

BOTTOMLESS COCKTAILS MIMOSAS & BLOODY MARY'S \$25

** We hold the right to refuse service at any time;
Must be 21+ of age to enjoy.
Some restrictions may apply.

*Our bottomless promotion must be consumed with food items only.
**Your safety and the law is always our priority.

BRUNCH PLATES SPRING HOUSE* AVOCADO TOAST

Sourdough toast, smashed avocado,
tomato, radish, pickled onion,
cilantro, & sea salt \$14 DF

Additions: Two farm eggs \$5

TWO EGGS CLASSIC*

Two farm eggs, potatoes & grilled sourdough.
With your choice of bacon, ham,
or sausage \$15

FARMER'S OMELET*

Spinach, mushrooms, zucchini, tomato, &
goat cheese. Served with potatoes &
grilled sourdough \$20

SOUTHERN FRIED CHICKEN BISCUIT SANDWICH*

Cheddar jalapeno biscuit, crispy fried
chicken, sunny side egg, caramelized onions,
bacon, & country sausage gravy.
Served with potatoes \$18

BRIOCHE FRENCH TOAST

Macerated berries, toasted almonds,
cinnamon sugar, Vermont maple Syrup, and
whipped cream \$18 DF

STEAK & EGGS*

Grilled 8oz pub steak, two fried eggs,
roasted potatoes, Bearnaise sauce \$28 GF, DF

EGGS BENEDICT*

Toasted English muffin, Canadian bacon,
two poached eggs, hollandaise sauce,
potatoes \$20 DF

FRESH ON ICE

Served with cucumber mignonette,
cocktail sauce, horseradish, & lemon

RAW BAR*

LOCAL OYSTERS* \$4EA
LITTLENECK CLAMS* \$3EA
COLOSSAL SHRIMP COCKTAIL
\$4EA

PLATTERS

ADIRONDACK

Six oysters, six littlenecks, six shrimp
cocktail \$66

THE ISLANDER

Twelve oysters, eight littlenecks,
eight shrimp cocktail \$104

SPRING HOUSE CUPOLA

Twenty four oysters, eighteen
littlenecks, eighteen shrimp cocktail,
poached lobster, chilled mussels \$275

Brunch Menu

STARTERS

POINT JUDITH CALAMARI

Hot cherry peppers, crispy zucchini, baby arugula,
lemon caper aioli \$20

STEAMED P.E.I. MUSSELS

Roasted corn, shallots, cherry tomatoes, white
wine, cilantro \$21 GF, DF

SAUSAGE & BROCCOLI

RABE EGGROLLS

Cannellini bean puree, garlic chili oil, parmesan \$18

TEMPURA CAULIFLOWER BITES

Sweet Thai chili sauce, cashews,
radishes, cilantro \$17 DF

STUFFED CHERRYSTONES

Chorizo, onions, peppers, & seasoned bread
crumbs \$17

LOADED GREEK HUMMUS

Tomato, cucumber, red onion, feta, Kalamata
olives, grilled flatbread, pita chips \$18

TUNA POKE*

Mango, avocado, cucumber, wakame, sesame
seeds, sweet soy, Sriracha,
crispy wonton chips \$24 DF

SOUPS

NEW ENGLAND CLAM CHOWDER

Garnished with bacon and chives \$11

GARDEN VEGETABLE SOUP

Freshly farmed vegetables, white beans, light
tomato herb broth \$9 GF, DF, V

SALADS

GARDEN SALAD

mixed greens, cherry tomato, cucumber,
pickled onion, radish,
Belgium endive, red wine vinaigrette \$16

KALE & ROMAINE CAESAR

garlic herb croutons, parmesan,
Caesar dressing \$17
Add Anchovies \$2

BALSAMIC PORTABELLA

baby spinach, roasted red peppers,
avocado, goat cheese,
balsamic vinaigrette \$20

BURRATA & HEIRLOOM TOMATOES

basil pesto, baby greens, pickled onions,
balsamic fig reduction \$24

WELLNESS SALAD

Kale, baby spinach, wild rice, roasted beets,
chickpeas, tomatoes, cucumber, red onion,
roasted peppers, pepitas,
lemon honey vinaigrette \$24 GF, DF, V

SALAD ADDITIONS

Grilled Chicken \$12
Faroe Island Salmon* \$21
Four Jumbo Shrimp \$16
Skirt Steak* \$25
Blackened Tuna* \$24
Three Seared Scallops \$16
Lobster Salad \$28

GRILLED NEAPOLITAN PIZZA

CLASSIC MARGHERITA

Pomodoro sauce, fresh mozzarella, parmesan,
basil, olive oil \$24

FEDERAL HILL

Pomodoro sauce, mozzarella, pepperoni,
parmesan, basil \$25

SICILIAN

Pomodoro sauce, sweet Italian sausage,
caramelized onions, herb ricotta \$26

SUMMER CORN

Grilled corn, roasted red peppers, zucchini,
mozzarella, goat cheese, baby arugula \$26

QUATTRO FORMAGGI

Mozzarella, herb ricotta, fontina, parmesan \$25

FIG & PROSCIUTTO

Fresh & dried figs, prosciutto di Parma, mozzarella,
herb ricotta, baby arugula, aged balsamic \$28

SANDWICHES

All served with pasta salad. Substitute French
fries or side salad for additional \$2

PESTO CHICKEN CAPRESE

Grilled chicken breast, fresh mozzarella,
vine ripened tomato, baby arugula, basil pesto,
toasted ciabatta bun \$18

BLACK ANGUS BURGER*

Smoked cheddar, bacon, caramelized onions,
roasted garlic aioli, toasted potato bun \$20

BALSAMIC SKIRT STEAK *

Baby arugula, balsamic onions, goat cheese,
toasted ciabatta bun \$29

NEW ENGLAND LOBSTER ROLL

Chilled lobster meat lightly dressed with
mayonnaise, chopped celery, lemon & old bay.
Served on a buttery brioche roll \$35

AVOCADO & HUMMUS

Sliced avocado, hummus, cucumber,
roasted peppers, alfalfa sprouts,
toasted multigrain bread \$22 DF, V

MAIN

All served with pasta salad. Substitute French
fries or side salad for additional \$2

AHI TUNA TACOS*

Blackened tuna, cabbage, shredded carrot, radish,
sriracha aioli, flour tortillas, and wild rice \$36 DF

FISH N' CHIPS

Beer battered cod fish, french fries, coleslaw, &
tartar sauce \$34



SPRING HOUSE HOTEL
EXECUTIVE CHEF: BRIAN V. HEBERT

Please inform your server of any food allergies that may
require special attention.

*This item may be served undercooked. Consuming raw,
cooked-to-order, or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food borne illness,
especially if you have certain medical conditions.