



B R E A K F A S T

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

Chobani 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

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

INN SPECIALTIES

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

Nutella Belgian Waffles with Fresh Strawberry Sauce \$14

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

Corned Beef Hash with Poached egg \$15

grilled golden brown, served with Rye toast

SIDE ORDERS

Crisp Applewood Bacon \$6

Savory Country Sausage \$5

Vegetarian Sausage \$5

Grilled Virginia Ham \$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.