

SAVORY



Omelet

three egg omelet, Gruyère, mushrooms and herbs
23.00
egg whites add 3.00

Avocado Toast

poached eggs over five grain toast, salsa verde, avocado salad, Aleppo pepper
24.00

Wagyu Pastrami

house smoked, eggs sunnyside-up, russet and sweet potato hash brown,
Dijon horseradish sauce and pickled onion
29.00

Smoked Salmon Benedict

poached eggs, our griddled brioche, lemon-Tellicherry pepper hollandaise
28.00

Waffle Benedict

poached egg over a cracked oat and walnut Belgian waffle, Irish ham,
classic hollandaise
29.00

Smoked Salmon Plate

house cured and lightly smoked over fruitwood, classic garniture,
cream cheese, toast points
23.00

Two Eggs

cooked to your liking: fried, poached, scrambled or boiled,
with toast and your choice of bacon or sausage
22.00

SWEET



Pancakes

choice of:
milk chocolate and hazelnut Gianduja or fresh blueberries
with Vermont maple syrup, applewood smoked bacon
24.00

French Toast

mixed berries, Vermont maple syrup
23.00

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
19.00



SIDE PLATES

10.00

Sliced Avocado

Russet and Sweet Potato Hash Brown

Applewood Smoked Bacon

Breakfast Sausage

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*)

30.00

BAKERY

served with our seasonal fruit jam

(berries only, no sugar added)

& Vermont Creamery butter

Croissant

Traditional

Chocolate

Almond

Scone

Traditional

Black Currant

Lemon Madeleines

Zucchini & Carrot Loaf

8.00 each

BAKERY BASKET

assortment of freshly baked pastries

26.00



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 - Sancerre - Domaine Belland - Loire Valley - France - 2016	17.00
Pinot Noir - Laetitia Estate - California - 2012	16.00
Pinot Noir- Nuits Saint Georges-DuBois - Burgundy - 2012	24.00



BOTTLES OF BEER

Amstel Light	10.00
Budweiser	10.00
Corona	10.00
Heineken	10.00
Brooklyn Lager	11.00

FRESH SQUEEZED JUICE

Orange, Grapefruit, Pineapple
Apple, Carrot
15.00



COFFEE SERVICE

Coffee	7.50
Americano	8.00
Espresso	8.00
Double Espresso	9.50
Macchiato	8.50
Latte	9.00
Cappuccino	9.00
Iced Coffee	9.00
Iced Cappuccino	10.00
Iced Latte	10.00

TEA SERVICE

Orange Pekoe
English Breakfast
Earl Grey
Green Jasmine
Chamomile
Iced Tea
7.50

Hot Chocolate

7.50

Hot Chocolate with Baileys

16.00



BOTTLED WATER

Sparkling or Flat
9.00