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

Lobster Bisque $13
Potatoes / Sherry / Celery

Chebeague Burger $19
Maine Beef / Lettuce / Tomato / Onion / Pineland Farm Cheddar / Pancetta
Add Egg +2

Hake "Chowder" $18
Littleneck Clams / Potatoes / Celery / Green Garlic

Chicken Caesar Salad $18
Parmesan / Garlic / Croutons / Anchovy

Fish +Chips $15
Battered Hake / Tartar Sauce / French Fries

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.