

BREAKFAST

MENU

CONTINENTAL BREAKFAST \$ 20

*Included in guest room stay

Assorted Pastries, Greek Yogurt, Fresh Fruit, House-Made Granola, Cabot Clothbound Cheddar Cheese Freshly Brewed Broadsheet Coffee Roasters Coffee, Assorted J'enwey Teas, and Juice Selection

PLATED ENTRÉES

Sourdough or Wheat Toast with Local Sweet Cream Butter and Seasonal Jam available upon request

Farm Fresh Eggs Any Style (df) ... \$16

Choice of Applewood Smoked Bacon, Breakfast Sausage, or Black Forest Ham

Breakfast Bowl (v) (df) ... \$17

Wheat Berries, Asparagus, Radish, Spinach, Cherry Tomato, Cucumber, Lemon Vinaigrette Choice of Two Eggs Any Style or Tofu

Masa Pancakes (v) ... \$18

Cinnamon Apples, Orange Blossom Yogurt Cream

Corn, the primary ingredient in masa, was a staple in the early American diet, cultivated by Native Americans for centuries and consumed throughout the year due to its culinary versatility.

Avocado Toast (v) (df) ... \$19

Sunny-Side Up Egg, Radish, Sourdough

Steel Cut Oatmeal (v) (df) ... \$10

Dried Maple Fruit Compote, Toasted Pumpkin Seeds

House-made Corned Beef Hash (gf) ... \$18

Sunny-Side Up Eggs

SIDES

Avocado	\$4	Side Salad	\$5
North Country Bacon	\$5	Side Fruit	\$5
House-made Pork Sausage	\$5	Smoked Salmon	\$8
Black Forest Ham	\$5		

OMELETTES

Served with Breakfast Potatoes Substitute for an Egg White Omelette +\$4

Smoked Salmon, Spinach, Crème Fraîche (gf) ... \$22

Joyberry Farm Mushrooms, Goat Cheese (v) (gf) ... \$18

Eastern (gf) ... \$18

Ham, Onion, Cheddar

Carnivore (df) ... \$24

Linguiça, Bacon, Black Forest Ham

Veggie (gf) ... \$18

Tomato, Spinach, Onion, Mushroom

BEVERAGES

Broadsheet Coffee Roasters | Somerville, MA

Regular and Decaffeinated ... \$5 Latte, Cappuccino, Espresso ... \$8 French Press ... \$6

Assorted Teas from J'enwey Tea Co. | Lowell, MA

Caffeinated and Decaffeinated... \$5

Freshly Squeezed Juices

Orange, Grapefruit, Cranberry, Pineapple, Tomato ... \$5

Katalyst Kombucha

Rotating Flavors ... \$7

The Roots of Our Success

We believe that products that are harvested locally, using sustainable methods, not only taste better, but are environmentally responsible and beneficial to our community as a whole. Here are some local partners who have helped to contribute to this menu:

Captain Marden's Seafood, Westwood, MA Joyberry Farm, Mason, NH

Little Leaf Farms, Shirley, MA The Grey Barn and Farm, Chilmark, MA Wilson Farm, Lexington, MA Wulf's Fish, Boston, MA

Allergy Legend: (v) vegetarian, (gf) gluten-free, (df) dairy-free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

