

Breakfast



All-American*

Two Eggs any style, Choice of Smoked Bacon, Canadian Bacon or Sausage, Lyonnaise Potatoes, Toast with Butter and Preserves, Freshly Brewed Coffee or Selection of Fine Teas | \$14

Three Egg Omelette

Choice of three ingredients: Fresh Tomato, Sweet Peppers, Onions, Roasted Mushrooms, Sausage, Smoked Bacon, Ham, Swiss or Cheddar | \$12

The Grille's Lobster Eggs Benedict*

Poached Eggs on Toasted English Muffins with Fresh Maine Lobster and Hollandaise | \$21

Classic Eggs Benedict*

Poached Eggs on Toasted English Muffins with Canadian Bacon and Hollandaise | \$15

Peppered Filet Hash

Spicy Blend of Filet Mignon, Potato, Peppers, Onions topped with a Fried Egg | \$15

Steak and Eggs*

10 oz. Dry Aged Sirloin with Two Eggs any style | \$20

Smoked Salmon*

Cold Smoked Salmon, Toasted Bagel, Cream Cheese, Sweet Onion, Capers and Sliced Tomato | \$14

Belgian Waffle

A Classic with Seasonal Berries and Whipped Cream | \$10

Blueberry Pancakes

Whipped Butter and Warm Vermont Maple Syrup | \$10

Continental Breakfast

Assorted Freshly Baked Pastries, Seasonal Fresh Fruit, Coffee or Selection of Fine Teas | \$10

Healthy Start

House-Made Granola, Seasonal Fresh Fruit, Locally-Made Traders Point Yogurt | \$11

Side Offerings

Assorted Cereals | \$4

Lyonnaise Potatoes | \$5

Freshly Squeezed Juice | \$5

Assorted Freshly Baked Pastries | \$5

Oatmeal with Dried Apricots and Cranberries | \$5

Applewood Smoked Bacon | \$5

Canadian Bacon | \$5

Country Link or Rustic Apricot Sausage | \$5

Selection of Loose Leaf Teas | \$4

The Grille's Private Blend Coffee | \$3²⁵