



BREAKFAST MENU

BRÛLÉED GRAPEFRUIT GF, DF
Pink Grapefruit, Raw Sugar

STEEL CUT OATMEAL BOWL GF, VEGAN
Maple Sugar, Cinnamon, Oat Milk, Fresh Blueberries

SUNRISE CONTINENTAL GF
Sliced Melons, Fresh Berries, Greek Yogurt, BPI Granola,
Choice of Toast, English Muffin or Bagel
*Vegan Yogurt Available

LOX & BAGEL*
Smoked Salmon, Hard Boiled Egg, Dill Cream Cheese, Caperberries,
Tomato, Cucumber, Pickled Red Onion
*GF Available

AVOCADO TOAST*
Multigrain, Crispy Shiitakes, Herb Salad, Pickled Red Onion
+ Two Poached Eggs
*GF Available

TWO EGG OMELET*
Choice of Three: Sausage, Bacon, Ham, Cheese, Onions, Peppers, Spinach, Mushrooms
Toast & Seasoned Home Fries

EGGS YOUR WAY*
Two Eggs Any Style, Seasoned Home Fries, Toast
Choice of Breakfast Sausage, Chicken Sausage or Applewood-Smoked Bacon

TRADITIONAL EGGS BENEDICT*
Local Smoked Ham, Hollandaise, Poached Eggs, Seasoned Home Fries
+Lobster * , +Avocado

MILK BREAD FRENCH TOAST
Citrus Marmalade, Butter, Maine Maple Syrup

BPI BUTTERMILK PANCAKES
Maine Maple Syrup, Butter
+ Blueberries + Chocolate Chips

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SIDES

Applewood-Smoked Bacon • Chicken Sausage • Breakfast Sausage • Eggs\* • Toast • Seasoned Home Fries  
Vegan/Yogurt • Berries • Cold Cereal • Bagel • BPI Granola

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BEVERAGES

Orange, Cranberry,
Grapefruit, or Tomato Juice
Carrabassett Coffee & Harney & Sons Assorted Teas

SPECIALTY COFFEE

Cappuccino & Lattes • Espresso • Double Espresso

Please inform your server of any allergies or dietary restrictions.

AN 18% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES OF 8 OR MORE



EXECUTIVE CHEF Matthew Dickey FOOD & BEVERAGE MANAGER Jeff Fightmaster CULINARY DIRECTOR Cait Morris

*CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS