

breakfast menu

CLASSICS

TRUFFLE & GOAT CHEESE FRITTATA (14

A savory baked frittata with mushrooms, spinach, and fresh herbs, infused with creamy goat cheese and a hint of truffle. Served with a side of mixed field greens.

TWO EGGS TOAST ANY STYLE 14

Two eggs cooked your way, served with your choice of bacon or sausage, crispy potatoes, and thick-cut whole grain artisan toast.

AVOCADO TOAST 15

Thick-cut whole grain artisan toast topped with fresh smashed avocado, a drizzle of extra virgin olive oil, bright lemon, sea salt, and tangy pickled onions. Served with two eggs cooked any style.

STEEL CUT IRISH OATMEAL 9

Hearty and wholesome steel-cut oats, served warm with fresh berries, sweet raisins, and a sprinkle of brown sugar

LEMON RICOTTA PANCAKES 14

Fluffy multigrain pancakes infused with whipped ricotta cheese, stacked two high and topped with seasonal berries and a luscious lemon curd cream.

HOUSE BAKED GOOD 8 8

Choice of chocolate croissant, butter croissant or large apple cinnamon pecan muffin

SIDES DRINKS

APPLEWOOD SMOKED BACON (\$\frac{1}{2}\)F) 5 ORANGE JUICE 5

BANGOR SAUSAGE* (GRAPEFRUIT JUICE 5

HASHBROWNS 6 COFFEE 4

HOT TEA 4

