

TOURISTS BREAKFAST

7:30am to 10:30am

Please preorder - leave menu outside your door by midnight
or text us your order at 413.347.4995

GUEST NAME _____ ROOM # ____ # of GUESTS ____

() room service () lodge / main deck

() 7:30-8:00

() 8:30-9:00

() 9:30-10:00

() 8:00-8:30

() 9:00-9:30

() 10:00-10:30

SAVORY

- smoked salmon, caper cream cheese, everything bagel, pickled onion \$16
- local eggs scrambled, toast, greens \$14
 - add bacon \$3 -- add breakfast sausage \$4
- avocado toast, soft boiled egg, sesame bread, radish, chili crisp \$16
- heirloom grits, honeynut squash, nduja, dukkah, sous vide egg ^* \$18
- rosti, truffle creme fraiche, salmon roe, castelfranco, parsley \$17
- bodega sandwich, local eggs, cheese, spicy mayo, brioche roll \$10
 - add avocado \$3 -- add bacon \$3 -- add ham \$3
- burrito, local eggs, beans, potato, salsa verde, avocado, cheese \$15
 - add bacon \$3 -- add chorizo \$4
- side of breakfast sausage \$5 -- side of bacon \$5
- seasoned home fries \$6

SWEET

- gammelgarden skyr, ty's granola, fresh fruit ^ \$16
 - sub coconut yogurt ~
- buttermilk waffle, whipped ricotta, fresh berries \$14
- fruit bowl \$8

FRESHLY BAKED

- blueberry almond muffin ^* \$6 -- toast, butter, jam \$5
- honey-lavender coffee cake \$6 -- chocolate croissant \$5
- savory scone - squash, feta, dill \$6 -- banana nut bread ^ \$6

BEVERAGES

- orange juice (8.5oz) \$6
- barrington roasters drip coffee (25oz) \$14
- no. six depot cold brew (8.5oz) \$10
- bellocq tea atelier (25oz) \$12
 - afghani chai -- bellocq breakfast -- earl grey
 - green tea -- mint
- half & half -- milk -- oat milk (+\$1) -- sugar

^ Contains Nuts

* Gluten Free

~ Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

A 20% service charge will be added to all food & beverage items.