



Seasonal New England Cuisine

Sample Menu: Our menu changes based on the freshest ingredients available

BEVERAGES

Bourbon Espresso Martini \$23

Knob Creek Single Barrel Bourbon, Fresh Espresso, Galliano Ristretto, Giffard Madagascar Vanilla Liqueur

Ritz Spritz \$20

Chandon Garden Spritz, Orange, Rosemary

French 75 \$27

Short Path Gin, Moet Chandon Champagne, Lemon

Paloma \$24

Casamigos Blanco, Fever Tree Grapefruit, Lime

BOTTLE SERVICE

Choice of Sparkling Bottles to mix. Choose your favorite sparkling bottle and mix your own mimosas with fresh-squeezed juices.

Pasqua, Brut, Prosecco \$65

Argyle, Brut Rose \$90

Moet & Chandon \$130

Lallier 'Reflexion' Brut \$160

Veuve Cliquot \$195

PALATE PLEASERS

New England Clam Chowder \$16

Jumbo Sea Clams, Smoked Bacon, Soda Bread

Omelet \$25

Choice Of: Mushrooms, Spinach, Peppers, Asparagus, Tomato, Onion, Ham, Bacon, Swiss, Cheddar, Goat Cheese
Organic Toast, Breakfast Potatoes

Quiche Florentine \$21

Spinach, Mushroom, Gruyere, Chevre, Ricotta, Mixed Greens

Eggs Benedict* \$27

Organic Muffin, Hollandaise, Canadian Bacon or Spinach and Tomato
Breakfast Potatoes
Add Smoked Salmon Or Crab Cake, \$10

Buttermilk Pancakes \$24

Choice of: Plain, Blueberry, Chocolate Chip, Banana
New Hampshire Pure Maple Syrup

Sunrise Sandwich* \$25

Fried Eggs, Pecan Wood Smoked Bacon, Cheddar, Avocado, Croissant Bun, Breakfast Potatoes

Turkey Melt \$25

Spinach, Gruyere, Tomato, Pecan Wood Smoked Bacon, Romano Focaccia, French Fries

Steak Frites \$48

10 oz. Hanger Steak, Chimichurri, Frites

Double Cheeseburger \$28

Vermont Cheddar, Red Onion, Garlic Aioli, Brioche Bun, French Fries
Add to any Burger:
Pecan Smoked Bacon \$6
Avocado \$6

SIGNATURE ENTREES

Organic Hass Avocado Toast \$25

Heirloom Tomatoes, Sunny Up Eggs, Wild Roquette, Grilled Sourdough

Egg White Frittata \$22

Sun-Dried Tomato, Asparagus, Leeks, Grape Tomato, Goat Cheese, Frisee

Smoked Salmon* \$28

Tomato Preserve, Whipped Cream Cheese, Pickled Onion, Bagel

Croque Madame* \$25

Country Ham, Brioche, Gruyere, Mornay Sauce, Sunny Up Eggs, Breakfast Potatoes

The Tremont* \$29

Two Eggs Any Style, Sausage or Bacon, Breakfast Potatoes, Toast



\$1 from each Tremont entrée will be donated to Children's Miracle Network Hospitals.

GREENS & GOODIES

Smoothies \$12

Apple Juice, Kale, Cucumber, Spinach, Ginger or Strawberries, Banana, Yogurt

Chilled Garden Cucumber \$21

Whipped Avocado, Pistachio, Snow Peas, Champagne Emulsion

Chicory Caesar \$22

Anchovy Crumb, Parmigiano, Romaine

Add to any Salad:

Grilled Marinated Chicken Breast \$10

Atlantic Salmon* \$15

Grilled Shrimp \$15

5 oz. Hanger Steak \$18

Vermont Yogurt \$18

Berries, Honey, House Granola

Pastry Basket \$14

Choice of Three: Chocolate Croissant, Cherry Yogurt, Danish, Muffin of the Day, Croissant

Pistachio Cream Cronut \$9

Mascarpone Cream, Pistachio Praline, Toasted Pistachio, Meringue Bark

SIDES

Chicken Or Pork Sausage \$10

Pecan Smoked Bacon \$10

Fruit Bowl \$8

Mixed Berries \$10

For parties of 6 or more, a 20% service charge will be included in the check, which is distributed entirely to the waitstaff performing the service.

Before placing your order, please inform your server if a person in your party has a dietary restriction or allergy.

*These items contain raw or undercooked ingredients and will be cooked to your specification. Please be informed that the consumption of raw or undercooked foods may pose certain health risks.