



BEVERAGES

BOURBON ESPRESSO MARTINI	\$23
knob creek single barrel bourbon, fresh espresso, galliano ristretto, giffard vanilla liqueur	
RITZ SPRTIZ	\$20
chandon garden spritz, orange, rosemary	
SMOOTHIES	\$12
apple juice, 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

Pasqua, Brut, Prosecco	\$65
Argyle, Brut Rose	\$90
Moet & Chandon	\$130
Lallier ‘Reflexion R019’ Brut	\$160
Veuve Cliquot	\$195

PALATE PLEASERS

NEW ENGLAND CLAM CHOWDER	\$16
jumbo sea clams, smoked bacon, soda bread	
OMELET	\$25
mushrooms, spinach, peppers, asparagus, tomato, onion, ham, bacon, swiss, cheddar, goat cheese, organic toast, breakfast potatoes	
EGGS BENEDICT*	\$25
organic muffin, hollandaise, canadian bacon or spinach and tomato, breakfast potatoes sub: smoked salmon or crab cake \$10	
BUTTERMILK PANCAKES	\$23
plain, blueberries, chocolate chips or bananas New Hampshire pure maple syrup	
SUNRISE SANDWICH*	\$25
fried eggs, pecan wood smoked bacon, cheddar, avocado, croissant bun, homefries	
WAGYU BURGER	\$28
gruyere, backyard farms tomato, boston lettuce, brioche bun, fries	
add pecan smoked bacon \$6	
add avocado \$6	
TURKEY MELT	\$25
spinach, gruyere, tomato, pecan wood smoked bacon, romano focaccia, fries	
NANTUCKET LOBSTER ROLL	\$59
Maine lobster, lemon-dill aioli, brioche bun, french fries	
STEAK FRITES	\$48
10oz. hanger steak, chimichurri, frites	
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*	\$29
two eggs any style, sausages or bacon, breakfast potatoes, organic toast	
\$1 from each Tremont breakfast entrée will be donated to the children’s miracle network.	
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, dijon, mornay sauce, sunny up egg, breakfast potatoes	



GREENS & GOODIES

KALE AND ROMAINE CAESAR	\$20
fried chickpeas, Parmesan, roasted tomatoes, Caesar dressing	
PUMPKIN SQUASH BURRATA SALAD	\$24
arugula, green squash, butternut squash, quinoa puffs, toasted pepitas, maple-cranberry vinaigrette.	
add to any salad:	
grilled marinated chicken breast \$10,	
salmon * \$15, grilled shrimp \$15,	
5oz 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, flaky croissant	
MATCHA DOUGHNUT MORITOZZI	\$12
matcha cream, creme anglaise	

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

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.

*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.