



## BEVERAGES

- BOURBON ESPRESSO MARTINI** \$23  
 knob creek Ritz-Carlton selected single barrel  
 bourbon, fresh espresso, buffalo trace bourbon cream,  
 galliano ristretto, giffard madagascar vanilla liqueur
- RITZ SPRTIZ** \$21  
 chandon garden spritz, orange, rosemary
- FRUIT SMOOTHIES** \$12  
 apples, kale, cucumbers, spinach & ginger  
 or strawberries, bananas, yogurt

## BOTTLE SERVICE

Choice of Sparkling Bottles to mix  
 your own Mimosa's and Bellini's  
 with fresh squeezed juices

- La Marca Prosecco** \$60
- Moet & Chandon** \$140
- Barons de Rothchild  
 'Cuvee Ritz'** \$110
- Veuve Cliquot** \$195

## PALATE PLEASERS

- JUMBO BUFFALO WINGS** \$18  
 blue cheese , garden crudité
- NEW ENGLAND CLAM CHOWDER** \$16  
 jumbo sea clams, smoked bacon
- TRUFFLE FRIES** \$10  
 garlic aioli
- OMELET** \$25  
 mushrooms, spinach, peppers, asparagus,  
 tomato, onion, ham, bacon, swiss, cheddar,  
 goat cheese, organic toast (egg beaters &  
 egg whites available)
- EGGS BENEDICT \*** \$25  
 organic muffin, hollandaise, canadian  
 bacon or spinach and tomato  
 sub: **crab cake or smoked salmon** \$10  
 sub: **asparagus** \$4
- BUTTERMILK PANCAKES** \$20  
 plain, blueberries, chocolate chips or bananas  
 New Hampshire pure maple syrup
- BANANA'S FOSTER FRENCH TOAST** \$21  
 banana bread, hazelnuts New Hampshire pure  
 maple syrup
- SUNRISE SANDWICH \*** \$21  
 fried eggs, pecan wood smoked bacon,  
 cheddar, avocado, brioche bun, homefries
- ARTISAN LOBSTER ROLL** \$34  
 Maine lobster salad, toasted brioche bun
- ARTISAN BURGER** \$25  
 bacon, gruyere, blueberry onion jam, brioche
- FRIED CHICKEN & WAFFLES** \$24  
 maple butter, hot honey sauce

## SIDES

- CHICKEN or PORK SAUSAGES** \$10
- PECAN SMOKED BACON** \$10
- FRUIT BOWL** \$8
- MIXED BERRIES** \$10

## SIGNATURE ENTRÉES

- ORGANIC HASS AVOCADO TOAST \*** \$25  
 heirloom tomatoes, sunny up eggs, wild roquette,  
 grilled sourdough
- THE TREMONT \*** \$28  
 two eggs any style, sausages or bacon, breakfast potatoes,  
 organic toast
- THE HEALTHY START** \$26  
 egg white omelet, tomatoes, herbs, asparagus, spinach, fruit
- FOLEY FAMILY FARM \***
- SMOKED SALMON** \$28  
 tomato preserve, whipped cream cheese, pickled onion, bagel
- SWEET POTATO HASH \*** \$25  
 chorizo, sweet potatoes, fried eggs, sauce choron

## GREENS & GOODIES

- CAESAR SALAD** \$19  
 red romaine, croutons, black garlic caesar dressing  
*add: grilled marinated chicken breast 10,  
 grilled sirloin\* 12, Atlantic salmon \* 12*
- GRILLED PEACH SALAD** \$21  
 baby kale, english cucumbers, watermelon  
 radish, toasted pistachio, red onions,  
 blackberry vinaigrette  
*add: grilled marinated chicken breast 10,  
 grilled sirloin\* 12, Atlantic salmon \* 12,  
 grilled shrimp 15*
- VERMONT YOGURT** \$18  
 berries, honey, house granola
- BREAD PUDDING OF THE DAY** \$9  
 served with berries and cre'me anglais
- PASTRY BASKET** \$14  
 choice of three: apple turnover, cherry yogurt  
 danish, muffin of the day, flaky croissant
- GLAZE FILLED CRONUT OF THE DAY** \$7

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

20% gratuity added for  
 parties of (6) or more.

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