

GRANITE BREAKFAST

Breakfast Sandwich

All Natural Smoked Ham, Fried Egg and Gruyere with Spinach, Tomato and Mayonnaise on Brioche ~ \$9

Eggs Benedict

Hollandaise Sauce, Hash Browns and Chive Crème Fraîche
Traditional ~ \$12

Smoked Salmon with Spinach, Tomato and Capers ~ \$14

Grilled Beef Tenderloin with Caramelized Onions and Peppers ~\$16

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

Seasonal Berry Compote, Whipped Cream, Toasted Almonds, and NH Maple Syrup ~ \$7.25

Pistachio, Dried Cherry and Mascarpone Stuffed French Toast

Spiced 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

Strawberries, Bananas, and NH Maple Syrup ~ \$9

House Made Granola

Local Yogurt & Seasonal Berries ~ \$9

Granite Scrambled Eggs

Goat Cheese, Bacon, Grilled Portabella Mushroom, Caramelized Onions, and Roasted Red Peppers
Hash Browns and Chive Crème Fraiche ~\$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,
Apple with Maple Pecan Butter ~ \$9
Add Walnuts or Bananas ~ \$.50

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.

Corey Fletcher ~ Executive Chef
Shawn Flattery ~ Sous Chef