménage à Trois Red Blend, <i>California</i>	8
Main Street Winery Merlot, <i>Monterey Country, California</i>	9
Jargon Pinot Noir, <i>California</i>	8
Kim Crawford Pinot Noir, <i>New Zealand</i>	13
Ravenswood Zinfandel, <i>California</i>	8
Ruffino Chianti, <i>Italy</i>	9
Barossa Shiraz, <i>South Australia</i>	8

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