

<p>JUICES</p> <p>ORANGE , GRAPEFRUIT, CRANBERRY, APPLE 7</p>	<p>BAKERIES & BREADS</p> <p>BAGEL WITH CREAM CHEESE 8</p>	
<p>HOT BEVERAGES</p> <p>HERBAL TEAS 8 ILLY COFFEE 8 ILLY CAPPUCINO, ESPRESSO, LATTE 9</p>	<p>TOAST WHEAT, RYE, WHITE 6</p> <p>ENGLISH MUFFIN & JAM 6</p>	

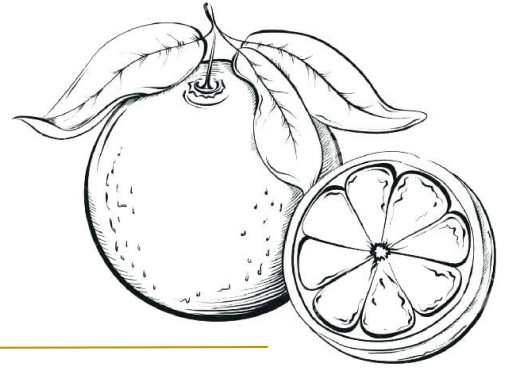
FRESH BEGINNINGS

MAPLE BROOK FARMS RICOTTA 18 | fresh berries, lime zest

VERMONT GREEK YOGURT 18 | berries, honey, oat crumble

STEEL-CUT OATMEAL 16 | brown sugar, raisins, cinnamon

SEASONAL FRUIT PLATE 16 | melon, pineapple, berries, mint



SIGNATURES

THREE EGG OMELET 25 |
mushrooms, spinach, peppers, asparagus, tomato, onion | diced ham, bacon | swiss, cheddar, goat cheese | toast

SUNRISE SANDWICH* 21 |
Sunny-side egg, pecan smoked bacon, cave-aged cheddar, avocado, brioche bun, heirloom breakfast potatoes

THE TREMONT* 28 |
two eggs any style, pork sausage or bacon, breakfast potatoes, toast

BELGIUM WAFFLE 20 | Vermont butter, macerated berries

BUTTERMILK PANCAKE 20 | plain, blueberries, chocolate chips or bananas, local maple syrup

SMOKED SALMON 28 | roma tomatoes, pickled onions, capers, cream cheese, bagel

SIDES

Breakfast Potatoes 7
Sausage or Bacon 10
Cup of Seasonal Fruit 8
Cup of Mixed Berries 10
Sliced Banana 5
Selection of Cold Cereals, choice of Milk 9

*We support local farmers and highlight many of their offerings on our menu.
Some of our partners include Back Yard Farms, Russell Orchard, Maplebrook Farms, Foley Fish and The Chef's Garden*

20% gratuity added for parties of (6) or more

Please be informed that the consumption of raw or undercooked foods may pose certain health risks.
Before placing your order, please inform your server if a person in your party has a dietary restriction or allergy.

*These items may contain raw or undercooked items or can be cooked to your specification.