

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 16

Two eggs cooked your way, served with choice of bacon, sausage, turkey bacon crispy potatoes and thick-cut choice of sourdough, whole wheat or multigrain 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

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

SIDES

FRESH SEASONAL FRUIT 8

Chef's daily selection

BANGOR SAUSAGE* 6 6

APPLEWOOD SMOKED BACON (\$) 5

HICKORY SMOKED TURKEY BACON

HASHBROWNS 6

SOURDOUGH, WHOLE WHEAT, 6 OR MULTIGRAIN TOAST

Butter, strawberry preserves, lemon curd

DRINKS

COFFEE 4

HOT TEA 4

ESPRESSO Single 3 / Double 6

CAPPUCCINO 5

ORANGE JUICE 5

GRAPEFRUIT JUICE 5

APPLE JUICE 5

CRANBERRY JUICE 5

© GLUTEN FREE V VEGAN/VEGAN OPTION VEGETARIAN CONTAINS NUTS CONTAINS SHELLFISH