

FARM BAR BREAKFAST

Available daily from 8am - 11:00am

Garden Omelet of the Day	18	Sides	
Chef's daily preparation		Gluten-free english muffin	3
served with breakfast potatoes, toast		Sourdough wheat toast	3
and a choice of ham, bacon, or sausage		Breakfast potatoes	4
Add Maine lobster	+6	Ham	4
		Bacon	4
Maine Blueberry Pancakes	12	Sausage	4
Maine blueberries, Maine maple syrup, lemon butter		Greek yogurt	4
Fruit, Yogurt, and Granola	10	Beverages	
season fruit, Naragasset yogurt, house made granola		Coffee: regular decaf	3
		Hot chocolate	3
Open-Faced Avocado Toast	16	Hot teas	3
over easy egg, smoked salmon, avocado,		Cappuccino	5
pickled red onions, everything bagel		Latte espresso	5

Some menu items may be served raw or undercooked or may contain undercooked foods. Consumption of this food may increase the risk of food borne illness. Please check with your physician if you have questions about consuming raw or undercooked foods.

10

Milk: whole | skim | almond

Juice: apple | cranberry

Orange juice

3

4

3

Overnight Oats

soaked in yogurt, seeds and nuts, topped with berries

Morning Cocktails

Mimosa	9
Bloody Mary	12

7.11.2019