

# 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                ( ) 8:00-8:30                ( ) 8:30-9:00  
( ) 9:00-9:30                ( ) 9:30-10:00              ( ) 10:00-10:30

## HEALTHY

- chickpea pancake, seasonal veggies, goat cheese, frisee \* \$12
  - add poached egg \$2    -- add smoked salmon \$4
- frittata, gruyere, green salad, garlic vinaigrette \* \$12
- coconut-quinoa bowl, lemon curd, blueberries ^ \* \$13
- strained yogurt, ty's granola, fresh fruit ^ \$14
- nordic board, cured salmon, smoked trout, hardboiled egg,  
pickled onions, capers, seeded crackers \$24

## SWEET

- toast, butter, jam \$5
- challah french toast, fresh berries \$12
- rye waffle, whipped ricotta + mascarpone, rhubarb jam \$13

## SAVORY

- bodega sandwich, local eggs, cheese, kaiser roll \$9
  - add avocado \$3    -- add bacon \$3    -- add sausage \$3
- dirty rice, sauteed kale, sausage, sunny side egg \* \$14
- southern shakshuka, spicy tomato gravy, poached egg, biscuit \$14

## FRESHLY BAKED

- banana nut bread ^ \$5
- blueberry muffin \* \$5
- chocolate croissant \$5
- gruyere and caramelized onion scone \$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)

^ 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.