

GRANITE BREAKFAST

Breakfast Sandwich

All natural smoked ham, fried egg and gruyere with spinach, tomato and mayonnaise on brioche ~ \$9

Traditional Eggs Benedict

Hollandaise sauce, hash browns and chive crème fraîche ~ \$12

Smoked Turkey & Sweet Potato Hash

Two cage free eggs prepared to your liking, poblano aioli ~ \$10

Two Cage Free Eggs

Prepared to your liking with hash browns and chive crème fraîche, choice of 12 grain, old fashioned white, cinnamon raisin or pumpernickel toast ~ \$7

Belgian Waffle

Mascarpone cheese, honey, cranberry apple relish, NH maple syrup ~ \$7.25

Pumpkin, Cranberry and Walnut Stuffed French Toast

Apple cider maple syrup ~ \$10

Cold Cereal Selections

Kashi Heart to Heart, Frosted Flakes or Raisin Bran Crunch served with your choice of 2%, skim or soy milk ~ \$4.50

Oatmeal

Raisins, brown sugar or fresh berries ~ \$5

Brioche French Toast

Dried cherries, bananas and NH maple syrup ~ \$9

House Made Granola

Local yogurt & seasonal berries ~ \$9

Egg or Tofu Scramble

Made with your choice of three fillings: caramelized onions, tomatoes, grilled portobello mushrooms, roasted red peppers, spinach, Black Forest ham, sausage, bacon, gruyere or goat cheese, Vermont cheddar. Each additional filling \$.75
Served with hash browns and chive crème fraîche ~ \$9

Three Egg Omelet or Frittata

Made with your choice of three fillings: caramelized onions, tomatoes, grilled portobello mushrooms, roasted red peppers, spinach, Black Forest ham, sausage, bacon, gruyere or goat cheese, Vermont cheddar. Each additional filling \$.75
Served with hash browns and chive crème fraîche ~ \$9

Smoked Scottish Salmon

Potato cake, arugula, black olive caper relish, chive crème fraîche, choice of 12 grain, old fashioned white, pumpernickel, rye or cinnamon raisin toast ~ \$14

Buttermilk Pancakes

NH maple syrup & freshly whipped cream, local apple with maple pecan butter ~ \$9
Add walnuts or bananas ~ \$.50

Steak and Eggs

Pan roasted Angus sirloin tournedoes, two poached eggs, sautéed spinach and sun dried tomatoes, grilled brioche, sauce bearnaise, hash browns and chive crème fraîche ~ \$19 full / \$10 half

Side Orders

Applewood Smoked Bacon (4) ~ \$4

All Natural Smoked Ham (2) ~ \$3

Country Sausage (3) ~ \$5

Hash Browns ~ \$2

12 grain, old fashioned white, cinnamon raisin, or pumpernickel toast ~ \$3

English muffin ~ \$1.25

Bagels: plain, sesame, multigrain or cinnamon raisin with Low fat cream cheese ~ \$3

Pancakes ~ \$2.25

Seasonal fruit ~ \$5

Grapefruit Brulée ~ \$3

*Vegan and vegetarian options available ~ Egg Beaters available upon request ~ Sugar free syrup available upon request

*Consuming raw or uncooked fish, meat or egg may increase the risk of food borne illness.

Matt Lee ~ Executive Chef/Food & Beverage Director