

The Dan'l Webster Inn and Spa

Sunday Brunch

All natural, cage-free eggs[◇]. Substitute egg whites for \$2 additional

Choice of bread: white, whole wheat, marble rye, sprouted multi-grain or English muffin.

Substitute Gluten Free bread for \$2 additional

Eggs with Breakfast Meat Two eggs - any style, choice of applewood smoked bacon, ham steak or sausage links. Choice of bread served with home fries or fruit cup. 13

Potato Pancake and Eggs Crispy shredded potatoes, spinach, onions and cheese, topped with sour cream and scallions. Served with two eggs - any style, choice of toast, fruit cup. 12

Prime Rib Hash House-made from lean, aged prime rib – chopped, with caramelized onions, roasted potatoes. Topped with two eggs - any style. Choice of bread, choice of home fries or fruit cup. 16

Bagel Sandwich Grilled bagel, two fried eggs, sliced ham, Swiss cheese. Choice of home fries or fruit cup. 12

Breakfast Burrito Scrambled eggs, chouriço, sautéed onions and peppers, pepper jack cheese, grilled flour tortilla. Served with salsa and sour cream. Choice of home fries or fruit cup. 14

Eggs Benedict Poached eggs, Canadian bacon, grilled English muffin. Hollandaise sauce, choice of home fries or fruit cup. 16

Prime Rib Hash Benedict Poached eggs, Prime Rib hash, grilled English muffin. Hollandaise sauce, choice of home fries or fruit cup. 18

Avocado Toast Sprouted multigrain toast topped with mashed avocado, everything-bagel-seasoning. Served with two eggs - any style, salsa. Choice of home fries or fruit cup. 14

Omelet Three eggs with your choice of cheese – Swiss, cheddar, American or pepper jack. Accompanied by choice of bread and home fries or fruit cup. 12

Add your favorites: 2.50 each - Sausage, bacon, turkey sausage, ham, chouriço

1.00 each - Tomato, fresh spinach, sautéed peppers, sautéed mushrooms, scallions, caramelized onions

Incidentals

Home Fries 4.75

English muffin or toast 4.25

Greek Yogurt 5.25

Homemade Granola **GFP** 6

Bacon, Turkey Sausage, Pork Sausage,
or Ham Steak 5

Bagel and Cream Cheese 5

Prime Rib Hash 9

Potato Pancake 5

Cereal 4.50 with strawberries or banana 5.50

Yogurt Parfait Parfait glass - layers of Greek vanilla yogurt, strawberries, blueberries and our homemade granola. **GFP** 8

Appetizers

Shrimp Cocktail Four wild caught shrimp, homemade cocktail sauce. **GFP** 19

Chicken Tenders Hand breaded. Choose plain, buffalo sauce, or sweet chili sauce. 12.50

Brasato Stuffed Portabella Red wine braised chicken thigh, roasted red peppers, Italian sweet sausage, Scali bread croutons, portabella mushroom cap, aged Pecorino Romano. 15

Spinach and Artichoke Dip Chopped spinach, artichoke hearts, cream cheese, parmesan cheese, pita chips. 15

Soups

Made fresh daily by our Chefs using all natural stocks and the freshest ingredients available

Soup of the Day Fresh cup of soup ~ made in-house ~ ask your server for today's offering. 9

Cape Cod Lobster Chowder Cup of chowder - chunks of lobster meat, potatoes and fresh herbs. 12

Onion Soup Au Gratin Large crock baked with Jarlsberg cheese. 12

GFP signifies items made with gluten-free products. It does not mean "allergy-free" as our kitchens are not 100% gluten-free. Before placing your order, please inform your server if a person in your party has a food allergy.

[◇] Regarding FDA Food Code, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Written information available upon request. Before placing your order, please inform your server if a person in your party has a food allergy.

Salads

Choose your salad then finish it with one of these favorite grilled toppings...

Shrimp 11.50 / Chicken Breast 9.50 / Salmon Filet [◇] 17 / House-made Veggie Burger 12

Field Greens Salad Select mixed baby lettuces. **GFP** 10

Caesar Salad [◇] With sourdough croutons 11.25 With marinated white anchovies 13

Blue Cheese Salad Webster Specialty lettuces with Gorgonzola cheese, golden raisins, grape tomatoes, pistachios. **GFP** 13

Strawberry and Burrata Salad Specialty lettuces with Burrata cheese, strawberries, and candied pecans, organic cocoa vinaigrette. **GFP** 13

Cobb-Style Salad Avocado, applewood smoked bacon, hard-cooked eggs, gorgonzola cheese, house mixed baby lettuces. **GFP** 13

Lobster Specialties

Signature Lobster Green Salad Fresh lobster meat, herb mayonnaise, specialty greens. **GFP** 34

Lob & Lob Half-sandwich of lobster salad, cup of our hearty lobster chowder. 27

Signature Lobster Sandwich Heaping portion of fresh lobster meat, herb mayonnaise, grilled brioche bun. **GFP** 34

Baked Stuffed Lobster Roll Brioche lobster-sized roll, stuffing, lobster meat, lobster sauce, Ritz[©] cracker crumbs. 27

Sandwiches

Turkey Avocado B.L.T. Slow roasted, natural turkey breast, crisp bacon, lettuce, vine-ripened tomatoes, avocado, tomato remoulade. **GFP** 16

Dynamite Fish Sandwich Crispy panko fried fish, fresh snow pea and sesame slaw, “Dynamite” tartar sauce. 17

Chicken Milanese Crispy fried breast, arugula, lemon yogurt dressing, grilled focaccia. 16

Burgers [◇]

Our Signature Blend Burger Certified Angus cuts of beef, grilled brioche bun. **GFP** 16.25

Veggie Burger Made in-house, ground blend of broccoli, black beans, carrots, brown rice, onions, herbs. Lettuce, tomato, DW Special sauce, toasted-sprouted grain bread. **GFP** 16.50

BEYOND BURGER™ World’s first plant-based burger. No GMOs, soy or gluten. Certified Vegan by Vegan Action /Vegan Awareness Foundation. **GFP** 17.25

Garnish it your way – Signature Blend Burger and BEYOND BURGER™:

No charge: Lettuce, red onions, or tomato

.75 each: Cheddar, Swiss, Pepper Jack or American cheese

1.00 each: Buffalo sauce, barbecue sauce, avocado or sautéed mushrooms

2.50 each: Blue cheese or bacon

Jammin’ Bacon Burger Served with our house-made bacon jam, DW special sauce, Vermont cheddar and red onions. 18

Sandwiches & Burgers ~ GFP with substitution of bread \$2

All sandwiches and burgers served with side of pasta salad or fries. Sweet potato fries available – add \$2.25

Lunch Entrées

Chicken Pot Pie Fresh all white meat tenders, carrots, pearl onions, peas, mushrooms, natural chicken gravy, puff pastry. 20

Lobster Crusted Cod Native cod, panko and lobster crumbs, topped with butter poached lobster meat, lemon beurre blanc, vegetable and our Signature brown rice quinoa pilaf. 27

Beef Ragù Braised, tender beef. Tomato, pancetta, red wine, herb oil, wide noodle pasta, aged Pecorino Romano. 26

Fruits of the Sea Cod, scallops and shrimp, wine butter sauce, vegetable crumbs, Signature brown rice quinoa pilaf, vegetable. 23