



Breakfast is served Tuesday through Friday until 11:00
Served all day Saturday and Sunday
🌱 VEGETARIAN? This symbol indicates meat-free options.

Breakfast

Please tell your server before ordering
if you need separate checks.

FOR STARTERS

🌱 GRILLED STICKY BUN	2.75	🌱 FRESH SEASONAL FRUIT	4.50 small 6.00 large
🌱 GRILLED BANANA BRAN MUFFIN	2.50	🌱 BREAKFAST PARFAIT	4.00
🌱 GRILLED MIXED BERRY MUFFIN	2.50	<i>whole milk organic yogurt layered with seasonal fruit and pure maple syrup topped with our house made granola</i>	
🌱 GRILLED CORN MUFFIN	2.50	<i>substitute Greek yogurt</i>	5.00
<i>with pepper jack cheese</i>		🌱 HEART WARMING OATS	3.25
🌱 GRILLED DUFFIN	1.50	<i>steamy and creamy, served with milk and brown sugar</i>	
<i>baked cinnamon sugar doughnut shaped like a muffin</i>		<i>with raisins and nuts</i>	4.25
<i>with Nutella</i>	2.00	<i>with seasonal fruit</i>	4.75
		<i>with everything</i>	5.25

BUILD YOUR OWN OMELETTE

served with grilled potatoes and toast
(substitute house made english muffin for toast, add 0.75)
(substitute small fresh fruit or sautéed veggies for potatoes, add 2.50)

TWO EGG OMELETTE 4.50

THREE EGG OMELETTE 5.50

OMELETTE OPTIONS

American, Provolone, Cheddar,
Farmer's Cheese, Pepper Jack, Swiss, Feta,
Tomatoes, Caramelized Onions,
Mushrooms, Spinach .75 each

Goat Cheese, Roasted Peppers, Broccoli,
Asparagus, Baby Bellas, Olives 1.00 each

Organic Salsa, Organic Guacamole, White Corn Grits 1.25 each

Bacon, Sausage, Ham 2.00 each

Substitute Egg Whites additional 0.50 per egg

SIGNATURE OMELETTES

served with grilled potatoes and toast
(substitute house made english muffin for toast, add 0.75)
(substitute small fresh fruit or sautéed veggies for potatoes, add 2.50)

🌱 GREEK OMELETTE	7.75
<i>with spinach, tomatoes, olives and feta</i>	
SPANISH OMELETTE	9.00
<i>with bacon, caramelized onions, roasted red peppers, tomatoes and pepper jack cheese</i>	
WESTERN OMELETTE	8.50
<i>with ham, roasted red peppers, caramelized onions and farmer's cheese</i>	
🌱 VEGETARIAN CHILI OMELETTE	8.50
<i>with our house made vegetarian chili, Cheddar cheese and pepper jack cheese</i>	
NEW ENGLAND OMELETTE	8.50
<i>with our house made maple sage pork sausage, granny smith apples and Cheddar cheese</i>	
🌱 GARDEN OMELETTE	7.00
<i>with broccoli, tomatoes and Cheddar cheese</i>	
🌱 SOUTH OF THE BORDER OMELETTE	8.50
<i>with organic salsa and guacamole, yellow corn tortillas, Cheddar cheese and pepper jack cheese</i>	

OTHER SAVORIES

🌱 EGGS ANY STYLE	4.50	🌱 TOFU SCRAMBLE	9.00
<i>two farm fresh eggs your way with grilled potatoes and toast</i>		<i>with zucchini, mushrooms, tomatoes, caramelized onions and spinach, served with toast and potatoes</i>	
<i>substitute house made english muffin for toast</i>	5.25		
🌱 MORNING SANDWICH	3.50	JUMBARS' SOS	11.00
<i>lightly scrambled egg with American or Cheddar cheese on choice of house made English muffin, whole grain or marble rye toast</i>		<i>creamed chipped beef with spinach and mushrooms over whole wheat toast, served with two eggs over and potatoes</i>	
<i>with Canadian bacon, ham, sausage, pork roll, or smoked bacon</i>	4.50	SAVORY BREAKFAST STRATA	10.50
PORK ROLL SANDWICH	4.50	<i>made with whole wheat bread, granny smith apples, Cheddar cheese, sage and caramelized onions, served with sausage gravy and two poached eggs</i>	
<i>with farmer's cheese on a toasted house made English muffin</i>			



