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## B R E A K F A S T

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### **BEVERAGES**

Home Style Florida Orange Juice \$4

Chilled Juice \$4

Grapefruit, Cranberry, Tomato or Pomegranate

Whole, Skim, Soy or Almond Milk \$3

Freshly brewed Premium Blend Coffee, Regular & Decaffeinated \$4

Regular, Decaffeinated or Assorted Herbal Teas \$3

Café Mocha \$4

with cinnamon, whipped cream

Hot Chocolate \$3

### **BREAKFAST STARTERS**

Fresh Compote of Mixed Strawberries and Blueberries \$7

Greek or Fruit Yogurt \$5

Breakfast Bowl \$12

with crunchy organic granola, vanilla yogurt, seasonal berries, orange blossom honey

Mango Citrus Fruit Smoothie \$6

Steel-Cut Oatmeal Brûlée \$8

brown sugar crust with fresh berries, sauce anglaise

### **FROM THE BAKERY**

Wild Maine Blueberry Muffin \$4

Assorted Seasonal Muffin and Croissant Basket \$7

Toast \$4

multigrain wheat, sourdough white, harvest rye, gluten free

Bagels \$4

daily baker's selection

English Muffin \$4

Eggbeaters or egg whites are available upon request.  
\*Item can be prepared gluten free

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## B A R H A R B O R I N N

## INN SPECIALTIES

### Cinnamon-Apple Crepes \$14

cider sauce, Maine maple cream

### Lobster and Dill Havarti Cheese Omelet \$15

three egg omelet with fresh Maine lobster and melted dill havarti cheese, served with home fried potatoes

### Wild Maine Blueberry Stuffed French Toast \$14

traditional French toast filled with sweetened cream cheese and wild Maine blueberry preserves served with Maine maple syrup

### Smoked Salmon and Chive Scramble \$14

lightly farm fresh scrambled eggs with Ducktrap smoked salmon and fresh snipped chives served with harvest rye toast and home fried potatoes

### Belgian Waffles with Fresh Berry Compote \$13

served with whipped cream and Maine maple syrup

### Rustic Breakfast Panini \$14

farm fresh eggs, olive oil braised arugula, sliced prosciutto, vine ripe tomato, fontina cheese, garlic pepper aioli on pressed sourdough

## DOWNEAST FAVORITES

### Wild Maine Blueberry Pancakes \$12

with Maine maple syrup and butter

### Eggs Benedict \$14

poached eggs, Canadian bacon, toasted English muffins, lemon hollandaise served with home fried potatoes

### Maine Lobster Benedict \$18

### Three Egg Omelet \$10

choice of Vermont cheddar, mushrooms, peppers, onion, spinach or tomato served with choice of toast, bagel or English muffin

### Two Eggs Prepared Your Way \$10

served with home fried potatoes and toast, bagel or English muffin

### Bar Harbor Inn Baked Asiago Frittata \$13

sautéed asparagus, Heirloom tomatoes with fresh basil and melted Asiago cheese

## SIDE ORDERS

Crisp Applewood Bacon \$4

Vegetarian Sausage \$5

Red Flannel Hash \$10

Grilled Virginia Ham \$5

Savory Country Sausage \$5

Home Fried Red Bliss Potatoes \$4

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Prices subject to Maine Sales Tax.

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BAR HARBOR INN