



BEVERAGES

BOURBON ESPRESSO MARTINI	\$23
knob creek single barrel bourbon, fresh espresso, galliano ristretto, giffard vanilla liqueur	
RITZ SPRITZ	\$20
chandon garden spritz, orange, rosemary	
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	
BORG PALAZZI DRY 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 or avocado \$6	
TURKEY MELT	\$25
spinach, gruyere, tomato, pecan wood smoked bacon, romano focaccia, fries	
QUINOA CAKES	\$32
coconut edamame hummus, olives, slivered red onion, capers, sweetie drop peppers, banyuls vinaigrette	
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	
EGG WHITE FRITATTA	\$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	
RED PETITE ROMAINE SALAD	\$20
black garlic dressing, anchovy croutons, roasted tomatoes, parmesan cheese	
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	
BREAD PUDDING OF THE DAY	\$9
served with berries and crème anglaise	
PASTRY BASKET	\$14
choice of three: chocolate croissant, cherry yogurt, danish, muffin of the day, flaky croissant	
GLAZE FILLED CRONUT OF THE DAY	\$7



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

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

20% gratuity added to parties of six (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.