

FARM TO TABLE
BREAKFAST

SEASONAL FRUIT PLATE

Catapano Farms Goat Cheese Yogurt, Lavender
Honey, House Made Granola Tuile

9

GRILLED GRAPEFRUIT

Maple Glazed, Spiced Cinnamon

6

HOUSE SMOOTHIE

Bananas, Fresh Squeezed Orange Juice, Brandied
Cherries

8

STEEL CUT OATS

Poached Local Pears, Toasted Almonds, Vanilla
Bean Syrup

10

CREPES

Caramelized Pineapple & Mango, Citrus Syrup,
Coconut Mint Foam

12

BLUEBERRY PANCAKES

Fresh Blueberry Syrup, Maple Whipped Butter

14

FRITTATA

Baked Eggs with Choice of Any Three Items:
Mushrooms, Peppers, Onion, Spinach, Tomatoes,
Cheese

14

EGGS YOUR WAY

Roasted Red Bliss Potatoes with Seasonal
Peppers, Onion, Whole Grain White or Brioche
Toast, Bacon or Country Ham

12

BREAKFAST PIZZA

Grilled, Whipped Cream Cheese, House Cured
Gravlax, Lemon Confit, Chive Oil, Crispy Shallots

17

EGGS INDIGO

Mecox Bay Farm's Cheddar Cheese Biscuit,
Canadian Bacon, Poached Eggs, Truffled
Hollandaise Sauce, Chive Oil

12

BELGIUM WAFFLES

Assorted Seasonal Berries, Maple Syrup,
Whipped Butter

12

BISTRO CRAB CAKES

Pan Roasted Jumbo Lump Crab Cake over Potato
Rosti, Sauteed Spinach, Topped with a Lobster
Cream Sauce

15

"CONTINENTAL BREAKFAST"

Fresh Baked Muffin or Croissant, Fruit Cup,
Yogurt & Granola

Choice of Coffee, Tea, or Juice

9

FRESH SQUEEZED JUICES

Orange Juice

Grapefruit Juice

Cranberry Juice

Tomato Juice

3/5

COFFEE

Latte

Cappuccino

Macchiato

Regular or Decaf

4

ESPRESSO

3/5

TEA

Plain T Selections

3/6

BISTRO
72

Room Service available 7AM-11AM
631.369.3325



ALL ITEMS ON THIS MENU CONTAIN LOCALLY
GROWN INGREDIENTS