



Menu

Summer 2019

Please discuss with your server any dietary restrictions, food allergies, or preferences. Many menu items can be modified to GF, DF, V, or VG. Eating undercooked or raw food items may increase your likeliness of foodborne illness

Breakfast

Avocado Toast \$15.0

Artisan bread, pork belly, pickled carrot, fresno chile, sunny side egg, cilantro oil

Corned Beef Hash \$14.0

House made corned beef, tri-color potatoes, pearl onion, diced green chile, sunny side egg, flour tortillas

Biscuits and Gravy \$13.0

Fresh buttermilk biscuits, chorizo gravy, queso Oaxaca, avocado cream

Stuffed French Toast \$14.5

Thick cut brioche, lemon blueberry mascarpone filling, powdered sugar, almonds, whipped cream

Veggie Hash \$15.0

Toasted quinoa, tri-color potato, avocado, tomato, pearl onion, chickpeas, bell pepper coulis

Chicken and Waffle \$16.0

Frenched chicken drumstick, gochujang sauce, buttermilk waffle, maple cream

Omelet of the Day \$14.0

Chef's choice, served with potatoes and choice of toast

Breakfast Marketplace

Fresh, Seasonal Pastries \$3.5

Yogurt Parfaits \$7.5

Choice of juices \$3.0/\$8.0

Fresh Whole Fruit \$2.0

Biscotti, pirouettes, etc. \$3.0

Hiker's Kit \$12.0

Lunch

All Sandwiches served with pickles and choice of potato salad, side salad or soup(\$3), or fruit

Artisan Grilled Cheese \$13.0

Cheddar, swiss, gruyere, sourdough

Reuben \$16.0

House made corned beef, swiss cheese, sauerkraut, Russian dressing, rustic rye bread

Banh Mi \$15.5

French Loaf, crispy pork belly, cucumber, pickled carrot, cilantro, avocado cream

Quesadilla \$14.5

Spinach tortilla, grilled chicken, queso Oaxaca, diced green chiles, roasted mushrooms, salsa naranja

Lobster Roll \$16.0

Fresh lobster claw meat, green onion, lemon, dill, drawn butter, New England bun

Buddha Bowl \$13.5

Toasted quinoa, chickpeas, red cabbage, tomato, avocado, pepitas, tofu, bell pepper coulis

Summer Salad \$14.0

Baby lettuce, cucumber, dried blueberry, pickled carrot, tomato, toasted almonds, crouton, citrus vinaigrette

Soups \$7.0

Pork Green Chili

Tomato Bisque

Kid's Menu \$7.0

Choice of fruit, side salad (\$3), or applesauce

Mini Corn Dogs

Kid's Cheese Pizza

Kid's Mac and Cheese

Dinner

Mushroom Flatbread \$13.5

Garlic-mushroom duxelle, parmesan, mozzarella, roasted mushrooms, roasted onion, balsamic

Spanish Flatbread \$15.0

Ground chorizo, roasted potato, queso fresco, roasted garlic, chili oil, basil

Summit Flatbread \$14.5

Grilled chicken, pork belly, mozzarella, diced green chile, tomato, avocado cream

Steak and Frites \$18.0

Garlic-parmesan shoestring fries, grilled hangar steak, ancho butter

Chicken and Waffle \$16.0

Frenched chicken drumstick, gochujang sauce, buttermilk waffle, maple cream

Tacos \$16.5

Grilled steak, green chiles, onion, red cabbage, cucumber, cilantro, salsa naranja, queso fresco

Lobster Mac and Cheese \$17.0

Cavatappi noodles, gruyere, queso oaxaca, fresh lobster claw meat, toasted bread crumbs

Dessert

Sorbet Trio \$7.5

Chef's choice, seasonal

Crème Brulee \$8.5

Vanilla bean, raspberry, whipped cream

Lemon-Blueberry Cannoli \$9.5

White chocolate chips, pistachios