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# Breakfast

SERVED 6AM - 11AM

## SPECIALTY BREAKFASTS

### CONTINENTAL 34

seasonal fresh fruit plate with berries, la fermière yogurt, assorted breakfast pastries

freshly squeezed orange or grapefruit juice

freshly brewed and locally roasted coperaco coffee, tealeaves tea or hot chocolate

### AMERICAN 42

two eggs any style, fingerling potatoes, locally sourced cherry tomatoes with choice of benton's country ham, smoked bacon, chicken-apple sausage, pork sausage or turkey bacon and choice of toast

freshly squeezed orange or grapefruit juice

freshly brewed and locally roasted coperaco coffee, tealeaves tea or hot chocolate

### JAPANESE BREAKFAST 45

white miso soup, wakame seaweed, tofu, soy glazed organic salmon, nishiki rice, sesame seeds, japanese omelet, pickled vegetables

freshly brewed and locally roasted coperaco coffee, tealeaves tea or hot chocolate

## HEALTHY ADD-ONS

organic silken tofu, acacia honey, lime, mint 18

la fermière yogurt 16

choice of plain, mango-passion, lemon, vanilla bean, raspberry-blueberry

goji berry bowl with dried cherries, hemp seeds, buckwheat 16

hass avocado toast, piment d'espelette 18

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## PASTRIES

basket of mini croissant, mini danish, mini muffins 19

## FRUITS

seasonal fruit plate with berries 20

mixed berries 20

mango, lime zest 20

ruby red grapefruit 20

## CEREALS & YOGURT

cold cereal 12

corn flakes, frosted flakes, special K, cheerios, fruit loops, raisin bran, all bran

steel cut irish oatmeal 14

bircher muesli 14

la fermière yogurt 12

choice of plain, mango-passion, lemon, vanilla bean, raspberry-blueberry

add granola, berries or sliced bananas 4

## TOASTED LOCAL BAGELS

sesame, plain, whole wheat, poppy or everything 12

choice of butter, cream cheese, nutella or peanut butter

sesame, plain, whole wheat, poppy or everything 28

catsmo smoked salmon, tomato, red onion, capers

## FROM THE GRIDDLE

buttermilk pancakes 24

banana, blueberry or chocolate chip

belgian waffle 24

chantilly cream, strawberries

french toast 24

lemon butter, orange ricotta

**SERVED WITH ORGANIC VERMONT MAPLE SYRUP**

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## FARM-FRESH EGGS

two eggs 26  
any style with choice of toast

three egg omelet 28  
choice of two: mushroom, kale, feta, english spinach, green asparagus, arugula, parmesan, blue cheese, cheddar, locally sourced cherry tomatoes, catsmo smoked salmon, benton's country ham

additional choices 4

eggs benedict 28  
benton's country ham or catsmo smoked salmon, green asparagus, hollandaise sauce

poached eggs 26  
creamy polenta, san marzano tomato, hollandaise sauce

croissant egg sandwich 26  
benton's country ham, aged cheddar cheese

**ALL EGGS ARE LOCALLY SOURCED, CERTIFIED ORGANIC, FARM-RAISED AND FREE-RANGE. SERVED WITH FINGERLING POTATOES & LOCALLY SOURCED CHERRY TOMATOES**

## SIDES

breakfast meats 14  
pork sausage, smoked bacon, chicken-apple sausage, turkey bacon, benton's country ham

catsmo smoked salmon or gravlax 16

locally sourced cherry tomatoes 12

fingerling potatoes 12

sautéed english spinach 12

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## SMOOTHIES

- caribbean 16  
coconut, mango, pineapple, la fermière yogurt
- very berry 16  
raspberry, blueberry, strawberry, blackberry, honey
- green machine 16  
green apple, spinach, kiwi, banana, apple juice
- antioxidant 16  
açai berry, blueberry, pomegranate, la fermière yogurt
- add whey protein 3

## ORGANIC COLD PRESSED JUICES

- green juice 16  
green apple, kale, ginger, english spinach
- red juice 16  
raspberry, watermelon, pomegranate, hibiscus

## JUICE

- fresh-squeezed juices 14  
orange, grapefruit or carrot
- assorted juices 12  
apple, cranberry, tomato, pineapple, V8

## BOTTLED WATER

- 500ml 12  
san pellegrino, acqua panna
- 1 liter 16  
san pellegrino, acqua panna

