BREAKFAST



HEALTHY START

Steel Cut Oatmeal Steamed Milk, Brown Sugar, Apple Compote I7 ♥ ₽

Overnight Oats Strawberries, Cacao Nibs, Hazelnut Streusel 18

Golden Sunrise Bowl Golden Turmeric Yogurt, Mango, Kiwi, Dragon Fruit, Toasted Rice-Black Sesame Granola Ω ^(#)

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 **2O**

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* IO Griddled Ham* IO Pork Sausage* IO Impossible Sausage IO Turkey Bacon* II Half Avocado IO

Smoked Salmon 15 🖉

Crispy Potatoes IO 💚

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 Fritatta 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 & P 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 ^(a) Seasonal Muffin 7 ^(a) Fresh-Baked Croissant 8 ^(a) Pecan Sticky Bun 8 ^(a) Seasonal Danish 7 ^(a) Toasted Breads or Bagels 7 ^(a)

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 ${}^{\oplus}$ = vegetarian ${}^{\oplus}$ = vegan = gluten free = locally sourced and sustainable

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





You've Guava be Kidding Me Absolut Vodka, Guava, Lemon, Bubbles 21

Rise and Brine Grana's Bloody Mary, Ancho Verde, AbsolutVodka **2O**

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

Citrus Summer Gin, St. Germain, Grapefruit, Lemon, Simple, Bitters, Bubbles 22

> Smoky Coco Margarita Mezcal, Coconut, Curaçao, Lime, Simple 22

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 14

The Floor is Guava Guava, Lemon, London Essence Roasted

Pineapple Soda 14 Frosty Milkshake

Choice of Vanilla, Chocolate, or Strawberry 16

Add rum +10

Latte & Cappuccino 10

Spice Infusion Latte Choice of Chai, Vanilla or Cinnamon II

CAFE Coffee & Tea 8

> Espresso Single 8 Double 10

Iced Tea Black or Rose & Raspberry IO

Fresh Carrot, Turmeric, Ginger Juice 12

Fresh Green Juice 14 🦞

Spiced Almond Smoothie |4

Mixed Berry & Coconut Smoothie 14

Fresh Pressed Orange Juice 12 🕅

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 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 **9**