

BREAKFAST TOURISTS

Place this 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
- egg sandwich, focaccia, pistou, brie, arugula \$13
 - 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, granola, honey, fresh fruit ^* \$16
 - sub coconut yogurt ~
- buttermilk waffle, clotted cream, blood orange curd, mint \$15
- overnight oats, pomegranate, coconut, rose, ginger ~* \$13
- fruit bowl \$8

FRESHLY BAKED

- banana nut bread ^ \$6 blueberry almond muffin ^* \$6
- scone - prosciutto, fig, parmesan \$6 chai cinnamon bun \$5
- toast, butter, jam \$5

BEVERAGES

- green smoothie, apple, kale, ginger, avocado, spirulina \$12
- 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

A 20% service charge will be added to all food & beverage items.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if anyone in your party has a food allergy.