



# BREAKFAST

AT LAKEHOUSE



Proud Member of New Hampshire's Common Man Family  
Bill Day, General Manager • Tony Bomba, Executive Chef

# HEALTHY HIATUS

## TRAIL OATS

Spiced, steel-cut oats, walnuts, seasonal berries, dried fruit and tres leches crème. 10.

## MARKET CART

Chef's selection of seasonal fruit and berries.  
Perfect to share. 10.



# CRAFTED COMPANIONS

## DAILY MUFFIN

House-baked, buttered and grilled. 3.

## FRESH FRUIT CUP

Seasonal cut fruit. 4.

SMOKED BACON, CANADIAN BACON,  
OR MAPLE SAUSAGE 3.

BAGEL & CREAM CHEESE 4.



# THE DAILY POST

## LAKEHOUSE BLOODY MARY

Tito's Handmade Vodka and Common Man Bloody Mary Mix adorned with a pickle, olive, lime, lemon and prosciutto.  
Served in a celery salt-rimmed glass. 8.

## RUBY RED MIMOSA

Prosecco, Deep Eddy Ruby Red Vodka and ruby red grapefruit juice. 10.

## LAKEHOUSE MIMOSA

Prosecco, triple sec, orange juice and a splash of cherry juice. 8.50

## THE MAINE SQUEEZE

Cold River Blueberry Vodka, fresh lemonade and muddled blueberries, served on the rocks. 9.

# FROM THE HEN HOUSE

## FARM FRESH EGGS\*

Made your way with your choice of smoked bacon, Canadian bacon or maple sausage. 9.

## THREE-EGG OMELETTE\*

Whipped eggs, choice of fillings, herb-seasoned potatoes and toast. 9.

## SOUTHERN BREAKFAST BOWL

Creamy Cheddar grits, poached eggs, fresh avocado, crisp chorizo, overnight tomatoes, kale chip and chimichurri. Served with a grilled English muffin and house chorizo butter. 11.

## CORNED BEEF HASH

Slow-cooked house recipe, served with two eggs, toast and herb-seasoned potatoes. 10.

## CLASSIC EGGS BENEDICT\*

Canadian bacon, poached eggs, grilled English muffin, house-made hollandaise and herb-seasoned potatoes. 12.

## LAKEHOUSE BENEDICT\*

Maine lobster, poached eggs, seasoned spinach, house-made hollandaise and herb-seasoned potatoes. 17.



# CRUST, CRUMB & TOASTED

## BAY POINT BURRITO

Scrambled eggs, chorizo and Cheddar wrapped in a tortilla and served with queso, pico, sour cream and herb-seasoned potatoes. 12.

## STUFFED FRENCH TOAST

Griddled croissant, mixed berry mascarpone and caramelized rum bananas and your choice of smoked bacon, Canadian bacon or maple sausage. 11.

## BELGIAN MALTED

Light and airy malted waffle served with pure New Hampshire maple syrup and your choice of smoked bacon, Canadian bacon or maple sausage. 9.  
Add seasonal berries. 2.

## WINNI LOX\*

Cold-smoked salmon and house scallion cream cheese served open-faced on a griddled everything bagel with cornichon, capers, red onion, dilly beans and fresh dill. 12.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.