

GATEWAYS

DINE + DRINK

Menu crafted by Executive Chef Jeremy Berlin

BREAKFAST MENU

MAIN COURSES

assorted freshly baked pastries with jams and whipped high
lawn butter barrington coffee, harney + sons tea, orange juice

LEMON POSSET PARFAIT

blackberry gelée, house-made granola, fresh fruit

FINE HERB + AGED CHEDDAR OMELETTE

crushed fingerling potatoes, baby greens + shaved vegetable salad

AVOCADO TARTINE

sourdough bread, sweet pepper marmalade, cherry tomato,
baby beet, radish + ricotta salata, poached farm egg

MERGUEZ LAMB SAUSAGE HASH

yukon gold potatoes, red onion, cherry tomato,
bell peppers, sunny side up egg

CITRUS BRIOCHE FRENCH TOAST

caramelized apples, maple syrup, vanilla whipped cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server of any dietary restrictions.

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