


## HEALTHY START

**Steel Cut Oatmeal**  
Steamed Milk, Brown Sugar,  
Apple Compote 17  

**Overnight Oats**  
Strawberries, Cacao Nibs,  
Hazelnut Streusel 18  

**Golden Sunrise Bowl**  
Golden Turmeric Yogurt, Mango, Kiwi,  
Dragon Fruit, Toasted Rice-Black Sesame  
Granola 22 

**Yogurt and Berries**  
Greek yogurt, Chocolate Amaretto  
Granola, Seasonal Berries 18  

**Strawberry Pistachio Bruschetta**  
Fresh and Pickled Strawberries, Whipped-  
Lemon Ricotta, Pistachio Butter, Speck  
Pink Pepper Corn, Vin Cotto 20

**Avocado Toast**  
Whole Grain Country Bread, Marinated  
Cherry Tomatoes, Parmigiano Reggiano  
Tuscan Olive Oil, 12-Year Aged Balsamic 27  
Add Two Eggs Any Style +6

**Smoked Salmon Bagel**  
Caper Cream Cheese, Pickled Shallot  
Dill, Everything Spice 27

**Seasonal Harvest Fruit**  
Selection of House Ripened Fruits  
Fresh Berries 19  

## SIDES

Thick Cut Smoked Bacon\* 10 

Griddled Ham\* 10 

Pork Sausage\* 10 

Impossible Sausage 10  


Turkey Bacon\* 11 

Half Avocado 10  

Smoked Salmon 15 

Crispy Potatoes 10 

## FARM FRESH EGGS

**Classic Reserve Omelet\***  
Three Eggs, Crispy Potatoes 26   
Choice of Toppings: Mushrooms, Peppers, Red Onion, Tomatoes, Spinach, Bacon  
Ham, American, Cheddar, Goat, Gruyere  
Add Lobster +25

**Caprese Omelet**  
Three Eggs, Fresh Mozzarella, Basil, Cured Tomatoes, Balsamic Reduction,  
Crispy Potato 26

**Two Eggs any Style\***  
Choice of Breakfast Meat, Crispy Potatoes 26 

**Cacio e Pepe Scramble**  
Three Scrambled Eggs, Choice of Breakfast Meat, Crispy Potatoes, Black Pepper  
Mornay 28

**Herbed Egg White Frittata**  
Egg Whites, Sundried Tomatoes, Fontina Cheese, Crispy Artichokes, Fines  
Herbs, Lemon Vinaigrette 27 

## BENEDICTS

**Classic Reserve Eggs Benedict\***  
Canadian Bacon, Poached Eggs, Hollandaise,  
Crispy Potatoes 28    
Add Lobster +25

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

**Florentine Benedict**  
Poached Eggs, Sauteed Spinach, Dill Creme, Crispy Potatoes 27  
Add Smoked Salmon +7

## FROM THE GRIDDLE

**Pancakes**  
Buttermilk, Blueberry, or Chocolate Chip 22 

**Brioche French Toast**  
Brioche, Blueberry Compote, Whipped Mascarpone, Fresh Mint 25 

**Rhubarb Lemon Belgian Waffle**  
Strawberry-Rhubarb Compote, Confit Lemon Peel 20 

## PASTRIES

Pastry Basket 18 

Seasonal Muffin 7 

Fresh-Baked Croissant 8 

Pecan Sticky Bun 8 

Seasonal Danish 7 

Toasted Breads or Bagels 7 

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 undercooked animal products may increase your risk of foodborne illness.  = locally sourced and sustainable  = vegetarian  = vegan  = gluten free

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



# GRANA

## THE GOOD STUFF

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

**Rise and Brine**  
*Graná's Bloody Mary, Ancho Verde, Absolut Vodka* 20

**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

## CAFE

Coffee & Tea 8

Latte & Cappuccino 10

**Spice Infusion Latte**  
*Choice of Chai, Vanilla or Cinnamon* 9

Espresso  
Single 8  
Double 10

**Iced Tea**  
*Black or Rose & Raspberry* 10

**Fresh Carrot, Turmeric,  
Ginger Juice** 12 

**Fresh Green Juice** 14 

**Spiced Almond Smoothie** 14

**Mixed Berry & Coconut Smoothie** 14

**Fresh Pressed Orange Juice** 12 

## ZERO PROOF

**Can You Coco-Not**  
*Pineapple, Coconut, Lime, Soda* 14

**The Floor is Guava**  
*Guava, Lemon, London Essence Roasted  
Pineapple Soda* 14

**Frosty Milkshake**  
*Choice of Vanilla, Chocolate, or Strawberry* 10  
Add rum +10

## WINE BY THE GLASS

### Sparkling

Adami, Bosco Di Gica, Prosecco, *Valdobbiandene, Italy* NV 17  
Champagne Taittinger, Brut Cuvée Prestige, *Burgundy, France* NV 26  
Le Grand Courtaige, Brut Rosé, *Burgundy, France* NV 15

### Red

Cline Seven Ranchlands, Pinot Noir, *Sonoma, CA* 2021 17  
Domaine Bousquet Reserva, Malbec, *Mendoza, Argentina* 2021 15  
Damilano, Nebbiolo, *Langhe, Italy* 2020 17  
Ancient Peaks, Cabernet Sauvignon, *Paso Robles, CA* 2020 18  
Château Cap de Merle, *Bordeaux, France* 2020 19

### 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

## BEER

Menabrea, Bionda Lager 8

Allagash Fine Acre Ale 9

Lawson's Finest, Sip of Sunshine IPA 12

Mighty Squirrel, Cloud Candy, New England  
IPA 10

Stormalong Mass Appeal, Cider 11

Narragansett Lager 6

Sam Adams (non alcoholic) IPA 9

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