# BREAKFAST



## HEALTHY START

Steel Cut Oatmeal Steamed Milk, Brown Sugar, Apple Compote 15 🍄 😭

**Overnight Oats** Strawberries, Cacao Nibs, Hazelnut Streusel **17** 🎉 🏈

**Parfait** Greek yogurt, Chocolate Amaretto Granola, Seasonal Berries 17 <sup>(4)</sup>

Avocado Toast Cherry Tomatoes, Shaved Ricotta Salata, Olive Oil, Vincotto 20 Ø Add Two Eggs Any Style +6

### Smoked Salmon Bagel Caper Cream Cheese, Pickled Shallot, Dill, Everything Spice 24

**Mixed Seasonal Fruit** Selection of House Ripened Fruits,

# SIDES

Thick Cut Smoked Bacon\* 8

Griddled Ham\* 8

Pork Sausage\* 8

Impossible Sausage II

Turkey Bacon\* 9

Half Avocado 8

Smoked Salmon 13 🕸 🜈

# FARM FRESH EGGS

American Classic Omelet\* Three Eggs, Crispy Potatoes 25 Add Lobster +25 Choice of Toppings: Mushrooms, Peppers, Red Onion, Tomatoes, Spinach, Bacon, Ham, American, Cheddar, Goat, Gruyere

> **Two Eggs any Style\*** Choice of Breakfast Meat, Crispy Potatoes 25

Egg White Frittata Chanterelles, Spigarello Kale, Asiago 27 🏶 🎉 🕵

**Traditional Eggs Benedict\*** Canadian Bacon, Poached Eggs, Hollandaise, Crispy Potatoes **27** Add Lobster +25

**Carbonara Benedict** Poached Egg, Ciabatta English Muffin, Pancetta, Arugula Pecorino Hollandaise, Crispy Potato **32** 

# FROM THE GRIDDLE

Pancakes Buttermilk, Blueberry, or Chocolate Chip Ⅰ8 ∅

**Pumpkin Bread French Toast** Cranberry Conserve, Pecan Streusel, Raisin **ΣΣ** <sup>(‡)</sup>

Belgian Waffle Maple Syrup, Blueberry Compote 18 🆗 🛃

# PASTRIES

- Seasonal Muffin 7 🆗
- Fresh Baked Croissant 7 🖗
  - Pecan Sticky Bun 8 🍭
  - Seasonal Danish 7 🖗
- Toasted Breads or Bagels 6 🍭

Before placing your order, please inform your server if a person in your party has a food allergy. \*Denotes food items are cooked to order or are served raw. Consuming raw or under cooked animal products may increase your risk of foodborne illness  $\hat{P}$  = vegetarian  $\hat{V}$  = vegan  $\hat{E}$  = gluten free = locally sourced and sustainable

An automatic gratuity of 20% will be added to the bill for parties 6 or more





You've Guava be Kidding Me Absolut Vodka, Guava, Lemon, Bubbles 18

**Rise and Brine** Grana's Bloody Mary, Ancho Verde, AbsolutVodka 1**7** 

Bada Boom Bada Bing Plantation Rum, Pineapple, Coconut, Lime 16

**Citrus Summer** Gin, St. Germain, Grapefruit, Lemon, Simple, Bitters, Bubbles 20

> Smoky Coco Margarita Mezcal, Coconut, Curaçao, Lime, Simple 18

Bucket of Bubbles Build Your Own Mimosa, Selection of Juices and Fresh Fruit Adami Bosco Di Gica, Prosecco 72 Champagne Taittinger, Brut Cuvée Prestige 120

## ZERO PROOF

**Can You Coco-Not** *Pineapple, Coconut, Lime, Soda* **9** 

**The Floor is Guava** *Guava, Lemon, London Essence Roasted* 

Pineapple Soda **9** Frosty Milkshake

Choice of Vanilla, Chocolate, or Strawberry IO

*add rum!* +10

# CAFE

Coffee & Tea 7

Latte & Cappucino 9

Grana Latte Choice of Chai, Vanilla or Cinnamon **9** 

> Espresso Single 7 Double ||

**Iced Tea** Black or Rose & Raspberry

Fresh Carrot, Turmeric, Ginger Juice 12

Fresh Green Juice 12 🦞

Cinnamon Almond Smoothie 12

Mixed Berry & Coconut Smoothie 12

Fresh Pressed Orange Juice 12 🌾

## WINE BY THE GLASS

#### Sparkling

Adami, Bosco Di Gica, Prosecco, Valdobiande, Italy NV 17 Champagne Taittinger, Brute Cuvée Prestige, Burgundy, France NV 26 Le Grand Courtage, Brut Rosé, Burgundy, France NV 15

### Red

Cline Seven Ranchlands, Pinot Noir, *Sonoma, CA* 2021 Domaine Bousquet Reserva, Malbec, *Mendoza, Argentina* 2021 Damilano, Nebbiolo, *Langhe, Italy* 2020 Ancient Peaks, Cabernet Sauvignon, *Paso Robles,* CA 2020 Château Cap de Merle, *Bordeaux, France* 2020

### White

Lawson's Dry Hills, Sauvignon Blanc, *Marlborough, NZ* 2021 17 Tiefenbrunner, Pinot Grigio, *Alto Adige, Italy* 2021 18 Jean-Marc Brocard, Chardonnay, *Chablis, France* 2022 17 Au Contraire, Chardonnay, *Sonoma, CA* 2019 20

#### Rosé

Château de Berne, Romance Rosé, Provence, France 2021 16

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### BEER

Menabrea, Bionda Lager Allagash Fine Acre Ale Lawson's Finest, Sip of Sunshine IPA Mighty Squirrel, Cloud Candy, New England IPA **10** Stormalong Mass Appeal, Cider Narragansett Lager

Sam Adams (non alcoholic) IPA 7