



## Breakfast

### STANDARD — 16

two farm fresh eggs, smoke house bacon or maple sausage, breakfast potatoes, choice of toast

### RED FLANNEL HASH & POACHED EGGS — 16

corned beef, onions, fingerling potatoes, local beets, slow-poached eggs, choice of toast

### AVOCADO TOAST — 14

avocado, whole wheat toast, poached egg, chili & lime marinated tomatoes, grains of paradise

### PORK BELLY BLT BREAKFAST SANDWICH — 14

farm fresh egg, seared pork belly, sliced tomato, arugula pesto, grilled english muffin

### FRESH START — 12

local yogurt, fresh berries, rooftop honey, bee pollen, house-made toasted almond granola

### OVERNIGHT OATS & CHIA SEEDS — 9

coconut milk, Maine blueberry compote, puffed quinoa

## Drinks

### DETOX SMOOTHIE — 9

banana, apple, pear, spinach, kale, celery

### KICK-STARTER CLEANSE — 6

organic apple cider vinegar, fresh ginger & turmeric, honey, lemon, cayenne



## Brunch

### SUMMER PANZANELLA SALAD — 14

grilled focaccia, torn mozzarella, panache of seasonal vegetables, truffle vinaigrette

### CRISPED BRUSSELS — 9

toasted walnuts, charred lemon, aioli

### FRIED CHICKEN SANDWICH — 15

gochujang aioli, pea greens, pickled onions

### CALDWELL FARMS BEEF BURGER — 16

press sauce, LTO, smoke house bacon, cheddar cheese

### UPPER EXCHANGE LOBSTER ROLL — MP

lemon mayonnaise, bibb lettuce, snipped chives, two split-top rolls

## Sides

### TOAST — 3

### ENGLISH MUFFIN — 4

### FRUITWOOD-SMOKED BACON — 5

### MAPLE SAUSAGE — 5

### RED FLANNEL HASH — 7

### TOASTED ALMOND GRANOLA & MILK — 7

### DAILY FRESH-BAKED MUFFIN — 4

### SEASONAL BERRIES — 9

### LOCAL FARM FRESH EGGS (ONE/TWO) — 3/4

### PLAIN LOCAL YOGURT — 6

### BREAKFAST POTATOES — 4

Please practice social distancing and wear your mask when not seated at your table.

Please advise us if you have any dietary concerns or food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.