

# BEACON HILL HOTEL

## BRUNCH MENU

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## EGGS & SANDWICHES

### VEGETABLE OMELETTE

Feather Brook Farm eggs, spinach, tomatoes, spring onions, Vermont cheddar, breakfast potatoes 16

### HAM & CHEESE OMELETTE

Feather Brook Farm eggs, Ariccia's roasted ham, Vermont cheddar, breakfast potatoes 18

### EGGS PURGATORIO

Feather Brook Farm eggs baked in San Marzano tomato sauce, 24 month Parmigiano Reggiano, toasted sourdough 18

### LOBSTER BENEDICT

Maine lobster poached in Vermont butter, sauteed baby spinach, poached Feather Brook Farm eggs, hollandaise sauce, butter croissant 29

### BEACON HILL BREAKFAST

Two Feather Brook Farm eggs (any style), choice of Niman Ranch Applewood smoked bacon (ABF) or Italian sweet sausages, avocado, breakfast potatoes, toasted sourdough bread 19

### LA PORCHETTA

Ariccia's roasted ham, smoked scamorza, whole grain mustard, toasted ciabatta, served with fries 16

### THE BEACON BURGER\*

Baby leaf lettuce, beefsteak tomato, Vermont cheddar fondue, Applewood smoked bacon, pickled cucumber, brioche bread, served with fries 21

### GRILLED CHICKEN\*

Mennella's chicken breast (ABF), baby leaf lettuce, tomato, avocado, Applewood smoked bacon, Calabrian chili aioli, toasted ciabatta. served with fries 18

### EGG & AVOCADO TOAST

Feather Brook Farm eggs sunny side up, creamed avocado, toasted sesame seeds, micro cilantro, toasted sourdough 16

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## BREAKFAST

### CHOCOLATE STUFFED FRENCH TOAST

Overnight soaked brioche bread, Meyer lemon creme fraiche, fresh blueberries coulis 16

### BLUEBERRY PANCAKES

New Leaf maple syrup, mascarpone tiramisu cream 16

### GREEK YOGURT

Fresh berries, honey, puffed amaranth 14

### OATMEAL

Steal cut oats, Schoolyard Sugarbush maple sugar, cinnamon, toasted pecans, fresh berries 12

### ITALIAN COLAZIONE

Two Italian butter croissants with Nutella & jam with choice of espresso, latte, cappuccino, or Americano 12

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## APPETIZER

### RICOTTA

Warm whipped ricotta, fennel pollen,  
heirloom baby tomato confit, vincotto,  
crostini 12

### CUTTYHUNKS OYSTERS

Goddess mignonette, cocktail sauce (gf) 21/36

### BLUEFIN TUNA TARTARE

Avocado cream, toasted sesame seeds, ponzu  
sauce, crostini 23

### FRIED R.I. CALAMARI

Banana peppers, arrabbiata sauce 17

### TAGLIERE

Assorted artisan cured meats & cheeses,  
Cerignola olive, truffle honey 25

### BURRATA

Heirloom baby tomato confit, baby greens,  
balsamic pearls 17

### BRUSCHETTONE

Grilled sourdough bread, marinated beefsteak  
tomatoes, basil, EVOO, creamy stracciatella 10

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## ENTRÉE

### SPAGHETTO CARBONARA

Gragnano spaghetti pasta, cured guanciale, Feather Brook Farm eggs, Scorza Nera, Pecorino Romano 23

### FETTUCCINE WAGYU BOLOGNESE

Fresh egg fettuccine pasta, Wagyu beef bolognese, shaved 24 month Parmigiano Reggiano 23

### HOMEMADE GNOCCHI CAPRESE

San Marzano tomato sauce, basil, 24 months Parmigiano Reggiano, baked with fresh mozzarella 21

### STEAK & EGGS\*

6 oz grass-fed prime tenderloin, Feather Brook Farm eggs sunny side up, rosemary sea salt roasted potatoes,  
salsa verde 38

### SCOTTISH SALMON

Asparagus & baby heirloom tomatoes farrotto 29

### QUINOA BOWL

Roasted sweet potatoes, crispy chickpeas, avocado, baby leaf lettuce, toasted almonds, tahini dressing 17

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## SIDES

Fried Zucchini 12, Spinach (gf) 12, Fries 9, Truffle Fries 14, Breakfast Potatoes 9, Smoked  
Salmon (gf) 15, Vermont Bacon (gf) 8, Sausage (gf) 8, Avocado (gf) 5, Asparagus & Feta (gf) 16,  
Sautéed Broccolini (gf) 15, Toasted Sourdough 4

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Before placing your order please inform your server if a person in your party has a food allergy.

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats,  
poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness