



## SPECIALTY COFFEE

ILLY CAPPUCCINO OR LATTE	\$9
TEALEAVES SELECTED TEAS	\$8
ILLY COLD BREW COFFEE	\$9
MOCHA LATTE	\$11
CARAMEL MACCHIATTO	\$11
CHAI LATTE	\$12

## FRESH BEGINNINGS

SEASONAL FRUIT	\$18
banana bread, vermont yogurt	
BERRIES	\$18
Maplebrook Farms ricotta, lime zest	
VERMONT YOGURT	\$18
berries, honey, house granola	
STEELCUT OATMEAL	\$16
brown sugar, raisins, cinnamon	
add: banana or berries \$5	
SMOOTHIES	\$12
apples, kale, cucumbers, spinach and ginger or strawberries, bananas and yogurt	

## EGGS & OMELETS

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	
FRENCH OMELET	\$20
fin herbs, gruyere cheese, grilled baguette	
THE TREMONT	\$29
two eggs any style, sausages or bacon, breakfast potatoes, organic toast	
<i>\$1 from each Tremont breakfast entrée will be donated to the children's miracle network.</i>	
EGG WHITE FRITATTA	\$22
sundried tomato, asparagus, leeks, grape tomatoes, goat cheese, frisee	



## FROM THE GRIDDLE

BELGIUM WAFFLE	\$20
maple butter, fresh berries	
BUTTERMILK PANCAKES	\$20
plain, blueberries, chocolate chips or bananas Vermont pure maple syrup	
ARTISAN FRENCH TOAST	\$20
brioche, fresh berries, Vermont pure maple syrup	
PINA COLADA FRENCH TOAST	\$23
dulce de leche, toasted coconut flakes, pineapple	

## SIGNATURE ENTRÉES

BOMBAY LOBSTER TOAST *	\$30
brioche french toast, warm lobster, ricotta parmesan spread, spicy aioli, poached egg	
CROQUE MADAME *	\$25
country ham, gruyere, dijon, mornay sauce, sunny up egg, sourdough	
ORGANIC HASS AVOCADO TOAST *	\$25
smashed avocado, sunny up eggs, grilled sourdough, side salad, arugula, heirloom tomatoes	
SMOKED SALMON *	\$28
tomato preserve, whipped cream cheese, pickled onion, bagel	
MORNING GRAIN BOWL	\$25
black bean corn salad, red quinoa, eggs, smashed avocado, arugula, paneer, romesco sauce	
NEW SUNRISE SANDWICH *	\$21
fried eggs, pecan wood smoked bacon, cheddar, avocado, brioche bun, homefries	

## BAKERIES & BREADS

BREAD PUDDING OF THE DAY	\$9
served with berries and creme 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.

*\*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.*