



BEVERAGES

- Fresh Orange and Grapefruit Juice 3.50**
Starbuck Verona Coffee and Specialty Tazo Tea 3.50
Whole, Low Fat or Skim Milk 3.00
Domaine Chandon Mimosa 9.00
Meritage Bloody Mary 8.00

COLAZIONE

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| Meat
Ham, Bacon or Sausage 4.50 | Fresh Fruit Plate
Seasonal Melon and Berries 8.00 | Side of fruit and Berries 2.50 |
| Cambridge House Smoked Salmon
Toasted Bagel with Chive Cream Cheese,
Sliced Tomatoes, Red Onions and Capers
12.00 | Viennoiserie Basket
Freshly baked Croissant and Danishes
6.00 | Clover Stornetta Organic Yogurt
Choice of Raspberry, Cherry
and Blueberry 3.50 |
| McCann's Irish Oatmeal
Brown Sugar with Candied Pecans,
Farm Fresh Milk 7.00 | House-Made Granola
Farm Fresh Milk with Dried Fruits
and Toasted Nuts 6.00 | Model Bakery Crumpets
Warm delicious English Muffins
with Butter and Preserves 3.75 |

ENTREES

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| Organic Mushroom Omelet
Sautéed Mushroom and Italian White Truffle Cheese 12.00 | Spanish Breakfast Pizza
Aged Dry Spanish Chorizo, Tomato Sauce
Crème Fraîche and Cilantro,
topped with Two Eggs Over Easy 15.00 |
| Buttermilk Pancake
Vermont Maple Syrup and Seasonal Fruit
Full Stock (3) 12.00
Half Stock (2) 8.00 | Chef's Daily Inspiration Omelet
Q.A |
| Cinnamon French toast
Served with whipped Mango Butter | Wine Country Breakfast
Two Eggs Any-Style with Breakfast Potatoes and Fresh Herb
served with choice of Applewood Smoked Bacon or Country Pork
Sausage |
| Belgian Waffle
Vermont Maple Syrup with Fresh Whipped Cream and Seasonal
Fruit 12.00 | Eggs Meritage
English Muffin Vine Ripe Tomato, Smoked Prosciutto
Poached Eggs and Lime-Cilantro Hollandaise |

Corkage fee is 15.00 per 750ml.
We will gladly waive one corkage fee for each bottle purchased from our list.

18% Gratuity will be added to groups of 6 or more.

We support organic farming, responsible animal husbandry
and sustainable fishing practices.

Laurent P. X. Berthon
Executive Chef

