



BEVERAGES

BOURBON ESPRESSO MARTINI	\$20
knob creek single barrel bourbon, fresh espresso, galliano ristretto, giffard vanilla liqueur	
RITZ SPRTIZ	\$20
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	\$53
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 add: crab cake or smoked salmon \$10 add: 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	\$30
Maine lobster salad, toasted brioche bun	
FRENCH ONION BURGER	\$25
caramelized onion, gruyere, brioche bun, frites	
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	<p><i>\$1 from each Tremont breakfast entrée will be donated to the children's miracle network.</i></p> 
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

BABY GEM CAESAR SALAD	\$19
red and green petit romaine, creamy pecorino dressing, olive crostini, white anchovies add: <i>grilled marinated chicken breast 10, charred steak tips* 12, Atlantic salmon * 12</i>	
ARUGULA & STONE FRUIT SALAD	\$19
plums, nectarines, tatsoi, charred balsamic onions, great hill blue cheese, candied pecans, cabernet red wine vinaigrette add: <i>grilled marinated chicken breast 10, charred steak tips* 12, Atlantic salmon * 12</i>	
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.*