

beach club juice bar

Acai, Blueberry and Apple	9
Pomegranate and Pineapple	9
Kale, Spinach and Cucumber	9
Carrot and Tangelo	9
Beet, Orange and Ginger	9
Coconut Water and Green Apple	9
Wheat Grass Shot	5
Additives: Bee Pollen, Echinacea, Spirulina	2

morning boost

Hand Roasted Aztec Blend Coffee	5.5
Harney & Sons Tea Selection	5.5
Darjeeling, Japanese Sencha, Caribe, Orange English Breakfast, Chamomile, Earl Grey Supreme, Organic Green, Mint Verbena	
Swiss Hot Chocolate, Vanilla Bean Whipped Cream	6
Espresso, Cappuccino	6.5

fresh start

CABOT CO-OP GREEK YOGURT PARFAIT

Fresh Berries, Agave Syrup, Toasted Organic Granola 9

STEEL CUT ORGANIC OATMEAL BANANA BRÛLÉE ^{GF}

Crème Fraîche, Fresh Blueberries 10

LOCALLY SMOKED ATLANTIC SALMON

Walt's Heirloom Tomato, Vidalia Onion, Toasted New York Style Bagel and a Schmear of Dill and Chive Cream Cheeses 18

A SELECTION OF THE SEASONS TROPICAL FRUITS ^{GF}

Local Wildflower Honey Scented Ricotta 13

A SELECTION OF COLD CEREALS

6

omelets & pan breads

BUTTERMILK PANCAKES 14

Vermont Maple Syrup

WHOLE GRAIN PANCAKES 16

Fresh Berries and Housemade Granola

OMELETS OR PAN SCRAMBLES ^{GF} 19

With Your Choice of Smoked Ham, Sage Sausage, Chorizo, Applewood Smoked Bacon, Sweet Onion, Pepperanata, Bloomsdale Spinach, Broccolinni, Heirloom Tomatoes, Avocado, Dutch Gouda, Gruyere, Cabot Cheddar, Loxahatchee Goat Cheese
Served With Crispy Roasted Sea Salt Fingerlings and Toast

BANANAS FOSTER FRENCH TOAST 15

Macadamia Nut Pain Perdu with Bananas Foster

^{GF} Available Gluten Free

All prices are subject to service charge and state sales tax.

As a courtesy to our guests, please refrain from using cellular telephones in the restaurant.

* Consuming raw or undercooked meats, poultry, seafood and eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

continental buffet

AN ARRAY OF HOT & COLD SELECTIONS INCLUDING 22

Assorted House-Made Pastries, Muffins, Bagels and Breads;
Assorted Cereal, Seasonal Fresh Fruit and Yogurts; Oatmeal,
Unlimited Juice, Coffee and Hot Tea

full buffet

AN ARRAY OF HOT & COLD SELECTIONS INCLUDING 32

House-Made Pastries, Muffins, Bagels and Breads; Assorted Cereals, Oatmeal,
Seasonal Fresh Fruit and Yogurts; Eggs Benedict, Scrambled Eggs;
Made-to-Order Omelets and Waffles, Daily Selection of French Toast or Pancakes;
Breakfast Potatoes; Smoked Salmon, Pork Sausage, Bacon, Dry Cured Meats, Artisanal Cheeses;
Juice, Coffee and Hot Tea

speciality breakfast

SMOKED SALMON BENEDICT 22

Sliced Tomato, Sauce Hollandaise with Sea Salt Roast Fingerlings

GF WAGYU FLAT IRON STEAK BENEDICT 24

Caramelized Onion on Toasted English Muffin with Sauce Foyot

TRADITIONAL EGGS BENEDICT WITH CANADIAN BACON 18

Toasted English Muffin, Sauce Hollandaise with Sea Salt Roast Fingerlings

GF FARM EGGS 14

Two Farm Eggs Prepared to Your Liking
Served with Crisp Sea Salt Roast Fingerlings with
Your Choice of Maple Cured Bacon, Southern Sausage or Applewood Smoked Ham

GF GRILLED WAGYU FLATIRON STEAK WITH TWO EGGS ANY STYLE 26

Pepperonatta, Chimichurri, Crispy Sea Salt Roasted Fingerlings

APPLEWOOD SMOKED BACON & FARM EGG CROISSANT 15

Cabot Creamery Aged Cheddar

sides

6 each

AGED CABOT CHEDDAR &
ANSON MILLS GRITS

SEA SALT ROASTED
FINGERLING POTATOES

SOUTHERN PORK SAUSAGE

APPLEWOOD SMOKED HAM

MAPLE CURED BACON

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