



The Quartette	24
Choice of Chilled Fruit Juices, Fresh Seasonal Fruit and Berries Salad Two White Mountain Organic Eggs*, Slow Roasted Tomato Cured Bacon and Boston Smokehouse Gourmet Pork Sausage Served with Toast and Preserves & Choice of Regular or Decaffeinated Coffee or Tea	
The Healthy Choice	28
Choice of Blended and Squeezed Juices, Choice of Cereal: Special K, Raisin Bran or Homemade Organic Muesli Seasonal Fresh Fruit and Berries or Stonyfield Organic Natural Yogurt Parfait with Strawberries, Vermont Honey and Almonds Two White Mountain Organic Eggs* Poached or Egg White Omelette with Spinach, Shallots, Tomato, and Whole-Wheat Toast Choice of Regular or Decaffeinated Coffee or Tea	
Seasonal Fruit and Berries Plate	16
Vermont Honey & Stonyfield Organic Natural Yogurt	
Bowl of Mixed Berries	17
Low Fat Stonyfield Organic Natural Yogurt	
House Made Honey-Roasted Granola Parfait	14
Raspberries, Peaches, Low Fat Greek Yogurt, Honey, Roasted Granola, Almond, Pecan, Sunflower and Pumpkin Seeds	
Organic Bircher Muesli	15
Oats, Wheats, Strawberries, Blueberry, Apricot, Cranberry, Grapes, Sunflower Seeds, Coconut Milk, Honey Roasted Almond, Organic Natural Yogurt	
Hot Steel Cut Irish Oatmeal	10
Hot Milk, Golden Raisins and Brown Sugar	
Assorted Cereals	8
Special K, Corn Flakes, Raisin Bran, Rice Krispies, Shredded Wheat, Cheerios, Frosted Flakes and Homemade Muesli	
Bakery Basket (Choice of 3)	10
Muffin, Croissant, Danish Pastry, Toast, Bagel, Scone or Cinnamon Roll, Served with Butter and Preserves	
Pancakes or Waffles	17
Lemon Narragansett Creamery Ricotta Pancakes or Belgian Waffles with Berry Compote Choice of Vermont Maple Syrup, Vermont Honey or Vanilla Ice Cream	
French Toast	17
Homemade French Brioche Toast, Blueberry Compote, Powdered Sugar	
Smoked Salmon and Cream Cheese	17
Toasted Bagel and Condiments	
Toasted Breads	5
Iggy's Bread of the World Whole Wheat, Dark and White Rye, Bagutte, Bagel or English Muffin. Served with Butter, Preserves and Cream Cheese	
Eggs	
All plates are served with breakfast potatoes or grilled asparagus & toast with butter and preserves Fresh fruit & berries can be substituted for an additional \$3	
Eggs Benedict*	
Poached White Mountain Organic Eggs, Spinach, Shallots, Espelette Pepper Hollandaise Sauce with Canadian Bacon	17
With Smoked Salmon	19
Ricotta Breakfast*	16
Fresh Narragansett Creamery Ricotta, Spinach, Roasted Tomato, Avocado, Mushroom, Sourdough Toast, Two White Mountain Organic Poached Eggs	
Two Organic Eggs*	19
Your choice (select two) of Cured Bacon, Boston Smokehouse Gourmet Pork Sausage, Field Mushrooms, or Hash Brown	
Create Your Own Organic Three Egg Omelet*	16
Choice of Peppers, Mushrooms, Tomatoes, Asparagus, Cheddar Cheese, Sausage or Ham	
With Lobster or Shrimp	21
Side Dishes	6
Cured Bacon, Turkey Sausage, Asparagus, Smoke House Gourmet Pork Sausage, Hashbrowns	
Hot Beverage	
Regular or Decaffeinated, Single Espresso, Hot Tea	5
Cappuccino, Latte, Double Espresso	6
Juices (10oz)	6
Orange, Apple, Grapefruit, Tomato, Cranberry or Pomegranate	
Blended and Squeezed Juices	9
Green Cleanse: Spinach, Cucumber, Celery, Lettuce, Kale, Parsley	Revitalize: Carrot, Apple, Lemon, Ginger
Zest: Watermelon, Lemon, Honeydew, Pineapple, Blueberry	Antioxidant: Apple, Lime, Strawberry, Coconut Water

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

*These items contain raw ingredients and are prepared to order.

*Massachusetts Food Code requires disclosure that the consumption of raw or undercooked meat, fish or egg products may increase the risk of food borne illness.

17% service charge and applicable taxes are added to parties of six or more. 20% service charge and applicable taxes are added to private parties booked in the Olive Oil Private Dining Room.