

Beverages

<i>Lavazza Arabica Coffee</i>	6
<i>Forte Tea Selection</i>	6
<i>Valrhona Dark Hot Chocolate</i>	8
<i>Hand Squeezed Juices</i>	8
<i>Ruby Red Grapefruit</i>	
<i>Florida Orange</i>	

<i>Basket of Mayflower Pastries & Select Preserves</i>	12
<i>Ruby Red Grapefruit</i>	8
<i>Seasonal Fruit Selection</i>	11

<i>House Made Granola with Dried Fruit</i>	12
<i>Quinoa, Artisanal Greek Yogurt</i>	

<i>Organic Hot Meusli Cereal *</i>	13
<i>Preserved Blueberries & Strawberries</i>	
<i>Steamed Milk, Orange Blossom Honey</i>	

<i>John McCann's Irish Oatmeal *</i>	12
<i>Dried Blueberries, Raw Cane sugar, Cinnamon</i>	

<i>Cereals</i>	8
<i>Raisin Bran</i>	
<i>Corn Flakes</i>	
<i>Speceal K</i>	

Executive Chef, Justin Ermini

Pastrami Smoked Scottish Salmon
Bialy Chips, Preserved Lemon, Poppy Seed Cream Cheese
Tomato, Red Onion, Sausalito Springs Watercress

Vanilla Bean & Ricotta Pancakes
Meyer Lemon Curd, Buttermilk Whipped Creme Fraiche

*Egg White Omelet **
Spinach, Fine Herbs, Wild Mushrooms, Tomato Relish
New England Goats Cheese, Mixed Greens

Maple Bacon Brioche French Toast
Cinnamon Butter, New England Maple Syrup

Poached Farm Eggs "Benedict"
Grilled Pork Belly, Lemon Zest, Spinach
Rosemary Sourdough, Sauce Charon

New England Farm Eggs (As You Like Them)
Thick Cut Smoked Bacon, Mixed Greens
Mayflower Potatoes and Toast

Spring Zucchini Frittata
Saffron, Manchego Cheese, Vidalia Onion, Arugula

Sides
Thick Cut Smoked Bacon
Mayflower Inn Breakfast Potatoes
Pork & Apple Sausage
Baby Spinach & Lemon Zest