



BRUNCH MENU

APPETIZERS

“CORNBREAD’S” CLAM CHOWDER ‡
Bacon-clam fritter 10.

SCALLION PANCAKE ROULADE
Ground pork, toasted peanuts, sweet chili sauce 10.

MIXED GREENS SALAD
Roasted shallot vinaigrette, shaved root vegetables, goat cheese 12.

RI MUSHROOM TOAST
Whipped ricotta, sultana raisins, gremolata 14.

STEAMED MAINE MUSSELS
Saffron, sausage, white beans 15.

NATIVE OYSTERS
Six pieces, cocktail sauce & mignonette 20.

MAIN COURSE

PAN SEARED ATLANTIC SALMON
Sweet potato, cider beurre blanc, braised kale 28.

CHOPPED CHICKEN SALAD
Grilled chicken, cranberries, roasted squash, blue cheese, bacon balsamic vinaigrette 19.

EGGS BENEDICT
Hollandaise sauce, North Country bacon, fruit salad 18.

OMELETTE
Roasted peppers, spinach, goat cheese 16.

FRENCH TOAST
Caramelized bananas, rum syrup, honey roasted peanuts 18.

FOUR CHEESE GNOCCHI
Tomato sauce, burrata, crostini 18.

MAINE LOBSTER HASH
Béarnaise sauce, grilled baguette, poached eggs 24.

DESSERT

BUTTERSCOTCH CUSTARD
Apple cider ice cream, caramel, oat crumble 6.

ORANGE CREAMSICLE
Orange curd, vanilla cookie crumble, orange sherbet 6.

SPICED SMORE’S BAR
Graham cracker crumb, dark chocolate, fudge swirl ice cream 8.

HOUSE MADE ICE CREAMS & SORBET 8.

‡ In memory of James “Cornbread” Crookes 1960-2019

Cornbread was a member of our culinary team for nearly forty years. His signature dish was, and is, the Inn’s clam chowder.

**Raw meat & shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry & seafood.*

*Please refrain from using cell phones while in the dining room.
If you have any allergies, please bring them to your server’s attention.*

CHEF | LOU ROSSI

