

*Chebeague
Island Inn*

SUNDAY BRUNCH

GRANOLA + YOGURT \$10

Maine Rolled Oats / Honey / Seasonal Fruit

OMELET \$12

Two Farm Eggs / Side Salad / Vinaigrette

Pick Two Fillings: Tomato / Pesto / Ham / Cheese / Spinach

EGGS BENEDICT \$13

Two Poached Eggs / English Muffin / Spinach / Hollandaise Sauce

Add Ham +3 / Salmon +5

TWO EGGS ANY STYLE \$12

Local Eggs / Breakfast Potatoes / Bacon / Toast

BUTTERMILK PANCAKES \$10

Seasonal Fruit / Maine Maple Syrup

FRENCH CRULLERS \$12

Cinnamon / Sugar / Cream Cheese

SOUP OF THE DAY \$10

Seasonal / Vegetarian

CHEBEAGUE BURGER \$19

Maine Beef / Lettuce / Tomato / Onion / Pineland Farm Cheddar / Pancetta

Add Egg +2

MUSSELS \$15

White Wine / Garlic / Chorizo / Grilled Bread

CHEBEAGUE GARDEN SALAD \$10

Mixed Lettuces / Shaved Vegetables / Fine Herbs / Vinaigrette

BREAKFAST BURRITO \$16

Eggs / Ham / Cheddar / Pico De Gallo / Fried Potato

Bacon 3

Plain Yogurt 4

Two Eggs 5

Breakfast Potatoes 4

Toast 3

Fresh Fruit 5

English Muffin 4

- SIDES -

Executive Chef Matt Ginn

Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of food-borne illness.