



# BEACON HILL HOTEL AND BISTRO

EXECUTIVE CHEF - TIM PARTRIDGE    GENERAL MANAGER - PAUL CARTON

## BREAKFAST

### THE BOSTON COMMON\*

TWO EGGS HOW YOU LIKE, BREAKFAST POTATOES, TOAST AND CHOICE OF BACON OR SAUSAGE, CHOICE OF COFFEE OR TEA AND GLASS OF JUICE

18

### BEACON BENNY\*

STONE AND SKILLET ENGLISH MUFFIN, NORTH COUNTRY HAM, POACHED EGGS, HERB HOLLANDAISE, SIMPLE SALAD

16

### EGG WHITE AND HERB FRITTATA GRATINEE\*

TOMATO, PARMESAN, GARLIC RABE, SIMPLE SALAD

16

### MUSHROOM & SPINACH OMELET\*

PIQUILLO PEPPER SALSA, GOAT CHEESE, HOME FRIES, SIMPLE SALAD

15

### PROSCIUTTO, ARUGULA & CURED TOMATO OMELET\*

GRUYERE, HOME FRIES, SIMPLE SALAD

15

### SMOKED SALMON SCRAMBLED EGGS\*

DUCK TRAP SMOKED SALMON, CRÈME FRAICHE, SOFT SCRAMBLED EGGS

16

### PRIME CORNED BEEF HASH\*

SPICY BRUSSELS, SUNNY SIDE UP EGG, HERB HOLLANDAISE, HOUSE CORNED BEEF, POTATOES

15

### SHAKSHUKA\*

POACHED EGGS, SPICY TOMATO SAUCE, CHICKPEAS, ZA'TAR, FETA, FOCACCIA

14

### QUINOA BREAKFAST BOWL\*

TOASTED RED QUINOA, LABNEH, WHIPPED AVOCADO, POACHED EGG, ALMONDS, HERB SALAD, SRIRACHA VINAIGRETTE

16

### FRIED EGG SANDWICH BLT\*

SMOKED CHEDDAR, PESTO, STONE AND SKILLET ENGLISH MUFFIN

17

### BREAKFAST BURRITO\*

CHORIZO, AVOCADO, CHARRED TOMATILLO SALSA, EGGS, JACK CHEESE, BLACK BEAN PUREE, FLOUR TORTILLA

14

### SMOKED SALMON TOAST\*

RYE TOAST, WHIPPED AVOCADO, DUCKTRAP SMOKED SALMON, CAPERS, PICKLED ONION, HERB SALAD

18

### VANILLA PANCAKES

FRESH BANANA, MAPLE SYRUP

10

### FRENCH TOAST

BRIOCHE, LOCAL BLUEBERRY BUTTER AND CINNAMON, CRÈME ANGLAISE

13

### YOGURT CUP

LOCAL YOGURT, GRANOLA, BLACKBERRY AND LENOX ROOFTOP HONEY

10

### SEASONAL FRUIT BOWL

9

EGG WHITE SUBSTITUTE    ADD \$2

## ON THE SIDE

DUCK TRAP SMOKED SALMON	10
NORTH COUNTRY MAPLE SAUSAGE	5
BANANA BREAD, HONEY BUTTER, WALNUTS	5
BAGEL, CREAM CHEESE	5
APPLEWOOD SMOKED BACON	6
SOURDOUGH TOAST	4
BELGIAN WAFFLES WITH SEASONAL BERRIES	11
CINNAMON BUN	6
PRIME CORNED BEEF HASH	8