The Week of 5th July to 12th July, 2014

Yogurt & Granola Parfait
Narragansett Creamery Greek Yogurt
House made Granola, Berries
12

Swiss Bircher Muesli
Cold Oats, Toasted Almonds, Fresh Fruit
12

Assorted Cereals
Choice of Milk 7
With Seasonal Berries or Banana 10

Ocean House Granola
Choice of Seasonal Berries or Banana
14

Steel Cut Irish Oatmeal
Toasted Pecan, Apples, Sultana Raisins
Dried Cherries, Brown Sugar, Maple Syrup
10

Seasonal Fruit Plate
Cantaloupe, Honeydew, Berries
14

Two Connecticut Hen Eggs
Fried, Scrambled, or Poached
Choice of Applewood Smoked Bacon, Maple-Herb Sausage, Chicken-Sage Sausage, Black Forest Ham
And Choice of Toasted Breads – Pain de Mie, Sourdough, Mutli-Grain, Rye, or English Muffin
18

Eggs Benedict
Slow Poached Connecticut Farm Eggs, Hollandaise on English Muffin
With Your Choice of Black Forest Ham or Salmon Gravlax
16

Farmer's Grill
Bacon, Sausage, Baked Beans, Potato Cakes, Pain de Mie, with Choice of Eggs
18

Eggs Sardou
Narragansett Creamery Atwells Gold Cheese Grits, Artichoke, Creamed Spinach, Poached Egg, Hollandaise
16

Omelet
Choice of Applewood Smoked Bacon, Maple-Herb Sausage, Chicken-Sage Sausage, Black Forest Ham, Tomato
Caramelized Onion, Mushrooms, Spinach, Bell Pepper, Asparagus, Cheddar, Narragansett Creamery Feta
Beltane Farm Goat Cheese, Great Hill Bleu
18

Lemon Ricotta Pancakes
Narragansett Creamery Ricotta Cheese, Olive Oil, Dark Chocolate, Blueberry Compote
16

Cannoli French Toast
Narragansett Creamery Ricotta Cheese, Pistachio Crust, Chocolate Ganache
18

Pastrami Cured Gravlax
Crispy Capers, Pickled Red Onion, Seven Minute Egg, Whole Grain Mustard Cream Cheese, Grilled Bagel
18

Smoothies
Choice of: Strawberry-Banana, Cantaloupe-Ginger, or Nectarine-Raspberry
10

Cold Pressed Juices
Orange, Grapefruit
5