

GATEWAYS

DINE + DRINK

Menu crafted by Executive Chef Jeremy Berlin

BREAKFAST MENU

MAIN COURSES

assorted freshly baked pastries with jams
barrington coffee, harney + sons tea, orange juice

KEY LIME 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

BRAISED LAMB SHOULDER HASH

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

CITRUS BRIOCHE FRENCH TOAST

strawberries, 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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