

## SAVORY



### Omelet

three egg omelet, Gruyère, mushrooms and herbs

22.00

egg whites add 3.00

### Avocado Toast

poached eggs over five grain toast, salsa verde, avocado salad, Aleppo pepper

23.00

### Wagyu Pastrami

house smoked, eggs sunnyside-up, russet and sweet potato hash brown,  
Dijon horseradish sauce and pickled onion

28.00

### Smoked Salmon Benedict

poached eggs, our griddled brioche, lemon-Tellicherry pepper hollandaise

27.00

### Waffle Benedict

poached egg over a cracked oat and walnut Belgian waffle, Irish ham,  
classic hollandaise

28.00

### Smoked Salmon Plate

house cured and lightly smoked over fruitwood, classic garniture,  
cream cheese, toast points

22.00

### Two Eggs

cooked to your liking: fried, poached, scrambled or boiled,  
with toast and bacon

22.00

## SWEET



### Pancakes

choice of:

milk chocolate and hazelnut Gianduja or fresh blueberries  
with Vermont maple syrup, applewood smoked bacon

22.00

### River Café Granola

whole oats, pecan, hazelnuts, flax and chia,  
fresh berries, wildflower honey on the side

choice of: Greek yogurt or milk

21.00

### Irish Oatmeal

steel cut Irish oats, cinnamon, maple sugar, fresh berries and bananas

choice of: heavy cream, milk, soy milk, almond milk

18.00



## SIDE PLATES

10.00

### Sliced Avocado

Russet and Sweet Potato Hash Brown

Applewood Smoked Bacon

Irish Ham

### Toast Points

*served with our seasonal fruit jam*

*(berries only, no sugar added)*

*& Vermont Creamery butter*

choice of white or five grain

8.00

## CAVIAR SERVICE

### Three-Four Minute Egg

topped with Wild Hackleback Caviar and toast soldiers

28.00



## BY THE OUNCE

*served with traditional garniture, toast points, tiny corn pancakes*

### Tsar Imperial Ossetra

*Italy*

170.00

### Royal White 'Transmontanus' Sturgeon

*California*

95.00



## CHEESE PLATE

Vermont Creamery 'Cremont' (*pasteurized goat and cow's milk*)

Jasper Hill Farm 'Alpha Tolman' (*raw cow's milk*)

Cabot Creamery 'Clothbound Cheddar' (*pasteurized cow's milk*)

Old Chatham Shepherding Company 'Ewe's Blue' (*pasteurized sheep's milk*)

Von Trapp Farmstead 'Oma' (*raw cow's milk*)

28.00

## BAKERY

*served with our seasonal fruit jam*

*(berries only, no sugar added)*

*& Vermont Creamery butter*

### Croissant

Traditional

Chocolate

Almond

### Scone

Traditional

Cranberry and Orange Zest

### Lemon Madeleines

### Zucchini & Carrot Loaf

8.00 each

## BAKERY BASKET

assortment of freshly baked pastries

24.00



## FRESH FRUIT

12.00

### Mixed Berries

### Fresh Pineapple

with lime zest

### Whole Grapefruit Sections

with mint

### **BREAKFAST COCKTAILS**

Mimosa	19.00
Bellini	19.00
Bloody Mary	18.00

#### **The Morning Buzz**

gin, Cointreau, fresh squeezed grapefruit, fresh lime, lavender honey  
19.00

#### **The Marley**

prosecco, vodka, fresh squeezed pineapple  
19.00

#### **The Upstater**

locally distilled vodka, fresh pressed organic apple with a splash of lime juice  
20.00



### **WINES BY THE GLASS**

Champagne - Roederer - Brut - Non Vintage	23.00
Riesling - Schloss Johannisberg - Germany - 2013	16.00
Chardonnay - Heitz Wine Callar - Napa Valley - 2013	20.00
Rosé - Listel - France - Rhône Valley - 2015	15.00
Pinot Noir - Laetitia - California - 2012	16.00
Pinot Noir- Nuits Saint Georges-DuBois - Burgundy - 2012	24.00



### **BOTTLES OF BEER**

Amstel Light	9.00
Budweiser	9.00
Corona	9.00
Heineken	9.00
Brooklyn Lager	10.00

### **FRESH SQUEEZED JUICE**

Orange, Grapefruit, Pineapple  
Apple, Carrot  
14.00



### **COFFEE SERVICE**

Coffee	7.00
Americano	7.00
Espresso	7.00
Double Espresso	8.50
Macchiato	7.50
Latte	7.50
Cappuccino	7.50
Iced Coffee	7.00
Iced Cappuccino	9.50
Iced Latte	9.50

### **TEA SERVICE**

Orange Pekoe  
English Breakfast  
Earl Grey  
Green Jasmine  
Chamomile  
Iced Tea  
6.75

#### **Hot Chocolate**

7.50

#### **Hot Chocolate with Irish Cream**

16.00



### **BOTTLED WATER**

Sparkling or Flat  
9.00