



Good Morning!

We invite you to our breakfast table, emphasizing freshly-prepared, organic and local ingredients

Please help yourself to the buffet

Including organic breads from Berkshire Mountain Bakery, dried and fresh fruit, fruit salad, grains, and yogurt

Homemade granola and Inn-prepared fresh baked goods daily

Special of the Day

Check with your server for today's specials

Cooked-to-Order Specialties - Always Available

Traditional or White Omelets with Choice of Seasonal Inclusions:

Bell Peppers, Caramelized Onions, Heirloom Cherry Tomatoes, Herbs, Mushroom, Spinach, Ham, Bacon, Sausage • Cheeses: Cheddar, Goat, Swiss, Feta

Eggs Cooked-to-Order

Poached, sunny-side up, over-easy/medium/hard, scrambled, boiled, and more

*Before placing order please inform your server if you have a special dietary need. All breakfast items can be made **gluten free**.*

Cooked-to-Order Specialties
- continued

Apple Strudel French Toast

Challah Bread with sautéed apples and cinnamon-cider syrup.

Classic French Toast

Challah Bread served with pure Berkshires maple syrup

Buttermilk Pancakes

Light and Fluffy Pancakes Hot Off the Griddle.
Available Upon Request in Apple, Blueberry, Banana-Walnut, or Chocolate Chip

Belgian-Style Waffles

Chocolate Chip and Walnut available
Topped with choice of fresh Blueberries, Banana, Apples & Cinnamon, Homemade Spiced Chocolate Sauce, or Whipped Cream upon request

Irish Steel Cut Oats

Steel Cut Oats cooked to perfection, served with your choice of Dried Fruit, Nuts, Cream or Brown Sugar

Add to any dish - Bacon, Sausage, Side Salad

Beverages

Orange Juice, fresh-squeezed on premises
Cranberry Juice
Hilltop Orchards Pure Pressed Apple Cider (seasonal)
Selection of Harney & Sons Teas
Coffee from Assembly Roasters

Breakfast service in the dining room is 7:30-9:45am
Coffee and tea are available beginning at 7:00am