



BEACON HILL HOTEL AND BISTRO

EXECUTIVE CHEF - TIM PARTRIDGE GENERAL MANAGER - PAUL CARTON

BRUNCH

THE BOSTON COMMON* 18
TWO EGGS HOW YOU LIKE, BREAKFAST POTATOES, TOAST AND CHOICE OF BACON OR SAUSAGE, CHOICE OF COFFEE OR TEA AND GLASS OF JUICE

BEACON BENNY* 16
STONE AND SKILLET ENGLISH MUFFIN, NORTH COUNTRY HAM, POACHED EGGS, HERB HOLLANDAISE, SIMPLE SALAD

SMOKED SALMON & SPINACH BENEDICT* 19
HOME FRIES, SIMPLE SALAD

SMOKED SALMON SCRAMBLED EGGS* 16
DUCK TRAP SMOKED SALMON, CRÈME FRAICHE, SOFT SCRAMBLED EGGS

EGG WHITE AND HERB FRITTATA GRATINEE* 16
TOMATO, PARMESAN, GRILLED ASPARAGUS, SIMPLE SALAD

MUSHROOM & SPINACH OMELET* 15
LOCAL TOMATO SALSA, GOAT CHEESE, HOME FRIES, SIMPLE SALAD

STEAK BOMB-ELET* 17
SHAVED STEAK, SAUTÉED PEPPERS AND ONIONS, AND AMERICAN CHEESE FOLDED INTO THREE-EGG OMELET

PROSCIUTTO, ARUGULA & CURED TOMATO OMELET* 15
GRUYERE, HOME FRIES, SIMPLE SALAD

CODCAKES & BEANS* 16
HOUSEMADE WITH AND BAKED BEANS, POACHED EGGS, HOLLANDAISE, GRIDDLED BROWN BREAD, HOME FRIES

PRIME CORNED BEEF HASH & EGGS* 15
SPICY BRUSSELS, SUNNY SIDE UP EGG, HERB HOLLANDAISE, HOUSE CORNED BEEF, POTATOES

FRIED CHICKEN AND WAFFLES 16
MAPLE PECAN BUTTER, B&B PICKLES, SPICY LENOX ROOFTOP HONEY

SHAKSHUKA* 14
POACHED EGGS, SPICY TOMATO SAUCE, CHICKPEAS, ZA'TAR, FETA, FOCACCIA

GRILLED SKIRT STEAK & EGGS* 25
GRILLED SKIRT STEAK, SUNNY SIDE UP EGGS, BREAKFAST POTATOES, PUMPKIN SEED PICO DE GALO, WARM TORTILLAS

CHILAQUILES MOLE* 16
PULLED PORK, FRIED EGGS, FRESH OAXACAN CHEESE, TOASTED PUMPKIN SEEDS

LOADED HOME FRIES 12
HERBED HOME FRIES, APPLEWOOD SMOKED BACON, PICKLED JALAPEÑO, RED ONION, CHEDDAR HOLLANDAISE, FRIED EGG

THE BEACON HILL DOUBLE* 16
CREEKSTONE FARM ANGUS BEEF, AMERICAN CHEESE, SPECIAL SAUCE, SHAVED LETTUCE, PICKLES, ONION, SESAME SEED BUN

CHICKEN SALAD 15
ROASTED CHICKEN WITH A LITTLE MAYO AND CRÈME FRAICHE, WARM CROISSANT, BIBB LETTUCE, HOT HOUSE TOMATO

BREAKFAST BURRITO* 14
CHORIZO, AVOCADO, CHARRED TOMATILLO SALSA, EGGS, JACK CHEESE, BLACK BEAN PUREE, FLOUR TORTILLA

FRIED EGG SANDWICH BLT* 17
SMOKED CHEDDAR, PESTO, STONE AND SKILLET ENGLISH MUFFIN

SMOKED SALMON TOAST* 18
RYE TOAST, WHIPPED AVOCADO, DUCKTRAP SMOKED SALMON, CAPERS, PICKLED ONION, HERB SALAD

VANILLA PANCAKES 10
FRESH BANANA, MAPLE SYRUP

FRENCH TOAST 13
BRIOCHE, LOCAL BLUEBERRY BUTTER AND CINNAMON, CRÈME ANGLAISE

YOGURT CUP 10
LOCAL YOGURT, GRANOLA, BLACKBERRY AND LENOX ROOFTOP HONEY

SEASONAL FRUIT BOWL 9

SALAD ADDITIONS GRILLED CHICKEN 6 GRILLED SKIRT STEAK* 12
GRILLED PATAGONIAN SALMON* 10 GRILLED SHRIMP 12

AVOCADO SALAD 15
GRAPEFRUIT, RADISH, CANDIED WALNUT, FRISEE, SHAVED FENNEL, CRÈME FRAICHE

QUINOA BREAKFAST BOWL* 16
TOASTED RED QUINOA, LABNEH, WHIPPED AVOCADO, POACHED EGG, ALMONDS, HERB SALAD, SRIRACHA VINAIGRETTE

EGG WHITE SUBSTITUTE ADD \$2

ON THE SIDE

Table with 2 columns: Item Name, Price. Items include 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), HOMEMADE MUFFIN GRIDDLED AND SERVED WITH WHIPPED ROOFTOP HONEY BUTTER (6), CINNAMON BUN (6), PRIME CORNED BEEF HASH (8).

CURES WHAT AILS YOU