

# 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, 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