



*All items served with toast (whole wheat, white, rye, or English muffin) and breakfast potatoes.
We use our own home grown herbs & vegetables when in season, grown right here in
Claude's Secret Garden.*

*Eggs Any Style	\$12
2 farm fresh eggs cooked to order (scrambled, over easy, over medium, poached) With choice of sausage links or Applewood smoked bacon	
*Southampton Omelet	\$14
Build your own omelet with any 2 ingredients: cheese, vine ripe tomatoes, onion, peppers, mushrooms, spinach, Applewood smoked bacon, or sausage (add \$2 for each additional ingredient)	
*Eggs Benedict	\$15
2 poached farm fresh eggs, served with Canadian bacon over a toasted English muffin covered with our Hampton hollandaise sauce	
Smoked Salmon Platter	\$16
Nova Scotia Salmon served with cream cheese, capers, tomatoes, and red onion, all on a toasted New York bagel	
Beach Buttermilk Pancakes	\$12
Pure Vermont maple syrup (add fresh blueberries for \$2)	
Brioche French Toast	\$13
Pure Vermont Maple Syrup & fresh local berries	
Organic Yogurt with Honey Maple Granola	\$8
Served with fresh local berries of the day	
Irish Steel Cut Oatmeal	\$7
Served with fresh local berries of the day & brown sugar	
Assorted Cold Cereals	\$5
Your choice of 2% milk, whole milk, half & half, or heavy cream upon request	
 Choice of Toast (<i>whole wheat, white, rye, or English muffin</i>)	 \$3
Applewood Smoked Bacon	\$6
Sausage Links	\$6
Fresh Seasonal Fruit	\$8
 Freshly Ground Colombian Coffee Blend	 \$3
Selection of fine Assorted Teas	\$3
Juices~ Orange, Grapefruit, Cranberry, or Apple	\$3
Milk (chocolate or plain)	\$3
Espresso, Cappuccino, or Latte	\$5

If you have any dietary needs or allergies, please let us know and we will be happy to accommodate any requests.

****Consuming raw or undercooked meat, fish, shellfish or fresh eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
Gratuuity is added for parties of 6 or more***

4/6/17 ~ menu is subject to change