

BREAKFAST



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THOUGHTFULLY SOURCED * REGIONALLY INSPIRED

STEAK "N" EGGS* \$15.95

Naturally raised flat iron, tomato relish, sunny side up eggs, cheddar jalapeno toast

BELGIAN SUGAR WAFFLES \$12.50

Served with a cocoa whipped cream, maple syrup, butter

ZEPHYR FULL BREAKFAST BUFFET \$17.95

Continental Breakfast Buffet \$13.95

A wide selection of traditional and regional breakfast specialties



WHENEVER
POSSIBLE WE
USE FRESH
PRODUCE GROWN
AT LOCAL FARMS

REGIONAL

MULTI-GRAIN BANANA PANCAKES \$12.00

Caramelized bananas, granola, maple syrup and butter

STICKY BUN FRENCH TOAST \$12.00

Blueberries, pecans

NEW ENGLAND BREAKFAST WRAP* \$11.50

Organic eggs, new potatoes, Portuguese Sausage, Vermont Cheddar

MAINE LOBSTER EGGS BENEDICT* \$16.95

Toasted pilgrim bread, cob-smoked bacon, chive hollandaise

THE BENEDICT* \$14.00

Traditional with Canadian bacon, a toasted muffin and hollandaise sauce

SEASONAL FRUIT SELECTION \$9.50

Fruits and Berries - Chef's picks

COMFORT

STEEL CUT OATMEAL \$9.50

Roasted banana-strawberry, honey, almond granola

Macerated berries, orange blossom honey cream

Brown sugar, raisins and milk

CARAMELIZED ONIONS AND ROASTED PORTOBELLO OMELET \$13.95

Grafton cheddar, cranberry pecan toast

PORTUGUESE SAUSAGE OMELET \$13.95

Potatoes, banana peppers, vidalia onion

TWO CAGE FREE EGGS ANY STYLE* \$13.00

Breakfast potatoes, choice of meat

CORNED BEEF HASH* \$13.00

Poached eggs with sharp cheddar cream

ZUCCHINI AND EGG WHITE FRITTATA \$13.95

Gruyère, goat and white cheddar cheese, tomato, onion, ciabatta toast



QUENCH

Torrefazione Italia® Coffee \$3.00

Selection of Tazo Teas \$3.00

Espresso \$4.00

Cappuccino \$4.50

Cafe Latte \$6.00

Selection of Juices \$3.00

ALTERNATIVES

☺ Greek Yogurt - Gluten free granola, minted orange salsa \$9.50

Cold Cereal - House-made granola or your favorite \$8.00

Corned Beef Hash* \$6.00

Grilled Country Ham* \$5.75

Bacon or Sausage* \$5.00