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## SODA

soda 10

coke, diet coke, sprite, ginger ale, tonic water, club soda

## BEVERAGES

small pot 12

freshly brewed and locally roasted coperaco coffee

large pot 16

freshly brewed and locally roasted coperaco coffee

espresso 10

cappuccino 12

latte 12

hot chocolate 12

glass of milk 10

whole, 2%, skim, soy, almond

tealeaves tea 12

black tea: organic breakfast, organic early grey with lavender

green tea: organic long life green

herbal: organic peppermint, organic chamomile blossom

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# All Day Dining

SERVED 11AM - 11PM

## APPETIZERS

kaviari caviar, 50 grams/1.78 ounces MP  
potato blinis, crème fraîche

soup of the season 18  
chef's choice prepared with hand selected seasonal ingredients

organic chicken soup 32  
maitake mushrooms, chives

gulf shrimp 32  
cocktail sauce, lime

catsmo salmon gravlax 28  
capers, dill, crème fraîche

annapolis jumbo lump crab cake 28  
spiced remoulade, italian frisée

spicy chicken wings 26  
blue cheese dressing, crudités

tuna tartare 28  
hass avocado, scallion, ginger dressing

quesadilla 24  
organic chicken, flour tortilla, green tomatillo salsa

charcuterie board 30  
prosciutto di san daniele, soppressata, spicy capicola, cornichons, maille whole grain mustard

cheese board 30  
local and imported farmhouse cheeses, quince paste, dried cherries

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## SALADS

### market green salad 22

hothouse cucumbers, locally sourced cherry tomatoes, hass avocado, easter egg radish, candy cane beets, white balsamic vinaigrette

### caesar salad 24

gem lettuce, parmigiano-reggiano, garlic croutons, pancetta crisp

### kale salad 22

aged goat cheese, almonds, dried cranberries, dijon dressing

### mediterranean salad 26

radicchio tardivo, chickpeas, kalamata olives, feta, flat leaf parsley, sun dried tomato dressing

add salmon, chicken or shrimp 10

## SANDWICHES

### blta 28

smoked bacon, lettuce, tomato, hass avocado, garlic aioli, white sourdough

### grilled organic chicken club 30

smoked bacon, hass avocado, tomato, herb mayonnaise, whole grain toast

### shroomwich 26

portobello mushroom, marinated eggplant, sun-dried red peppers, pesto, focaccia bread

**SERVED WITH A CHOICE OF LOCAL MIXED GREEN LETTUCE SALAD OR FRENCH FRIES**

## BURGERS

### short rib burger 34

pat la frieda blend, smoked bacon, lettuce, tomato, pickles

### cheeseburger 32

pat la frieda blend, american cheese, lettuce, tomato, onion

### salmon burger 32

hass avocado, lettuce, citrus yogurt

**SERVED ON A HOUSEMADE SOFT BUN WITH A CHOICE OF LOCAL MIXED GREEN LETTUCE SALAD OR FRENCH FRIES**

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## MAIN COURSES

handmade spaghetti 28

pomodoro sauce, basil, kalios olive oil

orecchiette 30

pancetta, arugula, pesto, pine nuts, croutons

organic salmon 38

oyster mushrooms, leeks, sweet potato, saffron vinaigrette

bell & evans roast chicken breast 36

broccolli rabe, fingerling potatoes, herb jus

grilled 10oz. new york strip steak 48

french fries, peppercorn sauce

## DESSERT

new york cheesecake 16

berry compote

flourless chocolate cake 16

chantilly cream

tahitian vanilla crème brûlée 16

classic lemon meringue 16

selection of ice creams and sorbets 16

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# Children's Menu

## BREAKFAST

cold cereal 12

corn flakes, frosted flakes, special k, cheerios, fruit loops, raisin bran, all bran

mini buttermilk pancakes 15

banana, blueberry or chocolate chip, organic vermont maple syrup

baby belgian waffle 15

chantilly cream, strawberries, organic vermont maple syrup

petit french toast 15

lemon butter, orange ricotta, organic vermont maple syrup

## ALL DAY MENU

tomato soup with grilled cheese 18

mac & cheese 18

chicken fingers with french fries 18

honey mustard sauce

triple decker pb&j 17

penne pasta 18

with marinara sauce or butter and cheese

add chicken or shrimp 10

beef hotdog with french fries 18

## DESSERT

milk and cookies 14

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# Overnight Dining

SERVED 11PM - 6AM

soup of the season 18  
chef's choice prepared with hand selected seasonal ingredients

