

HOTEL GREENE

BRUNCH ON THE LINKS

~~~~~ \$25 ~~~~~

A ROUND OF GOLF, COFFEE OR TEA, AND A CHOICE OF THE FOLLOWING

▶ **French Toast\***

*thick cut Flour Garden® brioche, topped with orange honey butter served with bacon and fruit cup*

▶ **Turkey Club\***

*bacon, turkey, cheddar, swiss, lettuce, tomato, mayo on Flour Garden® sourdough, served with potato chips*

▶ **Eggs at the Greene\* GF**

*scramble with your choice of three mix-ins, topped with fresh herbs, served with roasted potatoes and fruit cup*

- **Select three from the following:**

*cheddar, French feta, tomato, mushroom, bell pepper, ham, onion, caramelized onion, Mar Mar® chili garlic crunch*

▶ **Classic Breakfast Sandwich\***

*sausage patty, bacon, sunny side up egg, cheddar on Flour Garden® bun, served with roasted potatoes and fruit cup*

▶ **Veggie Melt Breakfast Sandwich\* V**

*marinated portobello cap, swiss cheese, sunny side up egg, caramelized onions, on Flour Garden® bun, served with roasted potatoes and fruit cup*

▶ **Vegan Breakfast Platter VE**

*vegan sausage, portobello caps, Mar Mar® chili garlic crunch, roasted potatoes*

▶ **Gravy Hash Bowl\***

*sausage gravy, roasted potatoes with peppers and onions, chopped sausage and bacon, sunny side up egg served with housemade biscuit, butter*

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▶ **Coffee**

*Afterglow Coffee Cooperative®*

▶ **Hot Tea**

*earl grey, turkish black, peppermint, sencha green*

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**A 20% gratuity charge will be added to your bill with purchase of any Golf and Meal Deal.**

*GF • Gluten Free | V • Vegetarian | VE • Vegan*

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*Please be aware that, despite best efforts and intentions, items marked "gluten free" may come into contact with wheat and/or gluten-- therefore, we do not recommend consumption of our gluten-free items by those with celiac disease or severe allergies.*

# NON ALCOHOLIC

**Juice** orange, apple, or cranberry 3

**Boylan's Root Beer** 3.5

*Make it a vanilla ice cream float +3.5*

**Cold Brew Coffee**

*made with Afterglow® coffee and chicory; served with cream and sugar 4*

**Hibiscus Lemonade** 🍹

*house hibiscus-infused grenadine, orgeat (almond), lemon 6*

**The Bicycle Thief** 🍷

*Lyre's Italian spritz, elderflower cordial, lemon 9*

**Copper Canyon** 🍹

*grapefruit, lime, spicy agave, club soda 8*

# COCKTAILS

**Seasonal Mimosa** MP 🍷

**Le Train Bleu** 🍷

*Cava sparkling, orange juice, Allagash Tripel Golden Ale 9*

**Crocodile on the Green** 🍷

*Espolon reposado, curaçao, Vida mezcal, thai chili syrup, lime 12*

**Brown Derby** 🍷

*Four Roses bourbon, grapefruit, honey 13*

**Late Check Out** 🍷

*Pierre Ferrand 1840 cognac, ginger liqueur, pear liqueur, lemon, angostura 13*

**L'Avventura** 🍷

*Tito's vodka, Virago gin, Luxardo, Campari, grapefruit, lemon 14*

**Applejack Rabbit** 🍷

*Laird's Apple Brandy, orange juice, lemon, maple syrup 11*

**Morning Mule** 🍷

*Belle Isle Blood Orange Shine, lime, orange juice, ginger beer 11*

**Bloody Mary** 🍹

*Tito's Vodka and George's® Bloody Mary mix 8*

# DRAUGHT BEER

**Aslin Power Moves IPA** 5.5% ABV 9

**Allagash Tripel Golden Ale** 9% ABV 12oz 9

**Devil's Backbone Vienna Lager** 5.2% ABV 8

**Rotating Seasonal** MP

*Full beer/wine menu available on request.*



\*These items are prepared raw or under-cooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.