



# THE BEDFORD

BY *Martha Stewart*

## ***Bakery Basket* \$17**

croissant, kouign-amann, blueberry muffin, buttermilk biscuit, vermont creamery butter & artisanal berry jam

## ***Farmers Choice* \$20**

farm-fresh eggs, any style, choice of bacon, chicken sausage or smoked ham, crispy breakfast potatoes, rustic tartine, vermont creamery butter & artisanal berry jam

## ***Eggs Benedict* \$22**

canadian bacon, poached farm-fresh eggs, english muffin, hollandaise, local greens, herb vinaigrette  
*substitute smoked salmon \$32, add 1oz caviar +\$80*

## ***Chicken & Waffle Benedict* \$23**

vermont cheddar & chive waffle, buttermilk brined crispy fried chicken, pequot maple syrup, poached farm-fresh eggs

## ***Martha's French Omelet* \$19**

fines herbes, aged gruyère, local greens, herb vinaigrette, rustic tartine, vermont creamery butter & artisanal berry jam  
*add 1oz caviar +\$80*

## ***Woodland Omelet* \$19**

local mushrooms, onions, taleggio cheese, local greens, herb vinaigrette, rustic tartine, vermont creamery butter & artisanal berry jam

## ***Western Omelet* \$19**

smoked ham, sweet peppers, onion, monterey jack, local greens, herb vinaigrette, rustic tartine, vermont creamery butter & artisanal berry jam

## ***Hold-the-Yolks Omelet* \$17**

egg whites, wilted spinach, caramelized onions, goat cheese, local greens, herb vinaigrette, rustic tartine, vermont creamery butter & artisanal berry jam

## ***Steak & Eggs* \$56**

10 oz ny strip steak, farm-fresh eggs, béarnaise, wild arugula, toy box tomatoes, rustic tartine, vermont creamery butter & artisanal berry jam  
*substitute filet mignon +\$14*

## ***Corned Beef Hash* \$22**

locally sourced corned beef, potato, sweet peppers, onion, farm-fresh eggs, rustic tartine, vermont creamery butter & artisanal berry jam

## ***Croque Madame* \$20**

grilled brioche, smoked ham, gruyère, dijon, mornay sauce, fried egg, local greens, herb vinaigrette

## ***Breakfast Biscuit* \$17**

scrambled eggs, sweet & spicy candied bacon, sharp cheddar, avocado, local greens, herb vinaigrette

## ***Grand Marnier French Toast* \$19**

raspberries, crème fraîche, pequot maple syrup

## ***Donn's Waffle* \$19**

blueberries, vermont creamery butter, pequot maple syrup

## ***Buttermilk Blueberry Pancakes* \$19**

lemon curd, vermont creamery butter, pequot maple syrup

## ***Orange Ricotta Pancake* \$19**

orange supremes, whipped ricotta, wildflower honey, pequot maple syrup

## **Breakfast Buffet \$30**

all-you-can-eat breakfast favorites

## HEALTHY CHOICES

### ***Maine Grains Oatmeal* \$14**

cracked oats, strawberries, candied pecans, sweet cream, pequot maple syrup

### ***Yogurt Parfait* \$12**

toasted coconut granola, yogurt, sour cherry compote

### ***Avocado Toast* \$19**

toy box tomatoes, watercress, rustic tartine  
*add egg +\$2 or smoked salmon +\$10*

### ***Smoked Salmon* \$22**

artisan smokehouse salmon, farmers cheese, pickled red onions, capers, horseradish-herb vinaigrette, pumpernickel toast, lemon  
*add egg +\$2*

### ***Breakfast Bowl* \$19**

warm farro grain, sautéed mushrooms, spinach, fresno peppers, toy box tomatoes, feta cheese, avocado, poached eggs, herb salad

## BEVERAGES

### ***Coffee* \$5**

kobrick martha's blend regular or decaf

### ***Espresso* \$6**

antica tostatura

### ***Arogya Esteemed Artisanal Teas* \$6**

martha's breakfast blend, martha's chai, lemon ginger, buckwheat, jasmine silver needle, hibiscus chamomile, or matcha

### ***Juice* \$7**

orange, grapefruit, cranberry, or tomato

### ***Green Juice* \$10**

spinach, celery, cucumber, apple, parsley, ginger, orange, and mint

### ***Bloody Mary* \$16**

Belvedere vodka, martha's bloody mary mix

### ***Mary's Knees* \$16**

Zubrowka Bison Grass vodka, Grand Marnier, orange juice, lemon juice, lime juice

## SIDES

### ***Bacon* \$10**

### ***Sausage* \$8**

### ***Smoked Ham* \$12**

### ***Corned Beef Hash* \$10**

### ***Crispy Breakfast Potatoes* \$8**

### ***Buttermilk Pancakes* \$6**

### ***Farm-Fresh Egg* \$3**

### ***Seasonal Berries* \$8**

### ***Bagel* \$7**

cream cheese, artisanal berry jam

### ***Toast* \$6**

vermont creamery butter, artisanal berry jam

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.