



BEACON HILL HOTEL AND BISTRO

EXECUTIVE CHEF - TIM PARTRIDGE GENERAL MANAGER - PAUL CARTON

BRUNCH

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
SMOKED SALMON & SPINACH BENEDICT* HOME FRIES, SIMPLE SALAD	19
THE STEAK BOMBLET* OMELET WITH SHAVED STEAK, SAUTÉED PEPPERS AND ONIONS, AMERICAN CHEESE	17
EGG WHITE AND HERB FRITTATA GRATINEE* TOMATO, PARMESAN, GRILLED ASPARAGUS, SIMPLE SALAD	16
MUSHROOM & SPINACH OMELET* LOCAL TOMATO SALSA, GOAT CHEESE, HOME FRIES, SIMPLE SALAD	15
BREAKFAST BURRITO* CHORIZO, AVOCADO, CHARRED TOMATILLO SALSA, EGGS, JACK CHEESE, BLACK BEAN PUREE, FLOUR TORTILLA (V) SUB ROASTED MUSHROOMS FOR CHORIZO	14
PROSCIUTTO, ARUGULA & CURED TOMATO OMELET* GRUYERE, HOME FRIES, SIMPLE SALAD	15
FRIED CHICKEN AND WAFFLES MAPLE PECAN BUTTER, B&B PICKLES, SPICY LENOX ROOFTOP HONEY	16

SHAREABLES...AND NIBBLES

BREAKFAST FLATBREAD BOLOGNESE, CHEDDAR, SRIRACHA HONEY, FRIED EGGS	14
HOUSE FLATBREAD HOUSE SAUCE WITH FRESH MOZZARELLA AND BASIL	14
BISTRO POTATOES FRIED RED POTATOES, SCALLIONS, GRILLED CORN, PICKLED JALAPENO, APPLEWOOD SMOKED BACON, CHEDDAR CHEESE	12
SMOKED SALMON TOAST* RYE TOAST, WHIPPED AVOCADO, DUCKTRAP SMOKED SALMON, CAPERS, PICKLED ONION, HERB SALAD	18
SHAKSHUKA* POACHED EGGS, SPICY TOMATO SAUCE, CHICKPEAS, ZA'TAR, FETA, FOCACCIA	14

STEAK & EGGS* CHILE RUBBED STEAK TIPS, SUNNY SIDE UP EGGS, BREAKFAST POTATOES, PUMPKIN SEED PICO DE GALLO, WARM TORTILLAS	25
CODCAKES & BEANS* HOUSEMADE WITH NEW ENGLAND BAKED BEANS, POACHED EGGS, HOLLANDAISE, GRIDDLED BROWN BREAD	16
SMOKED SALMON SCRAMBLED EGGS* CRÈME FRAICHE WHIPPED SMOKED SALMON, SOFT SCRAMBLED EGGS, HOME FRIES, SIMPLE SALAD	16
THE BEACON HILL DOUBLE* CREEKSTONE FARM ANGUS BEEF, AMERICAN CHEESE, SPECIAL SAUCE, SHAVED LETTUCE, TOMATO, PICKLES, ONION, SESAME SEED BUN	16
FRIED EGG SANDWICH BLT* SMOKED CHEDDAR, PESTO, STONE AND SKILLET ENGLISH MUFFIN ADD AVOCADO 2.5	17
PRIME CORNED BEEF HASH & EGGS* SPICY BRUSSELS, SUNNY SIDE UP EGG, HERB HOLLANDAISE, HOUSE CORNED BEEF, HOME FRIES	15
BISTRO SALAD CUCUMBER, CHERRY TOMATO, LEMON VINAIGRETTE	10
WARM ROASTED BEETS CANDIED PINE NUTS, PESTO WITH VERMONT GOAT CHEESE FONDUTA	14
GRIDDLED STEAK & CHEESE WITH MUSHROOMS SAUTÉED PEPPERS AND ONIONS, AMERICAN CHEESE, ARUGULA, TOASTED BRIOCHE ROLL	17
TAVERN HAM MELT GRILLED SOURDOUGH, BLACK FOREST HAM, GRUYERE, DIJON MAYONNAISE, HOUSE PICKLES	17
CLASSIC BLT THICK CUT BACON AND TOMATO, HERB MAYO, BIBB LETTUCE	15
QUINOA BREAKFAST BOWL TOASTED RED QUINOA, LABNEH, WHIPPED AVOCADO, POACHED EGG, ALMONDS, HERB SALAD, BLACK BEANS, SRIRACHA VINAIGRETTE	17
VANILLA PANCAKES FRESH BANANA, MAPLE SYRUP	10
FRENCH TOAST BRIOCHE, LOCAL HOMEMADE BLUEBERRY BUTTER	13
FRENCH ONION SOUP	12
NEW ENGLAND SEAFOOD CHOWDER	12
DOUBLE TIME BACON NORTH COUNTRY SMOKED APPLEWOOD BACON	12

NORTH COUNTRY MAPLE SAUSAGE	5	SOURDOUGH TOAST	4	BAGEL, CREAM CHEESE	5
PRIME CORNED BEEF HASH	8	YOGURT CUP WITH GRANOLA, BLACKBERRY AND LENOX ROOFTOP HONEY	10	CINNAMON BUN	6
APPLEWOOD SMOKED BACON	6	HOMEMADE MUFFIN GRIDDLED AND SERVED WITH WHIPPED ROOFTOP HONEY BUTTER	6	BANANA BREAD, HONEY BUTTER, WALNUTS	5
DUCKTRAP SMOKED SALMON*	10			BOWL OF BERRIES	5

EGG SUBSTITUTE ADD \$4

ON THE SIDE

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.