



BRUNCH

Jon Maslowski, General Manager
Shawn Deegan, Chef

FROM THE HEN HOUSE

FARM FRESH EGGS*

16.

Two Eggs
Herb-Seasoned Potatoes
Choice of Meat
Toast

MEAT CHOICES

Smoked Bacon | Sausage
Canadian Bacon

ENHANCEMENTS

Prime Flat Iron 12.
Corned Beef Hash 4.
Veggie Hash 3.

OMELETTE STATION

16.

Whipped Eggs
Choice of Fillings
Herb-Seasoned Potatoes
Toast

FILLINGS

Onions | Peppers | Spinach
Mushrooms | Broccoli

Cheddar | Swiss
Pepper Jack | American

Additional Fillings +1.50

Smoked Bacon | Sausage
Canadian Bacon

THE BENEDICTS

16.

Poached Eggs
Hollandaise
Herb-Seasoned Potatoes
Grilled English Muffin
Canadian Bacon or Veg

ENHANCEMENTS

Corned Beef Hash 4.
Short Rib 7.
Duck Confit 9.
Prime Flat Iron 12.
Maine Lobster 18.

SNACKS & GREENS

HARVEST SALAD 15.

Mixed Greens | Roasted Beets | Herbed Chèvre | Braised Butternut | Apple | Spiced Pepitas
Brown Butter Vinaigrette | Citrus

BRUNCH CAESAR 13.

Crisp Greens | Crispy Fried Potatoes | Parmesan | Caesar Dressing

BRUSSELS 14.

Fried Brussels Sprouts | NH Maple Miso Sauce | Scallions | Sesame Seeds

WINGS 16.

Korean BBQ Sauce | Lakehouse Kimchi

LOBSTER AVOCADO TOAST 19.

Maine Lobster | Onion | Jalapeño | Avocado Mousse | Rustic Italian Bread

TOTS 10.

Bacon | Cheddar | Scallion | Tater Tots | Gouda Cheese Sauce

LOBSTER CORN CHOWDER 16.

Maine Lobster | Corn | Cream | Sherry | Corn Muffin

BRUNCHABLES

CHICKEN & WAFFLES 19.

Waffle | Buttermilk Fried Chicken Breast | NH Maple Syrup

BRUNCH BURGER* 22.

8 oz. Grilled Burger | Smoked Cheddar | Fried Egg | Smoked Bacon
Bibb Lettuce | Tomato Red Onion | Pickles

WINNI BURGER* 19.

8 oz. Grilled Burger | Smoked Cheddar | Bibb Lettuce | Tomato | Red Onion | Pickles

LOBSTER ROLL 32.

Traditional Maine Lobster Salad | Buttered Toasted Roll | Bibb Lettuce

BRUNCH HADDOCK 30.

Lemon | White Wine | Butter | Herbs | Ritz Crumbs | Fingerlings | Asparagus

FRENCH DIP 18.

Shaved Prime Rib | Roasted Onion | Gruyère Cheese | Baguette | Au Jus

QUICHE 15.

Served with Demi Lakehouse Salad or Cup of Daily Soup | Add Lobster Corn Chowder + 5.

1.26

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.

*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.



BRUNCH BAR OFFERINGS

CUSTOMIZABLE COCKTAILS

ESPRESSO MARTINI BAR

16.

We serve a maximum of two martinis per guest.

*Made with VERY COOL Nitro Cold Brew
Brewed locally in Plymouth, NH.*

PICK YOUR FLAVOR

Classic | Chocolate Raspberry
Chocolate Caramel | Seasonal Flavor

TOP WITH A COLD FOAM

Classic | Chocolate | Raspberry | Coconut

BOOZY COFFEE BAR

9.

*Start with fresh brewed
Common Man Fair Trade Coffee, then customize...*

PICK YOUR POUR

Baileys | Frangelico | Grand Marnier
Caffè Borghetti Espresso Liqueur

TOP WITH A COLD FOAM

Classic | Chocolate | Seasonal Flavor

FINISH WITH A SUGAR RIM

Cinnamon | Cocoa | Espresso

MIMOSA FLIGHT

18.

Zardetto Private Cuvée

Natalie's Orange Juice | Natalie's Grapefruit Juice | Seasonal Juice Offering

SPRITZES & DAY SIPS

Aperol Spritz 12.

Zardetto Private Cuvée | Aperol
Soda Water | Orange

Hugo Spritz 12.

Zardetto Private Cuvée | Elderflower Liqueur
Soda Water | Fresh Mint | Lime

Red or White Sangria — Your choice 12.

Wine | Schnapps | Juices | Ginger Ale

Ruby Red Mimosa 12.

Zardetto Private Cuvée
Deep Eddy Ruby Red Vodka
Natalie's Grapefruit Juice | Lime

Lakehouse Mimosa 12.

Zardetto Private Cuvée | Triple Sec
Natalie's Orange Juice | Cherry Juice

Lakehouse Bloody Mary 10.5

Common Man Signature Bloody Mary Mix
Tito's Handmade Vodka | Celery Salt
Pickle | Olive | Lemon

Ghost of Mary 12.

Common Man Signature Bloody Mary Mix
Ghost Tequila Blanco | Tajin | Lime

Bellini 12.

Zardetto Private Cuvée | Peach Purée

BEER & MORE

ON TAP! DRAFT BEERS

Common Man Ale
Coors Light
Guinness
Blue Moon
Belgian White
Smuttynose
Finest Kind IPA
Sam Adams Seasonal
Stella Artois

BOTTLED BEERS

Bud Light
Budweiser
Michelob Ultra
Miller Lite
Corona Extra
Corona Premier
(2.6 carbs 90 cals)

LOCAL CRAFT CANNED BEER

Common Man IPA
Allagash White
Notch Brewing
Salem Lager
Moat Mountain
Czech Pilsner
Stoneface
Brewing Co. IPA
Great North
Electric Haze

SELTZERS & OTHERS SIPS

Common Man Big Lake
Vodka Lemonade
High Noon Pineapple
White Claw
Black Cherry
Sun Cruiser
Classic Tea
Downeast Original
Blend Cider

NON-ALCOHOLIC

Athletic Brewing Upside Dawn Golden | Sam Adams Just the Haze | Peroni Nastro Azzurro 0.0%