

JUICES AND SMOOTHIES

Fresh Squeezed Juice 6
Orange or Grapefruit

Juice 5
Tomato, Cranberry or Pineapple

Strawberry Banana Smoothie 8

Mixed Berry Smoothie 8

BEVERAGES

Coffee 6

Decaf 6

Cappuccino 7

Latte 7

Espresso 7

Pot of Loose Leaf Tea 5

Earl Grey, Genmaicha, Chamomile, Chai, English Breakfast, Lemon Verbena

EGGS

Smoked Salmon 19

Toasted Bagel, Cream Cheese, Tomato, Red Onion & Capers

Eggs Benedict 17

*Poached Eggs, Hollandaise & English Muffin
Choice of House Baked Ham or Spinach
With Salmon 19*

Buttermilk Pancakes 15

Berries & Maple Syrup

French Toast 15

Banana Pecan Caramel

Western Omelet 17

House Baked Ham, Cheese, Onions & Peppers

Mushroom Omelet 16

Mushrooms, Onions & Cheese

Artichoke Omelet 16

Artichokes, Spinach & Tomatoes

Goat Cheese Omelet 17

Baby Spinach, Goat Cheese & Tomatoes

SIDES

Assorted Muffins 5

Assorted Scones 5

Bagel 6

House Baked Ham, Smoked Bacon or Chicken Sausage 6

Home Fries 6

Smoked Salmon 10

APPETIZERS

Soup of the Day 9

Field Greens Salad 9

Organic Baby Mixed Greens & Balsamic Vinaigrette

Steamed Mussels 16

With White Wine & Garlic Bread

Eggless Caesar Salad 12

*Garlic Croutons & Shaved Parmesan
Grilled Chicken 15 Marinated Shrimp 16*

Cobb Salad 13

*Boston Lettuce, Cherry Tomatoes, Red Onion, Avocado, Eggs & Bacon
Grilled Chicken 15 Marinated Shrimp 17*

Three Cheese Mac & Cheese 12

Blue, Cheddar & Parmesan

ENTREES

"Riingo" Angus Burger 20

Choice of White Cheddar, American or Roquefort Cheese with Smoked Bacon & Fries

Turkey Club 18

House Baked Turkey, Lettuce, Tomato & Bacon with Mixed Greens & Fries

Grilled Chicken 16

Avocado Mayo, White Cheddar with Mixed Greens & Fries

Ham and Gruyere 15

Grain Mustard, Mixed Greens & Fries

Lobster Roll 24

Mix Greens & Fries

Grilled Salmon 22

Fresh Corn, Tomato & Basil Concasse & Wild Rice

Steak & Egg 24

Two Eggs Any Style with Fries & Mixed Greens

20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

Executive Chef - Jose Diaz