

THE SHAWMUT INN

BRUNCH	“MIMOSA BAR”
<p>Beef Fat Hash Brown & Short Rib ~20 <i>Calabrian chili aioli, hearty greens salad, fried eggs</i></p> <p style="text-align: center;">Burrata ~15 <i>confit carrot, fried kale, vadouvan curry vinaigrette, sourdough</i></p> <p style="text-align: center;">Shawmut Inn Burger* ~26 <i>8oz, cheddar, truffle BBQ, baby gem, shaved shallot, brioche, fries + fried egg ~3</i></p> <p style="text-align: center;">Blue Crab Benedict ~25 <i>kale, peas & corn succotash, green curry hollandaise</i></p> <p style="text-align: center;">Cumin Lamb Hash & Eggs ~22 <i>sunny side eggs, mint & pea pistou</i></p> <p>Cinnamon Toast Crunch Waffles ~18 <i>cinnamon toasted corn flakes, vanilla cream cheese, Vermont maple syrup</i></p> <p style="text-align: center;">Cauliflower Fried “Rice” ~19 <i>riced cauliflower, seasonal vegetables, Thai basil, chili crisps, fried egg</i></p> <p style="text-align: center;">Scallion Johnny Cake ~18 <i>shishito, roasted corn, roasted mushroom, truffle BBQ sauce</i></p>	<p style="text-align: center;"><i>Traditional 14</i></p> <p style="text-align: center;"><i>Blood Orange 14</i></p> <p style="text-align: center;"><i>Bellini 14</i></p> <p style="text-align: center;"><i>Grapefruit 14</i></p> <p style="text-align: center;"><i>Apple Cider 14</i></p>
	COCKTAILS
	<p style="text-align: center;">Nutty Professor 14 <i>coffee, Frangelico, Baileys</i></p> <p style="text-align: center;">Bloody Mary 14 <i>spicy or regular</i></p> <p style="text-align: center;">Bloody Maria 14 <i>spicy or regular</i></p> <p style="text-align: center;">Spicy Paloma 14 <i>grapefruit, Ghost Tequila</i></p>
	SOFT DRINKS
	<p style="text-align: center;">Coffee 4</p> <p style="text-align: center;">Iced Coffee 4</p> <p style="text-align: center;">Iced Tea 4</p>
	SIDES
	<p style="text-align: center;">Toast 3</p> <p style="text-align: center;">Bacon 8</p> <p style="text-align: center;">Breakfast Potato 6</p> <p style="text-align: center;">Two Eggs 5</p>