



Jon Maslowski, *General Manager*
Shawn Deegan, *Chef*

BREAKFAST

FROM THE HEN HOUSE

FARM FRESH EGGS 14.

Two Eggs | Herb-Seasoned Potatoes | Toast | Choice of Meats

THREE-EGG OMELET 16.

Whipped Eggs | Choice of Fillings | Herb-Seasoned Potatoes | Toast

Fillings

Onion | Peppers | Spinach | Mushrooms | Broccoli | Cheddar | Swiss | Pepper Jack | American

Additional Fillings — 1.50 each

Smoked Bacon | Sausage | Canadian Bacon

CORNED BEEF HASH 15.

Slow-cooked house recipe:

Two Eggs | Toast | Herb-Seasoned Potatoes

LAKEHOUSE BENEDICT 21.

Maine Lobster | Poached Eggs | Seasoned Spinach | Hollandaise | Herb-Seasoned Potatoes

CORNED BEEF HASH BENEDICT 18.

House Corned Beef Hash | Poached Eggs | Hollandaise | Herb-Seasoned Potatoes

CRUST, CRUMB & TOASTED

BELGIAN MALTED 11.

Light and airy malted waffle served with pure New Hampshire maple syrup.

Add seasonal berries. 3.

BAY POINT BREAKFAST SANDWICH 15.

Two eggs cooked to your preference, with cheese and protein of your choice.

Served with herb-seasoned potatoes.

DAILY QUICHE 15.

Our Chef's whim! Served with herb-seasoned potatoes or a fruit cup.

THE DAILY POST

LAKEHOUSE BLOODY MARY

Tito's Handmade Vodka | Common Man Bloody Mary Mix | Pickle | Olive | Lime | Lemon

Served in a celery salt-rimmed glass.

RUBY RED MIMOSA

Prosecco | Deep Eddy® Ruby Red Vodka | Ruby Red Grapefruit Juice

LAKEHOUSE MIMOSA

Prosecco | Triple Sec | Orange Juice | Cherry Juice

ORIGINAL IRISH COFFEE

Tullamore D.E.W.® Irish Whiskey | Brown Sugar Syrup | Common Man Fair Trade Coffee | Fresh Cream

FOOD ALLERGIES

Please inform your server of any food allergies you or anyone in your party may have.

We want to protect your health and make sure you enjoy your meal.

* FOOD TEMPERATURE

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

DID YOU KNOW?

Lakehouse is a proud member of the Common Man Family of Restaurants, established in 1971.

Our Common Man Joe is fair trade coffee. The 100% Arabica beans are shade-grown, hand-picked and roasted for us in Plymouth, NH by Café Monte Alto.

We proudly recommend our own Common Man Ale. We also serve non-alcoholic beer. Just ask!

All of our Chefs and Managers are "ServSafe" certified by the National Restaurant Association. We use latex-free gloves in food preparation and our fry oil does not contain trans fats.

FINE PRINT

All of our dining rooms are non-smoking.

We can accommodate you for a large party. Please let us know in advance.

Sign up for our e-mail newsletter at theCman.com and we'll let you know about all of our special events, wine dinners and celebrations at all of our Common Man Family restaurants. Include your birth month and we'll send you some birthday perks!

Visit our Company Store located just across the street from the Common Man Ashland and online at **shop.theCman.com**.
We stock your favorite Common Man gear and goodies, homemade fudge, gift baskets and so much more!

[Menus](#) | [Directions](#) | [Gift Cards](#) | [Work Here](#) | [Company Store](#) | [theCman.com](#)

We proudly serve Coca-Cola products.



Assorted flavors of Common Man private label sodas are available in glass bottles.

New Hampshire's Common Man Family



If you're happy with your dining experience, please tell others! If not, please tell us!
Fill out a comment card or send an e-mail to **info@theCman.com**.

