



## SPECIALTIES

<b>Lobster Eggs Benny</b> butter poached Maine lobster, english muffin, wilted greens, hollandaise	24
<b>Chicken 'N Waffles</b> crispy chicken thigh, Belgian waffle, local maple syrup, spicy local honey	18
<b>French Toast</b> house-made butter, local maple syrup, fresh berries	14
<b>Steak 'n Eggs</b> 6oz grass-fed beef, Five Acre Farms sunny side up hen egg	21
<b>Avocado Toast</b> multigrain bread, pickled onions (add bacon +5, add egg +3)	16
<b>Fresh Omelet</b> two farm eggs, chive, aged cheddar, home fries	15
<b>Warm Oats</b> roasted squash, apples, maple sugar	10
<b>Rotisserie Cauliflower</b> harissa rubbed cauliflower, sumac labneh, toasted pine nuts	14

## CARVINGS & SIDES

*available after 10am*

<b>Rotisserie Pork Steamship</b>	21	<b>Grilled Asparagus Off the Hearth</b>	8
<b>Prime Rib</b>	27	<b>Roasted Brussels Sprouts</b>	8
<b>Rosemary Boneless Leg of Lamb</b>	18	<b>Warm Fingerling Potato Salad</b>	8
		<b>Macaroni &amp; Cheese</b>	8

## A LA CARTE

<b>Joe Bean Roasters</b> specialty coffee	6	<b>Lake House Baked Goods</b>	5
<b>Assorted Juices</b>	5	croissant, danish, english muffin pain au chocolat, daily muffin, bagel	
<b>Yogurt Parfait</b> granola, fresh fruit	6	<b>Bostrom Farm Meats</b>	5
<b>Fresh Fruit</b>	5	thick cut bacon, sausage or ham	
<b>Home Fries</b>	4	<b>Two Slices of Toast</b>	4
		sourdough, multigrain, white or gluten free	

all menu items can be made gluten free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



## COCKTAILS

<b>Butterfly Pea G+T</b>	12	<b>Tiger Tail</b>	11	<b>Pelona</b>	10
Porter's Gin, Fever-Tree Elderflower Tonic Water		Old Grand Dad Bonded Bourbon, Lime, House Ginger, Mint		Mi Campo Blanco, Grapefruit, Ginger-Jalapeño Agave, Lime	
<b>Seaside Martini</b>	13	<b>"The Easter"</b>	10	<b>Whisky Bijou</b>	15
Seagrams Gin, Dolin Dry, Castelvetro Olive Brine, Lemon Oil, Orange Bitters		Asparagus Infused Bloody Mary, Horseradish, Pickled Asparagus, Worcestershire		Auchentoshan American Oak, Dolin Rouge, Green Chartreuse, Orange Bitters, Lemon Oil	
<b>Juice Cleanse</b>	12	<b>Barrel Aged Black Manhattan</b>	15		
Vodka, Tomato, Celery, Carrot, Jalapeno, Lemon, Old Bay		Black Button 4 Grain Whiskey, Rammazotti, Old Fashioned Bitters			

## WINES BY THE GLASS

### SPARKLING

<b>Ruffino</b> Prosecco, ITA	11/44
<b>Cleto Chiarli</b> Lambrusco di Sorbara, NV	10/38
<b>Dr Konstantin Frank</b> Célèbre Riesling, Keuka, NY	15/60
<b>Palmer</b> Brut Réserve, Champagne, FRA 375ml	19/38

### WHITE

<b>Kim Crawford</b> Sauvignon Blanc, Marlborough, NZ	9/35
<b>Simi</b> Chardonnay, Sonoma County, CA	11/44
<b>Heron Hill</b> Chardonnay, Canandaigua NY	12/48
<b>Hermann J. Wiemer</b> Dry Riesling, NY	14/56

### ROSÉ

<b>Meiomi</b> Pinot Noir Blend, CA	12/48
------------------------------------	-------

### RED

<b>Viberti</b> 'La Gemella' Barbera D'Alba, IT	10/38
<b>Domaine de Dionysos</b> 'la Gigalette' Cairanne, FR	12/46
<b>Replica</b> Red Blend, CA	14/56
<b>Prisoner</b> 'Unshackled' Cabernet Blend, CA	15/60
<b>Living Roots</b> 'Lilly Pilly' Pinot Noir, Adelaide Hills, AUS	15/60
<b>Heart &amp; Hands</b> Pinot Noir, Cayuga Lake, NY	16/64

## DRAFT BEER

<b>Young Lion Brewing</b> Pilsner, Canandaigua, NY	5
<b>Lake Drum Brewing</b> 'Pippin' Ain't Easy' Dry Cider, Geneva, NY	6
<b>Two Roads</b> Key Lime Gose, CT	9
<b>Other Half Brewing</b> Rotating IPA, Bloomfield, NY	12
<b>Rare Form</b> 'Satan's Gut' Imperial Stout, Troy NY	12
<b>Industrial Arts</b> 'Wrench' NE IPA, Garnerville, NY	10