

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 () dine on the 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

- nordic board, salmon, trout, mackerel, knokbrod \$24
- smoked salmon salad, little gem lettuce, cucumber, dill, yuzu * \$16
- frittata, gruyere, green salad, garlic vinaigrette * \$12
- bodega sandwich, local eggs, cheese, spicy mayo, brioche roll \$9
 - add avocado \$3 -- add bacon \$3 -- add ham \$3
- breakfast burrito, local eggs, beans, crispy potato, avocado, cheese \$16
 - add bacon \$3 -- add chorizo \$3

SWEET

- gammelgarden skyr, ty's granola, fresh fruit ^ \$14
 - sub coconut yogurt ~
- overnight oats, chia pudding, coconut yogurt, seasonal fruit ~ * \$14
- rye waffle, whipped ricotta, whiskey cherries \$13

FRESHLY BAKED

- banana nut bread ^ \$5
- blueberry-almond muffin ^ * \$5
- chocolate croissant \$5
- toast, butter, jam \$5

BEVERAGES

- orange juice (8.5oz) \$4
- barrington roasters drip coffee (25oz) \$10
- no. six depot cold brew (8.5oz) \$10
- bellocq tea atelier (25oz) \$10
 - 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.