



BREAKFAST

Available from 7:00 am to 11:00 am

BREAKFAST

Algonquin Smoothie ~9.00

kale, banana, Granny Smith apple and greek yogurt with a side of Algonquin toasted trail mix

Hot Oatmeal ~8.00

with brown sugar and stewed seasonal fruit on the side

INDULGE

Traditional Breakfast ~15.00

2 eggs any style with your choice of toast, choice of house made peameal bacon, double smoked bacon, crispy bacon or blueberry maple sausage, along with hash brown potatoes

Algonquin Breakfast Sandwich ~9.00

in house cured and cornmeal rolled peameal bacon with chipotle onions, fried egg, smoked cheddar on a toasted ciabatta roll with hash brown potatoes

Granite Town Lowbush Blueberry Pancakes ~14.00

with whipped maple cinnamon butter

Classic Eggs Benedict ~18.00

poached eggs on house made peameal bacon served on an English muffin covered with hollandaise

Garden Fresh Three Egg Omelette ~18.00

spinach, tomato, goat cheese and fresh basil

****May substitute egg whites at no additional charge****

All of our In Room breakfast options (with the exception of the Breakfast Sandwich) may be prepared for children 12 and under at a half portion and half the price.

COFFEE & TEA

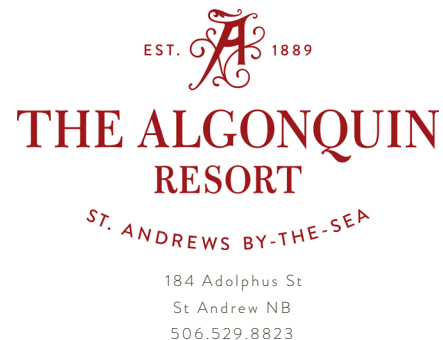
Coffee and Tea by the Pot

Freshly-Brewed Starbucks Roast Small Pot ~7.50 Large Pot ~8.50

Coffee by the Cup

Freshly-Brewed Starbucks Roast ~3.25 Cappuccino or Latte ~4.00

Espresso or Americano ~3.00



IN-ROOM DINING MENU

OUTSTANDING CUISINE

YOU CAN ENJOY IN YOUR ROBE

ALL DAY DINING

Available from 11:00 am to 11:00 pm

STARTERS

Caesar Salad ~11.00

romaine leaves tossed with creamy anchovy garlic dressing,
crisp bacon, parmesan shards and crostini

Algonquin House Salad ~9.00

baby greens, Algonquin honey and mustard dressing,
seasonal garnishes

SHAREABLES

Charcuterie Board ~24.00

local house cured and smoked cold cut
with seasonal pickles and toast

Cheese Board ~24.00

assorted imported and domestic cheese, fresh
and dried fruit, nuts and breads

“Bit of Both” Boards ~24.00

charcuterie, cheese

PIZZA

12” Pepperoni Pizza ~19.00

Chris Brothers’ pepperoni, mozzarella, oregano

12” Three Cheese Pizza ~16.00

mozzarella, aged cheddar. parmesan

CHILDREN’S MENU

Available upon request.

Please note that a delivery charge of \$3.00, plus 17% service charge will be added to your
guest check.

ALL DAY DINING

Available from 11:00 am to 11:00 pm

LARGER PLATES

Algonquin Burger ~16.00

7oz. hand formed Atlantic beef on a toasted scallion roll
Algonquin sauce, lettuce and tomato

Chicken Burger ~16.00

butter milk crispy fried breast of chicken on a scallion roll
with pepper maple jam, havarti cheese, lettuce and tomato

Algonquin’s Ale Battered Fish and Chips ~16.00

with house made coleslaw and tartar sauce

Blackened Salmon ~32.00

house spiced, grilled pineapple salsa, buttered basmati,
seasonal vegetables

Shrimp & Grits ~25.00

garlic tomato herb butter tossed shrimp, Chef George Braxton’s
southern grits, seasonal vegetables

10oz AAA Atlantic NY Strip ~33.00

charbroiled, buttermilk mashed potatoes, Seasonal vegetables,
au jus or Bèarnaise

DESSERTS

Algonquin Signature Cheesecake ~11.00

fresh blueberries, lemon curd, shortbread crust, chocolate

Maple Crème Brûlée ~11.00

served with a Baba Kneabone’s bacon fat Crosby molasses cookie