



# BREAKFAST

## Bright & Lite

GRANDY OATS GRANOLA & RAW HONEY & BERRIES 6  
choice of: milk, almond milk, soy milk, greek yogurt

"BOOTT SPUR" STEEL CUT OATMEAL 6  
dried orchard fruits, candied walnuts, maple sugar  
choice of: milk, almond milk, soy milk

THE NOTCH FRUIT SALAD 6  
dried orchard fruits, citrus segments, fresh berries, mint

FRESH PRESSED JUICE 6  
choose four: berries, red beet, carrot, apple, kale, pineapple, cucumber, ginger, chia seed, spinach, turmeric

COLD SMOKED SALMON 9  
citrus crème fraiche, toast points

## Indulgences

BUTTERMILK PANCAKES 12  
real maple syrup, whipped butter  
chocolate chips + 1  
wild maine blueberry compote + 1  
fresh berries + 2

LEMON RICOTTA POTATO CAKE 11  
wild maine blueberry compote  
whipped cream

THE NOTCH FRENCH TOAST 12  
cinnamon brioche, maple sugar, real maple syrup, whipped butter  
fresh berries + 2  
wild maine blueberry compote + 1

APPLE BETTY FRENCH TOAST 13  
fall spiced apple compote, grape-nut ice cream, grandy oats granola

AVOCADO TOAST 8  
9 grain toast, pickled red onion, chili flakes, herbs, champagne vinegar  
cold smoked salmon + 6

## Rise & Shine

served with NOTCH breakfast potatoes  
choice of: white, 9 grain, rye, english muffin, gluten free, vegan  
bagel +1

PLAIN JANE\* 10  
two eggs any style  
choice of: bacon or chicken sausage

STEAK & EGGS\* 14  
two eggs any style

THE AUTO ROAD OMELET 13  
choose three: turkey, bacon, ham  
chicken sausage, smoked salmon  
bell pepper, onion, mushroom, kale  
tomato, chive, jack, cheddar, swiss

NOTCH EGGS BENEDICT\* 12  
hollandaise, chives kale, tomato  
choice of: country ham or NOTCH  
corned beef

THE MT. WASHINGTON WRAP 12  
kale, tomato, calabrian chili paste  
choice of: scrambled eggs or tofu  
choice of: cheddar or swiss

PINKHAM CORNED BEEF HASH 14  
two eggs any style, fresh chives  
house made NOTCH hash

ROOT VEGGIE & APPLE HASH 12  
butternut squash, carrots, parsnips  
beets, caramelized apples, roasted  
red pepper aioli  
choice of: two eggs any style or tofu

CUMIN TOFU SCRAMBLE 9  
baby kale, turmeric, calabrian chili  
sweet bell peppers +1  
wild mushroom mix +2

## Day Break Enhancements

TOAST & JAM 3  
strawberry or grape  
jam, choice of toast

BAGEL & CREAM CHEESE 4  
plain or everything

BAKERY MUFFIN 3  
daily inspiration

THE NOTCH GRILLE BREAKFAST POTATOES 3  
onion jam, sweet bell peppers, chives

BERRY BOWL 4  
whipped cream

SMOKED BACON 3  
3 slices

CHICKEN APPLE SAUSAGE LINK 3  
2 links

CORNED BEEFHASH 4

FARM FRESH EGG\* 2

HOUSE SMOKED SALMON 4OZ 6

COUNTRY HAM 3

PLAIN YOGURT 3  
fresh berries +2

MIMOSA 7

BLOODY MARY 7

COFFEE BY DESIGN 3  
regular or decaf

RISHI HOT TEA 4

FRESH SQUEEZED 4  
ruby red grapefruit or orange



# LUNCH | DINNER

## Share Snacks

SHRIMP COCKTAIL	14
jumbo shrimp, buffalo style with ranch or shallot- white wine poached cocktail sauce lemon	
CRAB CAKES	12
spicy remoulade, chives	
SCALLOPS IN BACON	10
maple-ghost pepper glazed	
SMOKED SALMON PATE	8
caper, red onions, bagel chips	
TOURTIERE EN CROUTE	8
spiced pork and beef in phyllo	
LOCAL GOAT CHEESE	8
goat cheese, jalapeno jam, flatbread crisps	
MEDITERRANEAN PLATTER	10
hummus, kalamatas, dolmas, roasted red peppers, flatbread crisps	
KOREAN BBQ CHICKEN FLATBREAD	10
beer cheese, red onion, slaw	
FOREST MUSHROOM FLATBREAD	10
herbed cheese, marsala, parmesan	
PRETZELS	10
Auto Road kolsh cheese sauce, whole grain honey mustard	

## Soup & Salad

SOUP OF THE DAY	4
seasonal ingredients, inspired daily	
CHILI	6
spicy beef, black beans	
SIMPLE SALAD	6
greens, grape tomatoes, cucumber, red onion, carrots	
CAESAR SALAD	9
green leaf, romaine, shaved parmesan, garlic croutons	
GREEK SALAD	9
spinach, grape tomato, kalamatas, red onions, pepperoncini	
SALAD ENHANCEMENTS	
Jumbo shrimp 10	
grilled beef tips 10	
herb marinated chicken 7	
black bean burger 8	
KIDS OFFERINGS	
CHICKEN FINGERS AND FRIES	10
PASTA WITH BUTTER	10
PASTA WITH MARINARA	10
MAC AND CHEESE	8
GRILLED CHEESE AND FRIES	10

## Hand Held

served with fries or cole slaw substitute simple salad for fries + 2	
MT. WASHINGTON BURGER*	
4oz all-beef patty, apple wood bacon, red onion, lettuce, tomato, brioche choice of: sharp cheddar or swiss gf bun +2	
SINGLE 10   DOUBLE 13   QUAD 15	
BLACK BEAN BURGER	13
poblano and sweet potato, cilantro-lime aioli, lettuce, tomato, onion, brioche roll	
HADDOCK SANDWICH	13
spicy remoulade, brioche roll	
PULLED PORK SANDWICH	14
slow braised Korean bbq, kimchi, brioche roll	
CLASSIC REUBEN	14
slow roasted corned beef, thousand island, sauerkraut, swiss, rye	
HUMMUS WRAP	13
lettuce, tomato, kalamata	
OPEN-FACE TURKEY SANDWICH	14
stuffing, gravy, cranberry chutney, sourdough	
GRILLED CHICKEN WRAP	13
lettuce, tomato, onion, applewood bacon, sharp cheddar or swiss	

## House Specialties

ROAST CHICKEN BREAST	20	SEARED SCALLOPS	24	LOBSTER-WILD MUSHROOM MAC AND CHEESE	24
lemon herb-brined, roasted root vegetables, pearl barley risotto		apple cider sweet potatoes, sauteed spinach, cranberry chutney		Maine lobster, sherried cheese sauce, cavatappi	
BEEF BOURGUIGNON	22	STEAK TIPS*	22	FISH AND CHIPS	16
braised short ribs, bacon, pearl onion, crimini mushroom, whipped potatoes		sweet chili sauce, caramelized onions, whipped potatoes		remoulade, fries, slaw	
COUNTRY FRIED CHICKEN	19	BAKED HADDOCK	19	VEGAN SHEPHERD'S PIE	17
pickle-brined, red eye gravy, whipped potatoes, slaw		herbed cracker crumb, vermouth cream sauce, whipped potatoes		braised lentils, sauteed spinach, wild mushrooms, apple cider sweet potatoes, red wine reduction	

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness \*\*