

# Breakfast All Day

**New England Scramble** Vermont cheddar cheese, New Hampshire maple link sausage, potatoes and leeks scrambled with 3 eggs, and served with multigrain toast and a choice of home fries or fresh fruit salad. 11.00

**Black Forest Scramble** New Hampshire apple wood-smoked bacon, fresh mozzarella and parmesan cheeses, grilled asparagus, onion and fresh tomato scrambled with 3 eggs, and served with fresh baked biscuit and a choice of home fries or fresh fruit salad. 11.00

**Flatbread Sunny Side Up** Crispy flatbread topped with prosciutto, aged provolone, fresh tomato and a creamy béchamel sauce, and 2 eggs sunny side up. 9.00

**Eggs Benedict** Classic poached eggs with New Hampshire Canadian bacon on an English muffin, sauced with Hollandaise. Served with home fries and fresh fruit salad. 11.00

**Fresh Salmon Cake Benedict** Two panko-breaded fresh salmon cakes, two poached eggs and Hollandaise sauce. Served with home fries and fresh fruit salad. 12.00

**Cheese Omelet** A fluffy 3 egg omelet with Vermont cheddar cheese, served with choice of toast and home fries or fresh fruit salad. 9.25

Add maple link sausage, apple wood-smoked bacon, traditional bacon, Black Forest ham 1.00  
Add asparagus, fresh spinach .50  
Add mushroom, onion, green pepper, tomato at no charge.

**Smoked Turkey Hash** Potatoes, smoked turkey, onions and a little cream, baked and served with two eggs, poached or scrambled, and fresh fruit salad. 10.00 available as a side with no fruit/egg 7.00

**Special A La Carte** Two eggs, toast, choice of home fries or fruit salad, choice of bacon, ham or sausage, juice and coffee. 10.00

**Strawberry Brioche French Toast** Our own delicate, buttery French bread, egg dipped and grilled, topped with sweetened, fresh strawberries. Served with 100% warm New Hampshire maple syrup. 12.00

**Cinnamon French Toast** Thickly sliced, and served with 100% warm New Hampshire maple syrup. 9.00

**Croque Madame** Our version of the classic bistro sandwich. Black Forest ham, gruyere cheese and our own anadama bread grilled, topped with two sunny side up eggs and a creamy Mornay sauce. Served with a choice of fresh fruit salad or home fries. Bon appetit! 11.00

**Pancakes** A stack of traditional or blueberry, served with 100% warm New Hampshire maple syrup. 9.00

"Try one of our sparkling brunch cocktails!"

## Sunday Lunch (available after 10:30am)

**Black Forest Club** Roasted turkey breast and New Hampshire apple wood-smoked bacon layered on toasted whole wheat bread with lettuce, tomato, red onion, and a “garlic-y” red pepper mayonnaise. Served with our fresh fruit salad 11.00

**Chicken Salad Sandwich** Our signature chicken salad with chunks of roasted chicken, grapes, walnuts, red onion and special dressing. Served on white or multigrain bread or in a wrap and offered with fresh fruit salad. 10.50

**Brisket Bourguignon** Beef brisket slow cooked in red wine with pearl onions, mushrooms and bacon. Served with Yukon gold potatoes with a hint of horseradish and or seasonal vegetable.  
lunch 12.00 dinner 16.00

**Grilled Aged Cheddar and Bacon Sandwich** Grafton Village two year aged cheddar, New Hampshire apple smoked bacon, arugula, tomato and red onion grilled on thick sliced anadama bread, served with fresh fruit salad. 10.00

**Spring Lamb Shanks** Braised in merlot and served with Yukon gold potatoes with a hint of horseradish, and seasonal vegetable. lunch 11.00 dinner 16.00

**Seafood Crepes** Traditional French pancakes encasing a fresh basil and orange-accented filling of scallops, shrimp, and salmon, sauced with a creamy veloute. 11.75

**Quiche** Ask your server for today’s choice. Served with a side garden or Caesar salad, or bowl of soup. 10.00

**Chicken Pot Pie** Roasted chicken, garden vegetables, smoky apple wood bacon, topped with a handmade crust. 11.00

**Caesar Salad** Romaine lettuce tossed with house-made parmesan garlic croutons, hard boiled egg, and a creamy lemon parmesan dressing. side 5.00 entrée 8.50

**Garden Salad** A bed of mixed greens and garden vegetables with your choice of our house made dressings. side 4.00 entrée 7.50

Add to any of the small or large salads:

Grilled Chicken	3.00
Grilled Salmon	5.00
Black Forest Chicken Salad	4.00
Bowl of Soup	3.00

**Soups** Enjoy a bowl of one of our hearty soups made from scratch. Chock full of fresh vegetables, rich flavors, and wholesome ingredients. 3.75 here’s two of our favorites-ask your server for other options!

### Cream of Carrot Dill

### New England Clam Chowder

#### Side Orders

Two eggs	2.50
Homefries	2.00
Fresh fruit salad	3.00
Toast/English muffin	2.00

#### From New Hampshire North Country Smokehouse...

Applewood smoked bacon, Black Forest ham maple link sausage, Canadian bacon	2.75
Traditional bacon also available	2.25