

# BREAKFAST MENU

## SMALL PLATES

### SEASONAL FRUIT PLATE 10

Sliced Fruit, Seasonal Berries, Maple Yogurt, Granola

### STEEL CUT OATMEAL 9

Turbinado Sugar, Toasted Walnuts, Banana Brulee

### SMOKED SALMON 18

Local Dill and Lemon Scented, Toasted Naan, Whipped Cream Cheese, Capers, Cucumber-Red Onion Salad

## LOCAL SPECIALS

### FARMERS' BREAKFAST 18

Two Farm Fresh Eggs, Choice of Breakfast Meat, Breakfast Potatoes, Grilled Toast

### AVOCADO TOAST 17

Smashed Avocado, Jalapeno, Heirloom Tomatoes, Poached Eggs, Cilantro, Chili Oil, Multigrain Toast

### CHALLAH CINNAMON 15

ORANGE FRENCH TOAST  
Maine Blueberry Compote, Chantilly Cream, New England Maple Syrup, Whipped Local Butter

## BEVERAGES

ASSORTED TEA	4	ESPRESSO	4	MILK	4
COFFEE OR DECAF	4	LATTE	6	PELLEGRINO	9
CAPPUCCINO	6	JUICE	4	SOFT DRINKS	4

## CHEF'S CHOICE

### HARBOR BENEDICT 26

Poached Maine Lobster, English Muffins, Chive Hollandaise, Baby Arugula, Maine Breakfast Potatoes

### OLD PORT OMELET 16

Baby Spinach, Exotic Mushrooms, Block Cheddar Cheese, Asparagus Tips, Breakfast Potatoes

### BREAKFAST POWERBOWL 15

Exotic Mushroom and Asparagus Hash, Poached Eggs, Quinoa, Avocado Smash, Herb Marinated Tomatoes

## SIDES

### APPLEWOOD SMOKED BACON 7

### COUNTRY SAUSAGE 7

### CHICKEN APPLE SAUSAGE 7

### ENGLISH MUFFIN 5

### BREAKFAST POTATOES 5

### MULTIGRAIN TOAST 5

### HARBOR MUFFIN 5

### CROISSANT 5