

# BREAK FAST

## LOBSTER BENEDICT\*

Butter Poached Maine Lobster,  
English Muffin, Poached Eggs,  
Spinach, Truffle Hollandaise  
\$19

## STEAK AND EGGS\*

Pineland Farms Flatiron Steak,  
Sunny Side Up Eggs, Breakfast  
Potatoes, Truffle Hollandaise  
\$21

## TRADITIONAL ATLANTIC SMOKED SALMON\*

Bagel, Cream Cheese, Capers,  
Tomatoes, Red Onions,  
Hard Boiled Eggs  
\$17

## DUCK CONFIT TOAST\*

Sourdough, Sautéed Spinach,  
Onions, Sunny Side Up Egg, Duck  
Fat Gravy, Breakfast Potatoes  
\$16

## BELTA BREAKFAST SANDWICH\*

Bacon Jam, Fried Egg, Lettuce,  
Tomato, Avocado, Aioli, Sourdough  
\$14

## GREEN EGGS NO HAM\*

Spinach, Asparagus, Green Peppers,  
Potatoes, Poached Egg,  
Herbed Hollandaise, Wheat Bread  
\$13

## BUTTERMILK PANCAKES

Lemon Scented Berries,  
Vermont Maple Syrup  
\$12

## NUTELLA FRENCH TOAST

Caramelized Chai Rum Bananas,  
Vermont Maple Syrup  
\$14

## TWO CAGE FREE EGGS

### YOUR STYLE\*

Choice of:  
Hickory Smoked Bacon, Canadian  
Bacon, or Country Style Sausage  
Served With Breakfast Potatoes and  
Toast  
\$14

## THREE EGG OMELET\*

Vegetables:  
Tomatoes, Onions, Green Peppers,  
Mushrooms, Spinach  
Proteins:  
Hickory Smoked Bacon, Canadian  
Bacon, Country Style Sausage  
Cheeses:  
Swiss, Cheddar  
Served With Breakfast Potatoes and  
Toast  
\$15

Organic Steel Cut Oatmeal - Brown Sugar Brulee

\$9

Savory Oats - Smoked Ham, Gruyere,  
Shallots, Sunny Egg\*

\$13

Envoy Parfait - Fresh Fruit, Greek Yogurt  
Local Honey

\$8

Cinnamon Pecan Croissant - Bacon Jam

\$6

Fruit Plate - Assorted Seasonal Fruit,  
Berries, Melon

\$8

# SWEET SAVORY SIDES

Tatiana Rosana, Executive Chef

\* Consumption of undercooked meat, poultry, egg, or seafood may increase the risk of foodborne illnesses.  
Before placing your order, please inform your server if a person in your party has a food allergy.