

BREAKFAST MENU SELECTIONS



OMELETS

OMELETS ARE ACCOMPANIED BY YOUR SELECTION OF ARTISAN TOAST & HERBED POTATOES

THREE EGG OMELET // WITH YOUR CHOICE OF ANY THREE ITEMS: ONIONS, PEPPER, MUSHROOM, TOMATO, SPINACH, OLIVE TAPENADE, CHICK PEAS, CHEDDAR, CHEESE CURDS, PROVOLONE, FETA, PARMESAN, GOAT CHEESE, HAM, PROSCIUTTO, BACON, SAUSAGE // \$ 13

SEASONAL SEAFOOD OMELET // THREE EGG OMELET WITH OUR SEASONAL SEAFOOD SELECTION, ROASTED TOMATO, HERBED CREAM CHEESE + SPINACH // \$MKT
ANY ADDITIONAL INGREDIENTS OR SUBSTITUTIONS OF EGG WHITES OR EGG BEATERS + \$ 1.00

BENEDICTS

ALL "BENNIES" ARE ACCOMPANIED BY HERBED POTATOES

CLASSIC BENEDICT* // POACHED EGGS, THICK CUT ENGLISH MUFFIN, CANADIAN BACON + LEMON PEPPER HOLLANDAISE // \$ 13

SEASONAL SEAFOOD BENEDICT* // POACHED EGGS, THICK CUT ENGLISH MUFFIN, TOMATO, SPINACH+ DIJON HOLLANDAISE // \$MKT

DUCK BENEDICT* // POACHED EGGS, THICK CUT ENGLISH MUFFIN, DUCK SAUSAGE PATTY, + GINGER APPLE HOLLANDAISE // \$ 15

SPECIALTY DISHES

GREENS EGGS & HAM // GARDEN GREENS SIMPLY DRESSED, OLIVE TAPENADE, PROSCIUTTO, TWO SUNNY SIDE UP EGGS + PARMESAN CHEESE // \$ 14

PERUVIAN SCRAMBLED // PURPLE CORN CAKE, CHEESE CURD, SCRAMBLE, TOMATO SALSA +CILANTRO SOUR CREAM // \$ 13

CORNED BEEF HASH // SHREDDED SLOW BRAISED BEEF BRISKET WITH ROOT VEGETABLES, ONIONS, TWO EGGS ANY STYLE + DIJON HOLLANDAISE // \$ 14

CHEESE BURGER HASH // HOUSE GROUND BEEF WITH SHREDDED POTATO, TOMATO, ONIONS, PROVOLONE, TWO EGGS ANY STYLE + KETCHUP HOLLANDAISE // \$ 16

BACON, EGG & CHEESE WAFFLE // HICKORY BACON, TWO SUNNY SIDE UP EGGS, PINELAND FARM CHEDDAR // \$ 14

TRADITIONAL

PHH CONTINENTAL // FRESH FRUIT CUP, WITH IRISH OATMEAL OR COLD CEREAL, + DANISH OR MUFFIN OR CROISSANT // \$ 11

EGGS YOUR WAY // TWO EGGS ANY STYLE, CHOICE OF SMOKED BACON, SAUSAGE OR HAM, + YOUR SELECTION OF ARTISAN TOAST AND HERBED POTATOES // \$ 13

YOGURT PARFAIT // SEASONAL MIXED BERRIES, HOUSE MADE GRANOLA + ORANGE BLOSSOM SYRUP // \$ 11
SUBSTITUTE GREEK YOGURT + \$2

IRISH OATMEAL // STEEL CUT OATS WITH SPICED ALMONDS, DRIED FRUIT + FIG MOLASSES // \$9

SMOKED SALMON* // BAGEL WITH HERBED CREAM CHEESE, PICKLED EGG, CAPERS + CORNICHONS // \$ 15

HOME-STYLE FAVORITES

ALL GRIDDLE SPECIALTIES ARE ACCOMPANIED BY PURE MAINE MAPLE SYRUP

BANANA NUT FRENCH TOAST // CROISSANT FRENCH TOAST, NUTELLA AND SLICED BANANA STUFFED, SPRINKLED WITH ROSEMARY ROASTED PEANUTS // \$ 11

BUTTERMILK PANCAKES // STACK OF THREE CAKES // \$ 10

VANILLA MALT WAFFLE // \$9

ADD BERRIES OR TRI-COLORED CHOCOLATE CHIPS +\$2

SIDES

MUFFIN, DANISH OR CROISSANT/BAGEL + CREAM CHEESE / ARTISAN TOAST / COLD CEREAL
FRESH FRUIT CUP / SMOKED BACON / SAUSAGE, HAM OR CANADIAN BACON // \$4 PER SIDE

FRESH BERRIES CUP // \$6 SMOOTHIE OF THE DAY // \$8

BEVERAGES

STARBUCKS COFFEE // REGULAR OR DECAFFEINATED // \$4

ESPRESSO // REGULAR OR DECAFFEINATED // \$5

STARBUCKS SPECIALTIES // LATTE, CAPPUCCINO OR MOCHA // \$6

TEA FORTE TEA SELECTIONS // \$4

JUICE // ORANGE, APPLE, PINEAPPLE, CRANBERRY, GRAPEFRUIT, V-8 OR TOMATO // \$3 / \$5

EXECUTIVE CHEF: TIM PIERRE LABONTE // EXECUTIVE SOUS CHEF: ANTHONY ST. PETER
PRODUCTS ARE SOURCED LOCALLY WHEN AVAILABLE //

*CONSUMING RAW OR UNDERCOOKED FOODS INCREASES THE RISK OF CONTRACTING FOODBORNE ILLNESSES