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SWEET TREATS

🌱 FRENCH BREAD FRENCH TOAST <i>house made baguette, egg rich with a touch of cinnamon, served with butter and pure maple syrup</i>	6.25	🌱 WHOLE WHEAT WAFFLE with bananas and walnuts with nutella	7.00 add 2.00 add 0.50
🌱 BUTTERMILK PANCAKES <i>three airy cakes grilled golden brown and served with butter and pure maple syrup</i>	6.25	ELVIS WAFFLE <i>smearred with peanut butter, topped with sliced banana and smoked bacon crumbles</i>	10.50
short stack	5.25	ADDITIONAL SYRUP	1.50
with chocolate chips or blueberries	add 2.00		

QUICHE

🌱 SPINACH, TOMATO, SWISS & FARMER'S CHEESE QUICHE	5.00
🌱 ASPARAGUS, MUSHROOM & PROVOLONE QUICHE	5.00
QUICHE LORRAINE <i>with smoked bacon and caramelized onions</i>	5.00
with grilled potatoes	7.00
with toast	6.75
with half order of any breakfast meat	7.00
with garden salad and choice of dressing	7.50
with cup of vegetarian black bean chili	8.00
with fresh fruit	8.75

ADDITIONS

BREAKFAST MEAT <i>Canadian bacon, naturally smoked bacon, maple sage pork sausage, pork roll half order of any breakfast meat</i>	3.25
GRILLED POTATOES	2.00
WHITE CORN GRITS with Cheddar cheese	2.00 2.75
TOAST <i>white, whole grain, marble rye, cinnamon raisin</i>	1.75
HOUSE MADE ENGLISH MUFFIN	2.50

TEA, COFFEE, COCOA & CIDER

DEAN'S BEANS ORGANIC FAIR TRADE COFFEE	2.25*
HOT TEA	2.25
additional teabag	0.50
HOT CHOCOLATE	2.75
HOT APPLE CIDER <i>(seasonal)</i> <i>with mulling spices</i>	2.75
UNSWEETENED ICED TEA	2.25*
ICED GREEN TEA	2.25*
FLAVORED ICED TEAS <i>black or green tea with raspberry, mango, peach, pomegranate or blackberry flavor</i>	(each) 2.50
MONIN SYRUPS	10.50 per 750 mL (25.4 oz.) bottle
DEAN'S BEANS JUMBARS JAVA	10.50 per 12 oz. whole bean 11.00 per 12 oz. ground

JUICE, SODA & WATER

JUICE	2.00 small 2.50 large 16 oz. carafe 4.00
<i>orange, cranberry, organic apple, grapefruit, vegetable juice or apple cider (seasonal)</i>	
SUNRISE	small 2.00 large 2.50
<i>orange juice with a splash of cranberry juice</i>	
SEABREEZE	small 2.00 large 2.50
<i>grapefruit juice with a splash of cranberry juice</i>	
COCA COLA, DIET COKE, SPRITE	2.25*
BOYLANS BOTTLED SOFT DRINKS <i>Creamy Red Birch Beer, Black Cherry, Orange, Ginger Ale, Pure Cane Cola, Creme, Diet Creme, Root Beer, Diet Root Beer</i>	2.75
BOTTLED WATER <i>Still or Sparkling</i>	2.25
NANTUCKET NECTARS <i>Lemonade, Half & Half, Pomegranate Cherry, Peach Orange</i>	2.75

* Refills Included

We accept Visa, Mastercard, Discover, and American Express.

\$1.50 plate splitting charge.

We encourage our customers to BYOB. \$2.50 cork fee per bottle.

Consuming raw or undercooked meats, poultry, seafood, shellfish
 or eggs may increase your risk of food-borne illness, especially if
 you have certain medical conditions.

You should know that despite taking every precaution, cross contact with peanuts, tree nuts, soy,
 milk, eggs, wheat, fish or crustacean shell fish can occur in our food production areas.