This menu brought to you courtesy of the heart and soul of Chef Kelli Daniels

Breakfast Smalls

English Muffin Sandwich: *griddled egg, smoked ham, white cheddar and arugula on toasted English muffin $7*

Steel-Cut Oats, *golden raisin and apple chutney, crushed pecans $7*

Greek Yogurt Parfait *with Elms sunflower-pistachio granola, mixed berries and local honey. $7*

Egg and Asparagus: *grilled asparagus, poached egg, fresh hollandaise, shaved prosciutto $8*

Fresh Seasonal Fruit *with toasted Grains Galore bread $6*

Elms Norweigan: *toasted everything bagel, peppercorn & dill cream cheese, smoked salmon, seasoned tomatoes, egg & caper relish. $5*

Kashi Cereals *with chilled milk $6*

Elms Honey-Lemon scone *with espresso butter. $3*

Breakfast Entrees

Pig & Potato Hash: *Braised pork shoulder,Kennebec potatoes, peppers, onions and griddled egg with salsa verde. $11*

Brioche French Toast, *blackberry compote, Vermont maple syrup $10*

Elms Breaksfast: *two eggs as you like them, bacon or link sausage, herbed home fries, toasted Farm To Market bread. $10*

Classic Waffle *with French crème, berries and Vermont maple syrup. $9*

Steak & Eggs: *seared 8oz ribeye, two eggs as you like them, home fries & smoked bell pepper coulis. $14*

Blueberry Quinoa Pancakes *with Vermont Maple syrup and French crème. $10*

Eggs Benedict with home fries: *choice of smoked ham, spinach or smoked salmon. $13*

A 21% gratuity will be added to parties over 10.

The Elms Hotel & Spa would like to inform you that consuming raw or undercooked meats, poultry or seafood may increase your risk of a food-borne illness.