

BRUNCH



TWO EGGS* \$12
choice of: pork sausage, turkey sausage,
bacon, country ham

HEALTHY START \$12
three egg-white omelette, mozzarella,
tomato, spinach, onion, crimini mushrooms
Served with fresh fruit

LOBSTER FRITTATA* \$16
baby spinach, tomatoes, cloth-aged cheddar

MEAT LOVERS FRITTATA* \$13
ham, chorizo, sausage, bacon, mozzarella

VEGGIE OMELETTE* \$12
spinach, tomatoes, mushrooms, goat cheese,
a dollop of onion jam

STEAK & 2 EGGS* \$19
hollandaise

Above items served with choice of:
white, wheat, sourdough, rye,
English muffin, multigrain, gluten free
Roasted Yukon Gold home fries

CLASSIC EGGS BENEDICT* \$15

CRAB CAKES BENEDICT* \$16

SALMON BENEDICT* \$16

Above items served with:
Roasted Yukon Gold home fries

BUTTERMILK PANCAKES \$10
pure maple syrup
choice of:
banana, blueberry, chocolate chip, peanut butter

ASPIRE WAFFLES \$10
Apple-cinnamon compote, warm maple syrup,
caramel sauce, whipped cream

CLASSIC FRENCH TOAST \$10
Warm maple syrup, powdered sugar

STOLLEN FRENCH TOAST
(rum-soaked dried fruit bread) \$12
Warm maple syrup, honey-sugar

SMOKED SALMON PLATE \$17
thin, hand-sliced smoked salmon served with
traditional accompaniments including:
toasted bagel, cream cheese, capers & red onion

TURKEY CLUB \$11
lettuce, tomato, crispy pancetta, mayo, herbed frites
toasted: white, wheat, multigrain or sourdough

CAJUN CHICKEN PANINI \$12
arugula, tomato, onion, aged white cheddar,
bacon, goat cheese ranch dressing, herbed frites

FRUIT SALAD WITH BERRIES \$7

WINTER GREEN SALAD \$10
honey-crisp apples, crumbled blue cheese, candied
walnuts, cranberries, Vermont maple vinaigrette

SWEET BEET SALAD \$12
sweet rum-roasted beets, beet chips, arugula,
endive, horseradish-goat cheese dressing

CAESAR SALAD \$11
white anchovy, focaccia croutons
add chicken breast: \$6 // add salmon: \$9

POINT JUDITH CALAMARI STRIPS \$13
peppadew + banana peppers,
garlic butter, sweet + spicy aioli

CRABCAKES \$14
two crabcakes over A-slaw, fried parsnips,
lime-aioli

POT OF MUSSELS \$14*
shallots, roasted tomatoes, fresh garlic,
white wine butter, grilled focaccia

HUMMUS PLATE \$11
Mediterranean olives, cucumber-chive dip,
pita chips

FLATBREADS

MARGHERITA \$11
tomato, basil, fresh mozzarella

HARVEST \$14
butternut squash, cranberries, spinach,
duck confit, goat cheese

WINTER \$14
figs, prociutto, arugula, aged cheddar,
white balsamic

BRUNCH BURGER \$14
8oz. all-beef patty, fried egg, bacon, smoked
cheddar on Texas French toast. Served with
home fries and maple syrup

A- BURGER \$12*
8oz. all-beef patty, lettuce, tomato, onion,
brioche bun, herbed frites, A-slaw
ADD-ONS \$2 EACH
bacon / fried egg / crispy pancetta / crimini mushrooms
caramelized onions / smoked cheddar / Great Hill blue
cheese / American cheese

VEGGIE BURGER \$12
1/4 lb. veggie + grain patty, lettuce, tomato,
onion, olive hummus, cucumber-chive mayo,
brioche bun, herbed frites, A-slaw



BEVERAGES

HOT BEVERAGES

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|-----------------|-----|
| Coffee | \$3 |
| Espresso | \$4 |
| Double Espresso | \$6 |
| Cappuccino | \$5 |
| Latte | \$5 |
| Assorted Teas | \$3 |

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| Fresh Milk | \$3 |
| (whole, 2%, skim) | |
| Organic: | |
| Soy Milk | \$4 |
| Almond Milk | \$4 |
| Soft Drinks | \$3 |
| Fruit Juices | \$4 |
| orange, cranberry, apple, grapefruit (red or white) | |

EXECUTIVE CHEF, JÖRI RIEBEN



ASPIRE

Seasonal Kitchen



-EGG WHITES OR EGG BEATERS AVAILABLE-

*Consuming raw or undercooked meat, poultry, seafood, shellfish & eggs may increase the risk of food-borne related illness.
Please inform server of any allergies.