



Brunch includes house-baked Viennoiseries, Barrington Coffee, Zhi Tea, and one Mimosa, Bloody Mary, or Smoothie.

Choose one item from each course selection below

Miraval Yogurt Parfait GF, NF, EF, V
seasonal fruit, meadowview honey, house millet granola

Rhubarb Chia Seed Pudding GF, NF, EF, DF, VG
oat milk, strawberry, caramelized banana

Indian Lines Farm's Lettuces GF, NF, EF, DF, VG
shaved radish, cherry tomato, fennel, fines herbs, white balsamic

Avocado Tartine NF, DF, V *CONTAINS SEEDS
grilled Berkshire Mountain Bakery sourdough, coriander, sesame, shaved radish & chili

Seasonal Sliced Fruit GF, NF, EF, DF, VG
fresh berries & mint

*Chilled New England Oysters & Poached Prawns** GF, NF, DF (+ \$8)
1894 ginger-horseradish sauce, kumquat mignonette

Lox plate NF, EF
herb cream cheese, dill pickled shallots, toasted whole-wheat One Mighty Mill bagel

New England Lobster Roll NF (+ \$9)
toasted brioche, fines herbs, local radish, shoe-string potatoes

Grilled Market Fish GF, NF, EF, DF
wilted spinach and kale, red rice pilaf, sauce vierge

*Steak & Eggs** GF, NF 🍷
grass-fed peppercorn bistro filet, fingerling potato, blistered shishitos, tomatillo salsa

Tivoli Farm Mushroom Omelette GF, NF, V 🍷
boursin, baby spinach, chives with petite salad

*Two Eggs Any Style** NF 🍷
smoked bacon, blistered cherry tomatoes, rösti potato, Berkshire Mountain Bakery sourdough

1894 Pain Perdu V
brioche, pecan streusel, warm blueberry-orange compote, crème Chantilly

Lemon Ricotta Pancakes GF, NF, V
wild strawberries, vanilla ricotta whip

Belgian Waffle NF, V
fresh berries, crème Chantilly

Shared Petit Fours & Mignardises

GF NF EF DF V VG
gluten free | nut free | egg free | dairy free | vegetarian | vegan

Any item is available a la carte for an additional charge

🍷 Add fresh shaved Burgundy truffle \$15

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.