organic chicken soup 19  
maitake mushrooms, chives

gulf shrimp 32  
cocktail sauce, lime

catsmo salmon gravlax 28  
capers, dill, crème fraîche

## SALADS

market green salad 22  
hothouse cucumbers, locally sourced cherry tomatoes, hass avocado, easter egg radish, candy cane beets, white balsamic vinaigrette

caesar salad 24  
gem lettuce, parmigiano-reggiano, garlic croutons, pancetta crisp

kale salad 22  
aged goat cheese, almonds, dried cranberries, dijon dressing

mediterranean salad 26  
radicchio tardivo, chickpeas, kalamata olives, feta, flat leaf parsley, sun dried tomato dressing

add salmon, chicken or shrimp 10

## SANDWICHES

blta 28  
smoked bacon, lettuce, tomato, hass avocado, garlic aioli, white sourdough

grilled organic chicken club 30  
smoked bacon, hass avocado, tomato, herb mayonnaise, whole grain toast

shroomwich 26  
portobello mushroom, marinated eggplant, sun-dried red peppers, pesto, focaccia bread

**SERVED WITH A CHOICE OF LOCAL MIXED GREEN LETTUCE SALAD OR FRENCH FRIES**

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pat la frieda blend, cheddar, onion relish, tomato, pickles

cheeseburger 32

pat la frieda blend, american cheese, lettuce, tomato, onion

salmon burger 32

hass avocado, lettuce, citrus yogurt

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# Wine List

## CHAMPAGNE & SPARKLING

ruffino, prosecco, veneto, italy 55  
perrier-jouët, grand brut, épernay, france 145  
moët & chandon, brut imperial, reims, france 155  
moët & chandon, brut rosé imperial, reims, france 160  
moët & chandon, dom perignon, reims, france 520  
veuve clicquot, "yellow label" brut, reims, france 175  
veuve clicquot, "yellow label" brut, reims, france (375ml) 90  
charles heidsieck, rosé réserve, reims, france 155  
perrier-jouët, blason rosé, épernay, france 295  
louis roederer, cristal, reims, france 750

## WHITE

baron patrick de ladoucette, sauvignon blanc, loire, france 18gl / 75btl  
david bruce, chardonnay, russian river valley, california 20gl / 80btl  
patz & hall, chardonnay, hyde vineyard, carneros (375ml) 65  
livio felluga pinot grigio, friuli, italy 75  
antica, chardonnay, napa, california 100  
andré brunel, côtes du rhône la bécassonne, rhône, france 95  
jean-paul balland, sancerre, loire, france 110

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## ROSÉ

whispering angel rosé, côtes de provence, france 18gl / 75btl

## RED

doña paula, malbec, seleccion de bodega, mendoza, argentina 18 gl / 75 btl

antinori toscana, villa antinori, tuscan, italy 20gl / 80btl

patz & hall, pinot noir, sonoma coast, california (375ml) 65

palacios remondo, rioja la montesa, rioja baja, spain 75

tangley oaks, pinot noir, willamette valley, oregon 85

château lafleur-gazin, pomerol, bordeaux, france 150

"emblem" by michael mondavi, cabernet sauvignon, napa, california 150

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# Bottle Service

SERVED 8AM – 4AM MONDAY-SATURDAY AND 12PM – 4AM ON SUNDAY

## VODKA

tito's handmade vodka 200

ketel one 255

grey goose 325

## GIN

dorothy parker 200

bombay sapphire 225

## RUM

mount gay 1703 175

bacardi silver 180

## TEQUILA

herradura reposado 195

don julio blanco 225

patron silver 225

don julio 1942 600

## COGNAC

d'ussé 275

hennessy v.s 275

rémy martin v.s.o.p 300

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**SCOTCH,  
BLENDED**

johnnie walker black 250  
johnnie walker gold 340  
johnnie walker blue 725  
macallan 12 year 325  
macallan 18 year 650

**WHISKEY**

jameson 225  
catskills rye 250  
woodford reserve 275

**CORDIALS**

patrón xo café 140  
baileys 175

**IMPORTED  
BEER**

amstel light, holland 12  
heineken, holland 12  
corona, mexico 12  
stella artois, belgium 12

**DOMESTIC  
BEER**

brooklyn brewery east i.p.a, new york 12  
brooklyn brewery lager, new york 12  
blue moon, colorado 12

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