



Homemade Breakfast

GRANOLA TRI-BOWL GF
Greek vanilla yogurt | Seasonal fruit

STEEL-CUT OATS GF
Brown sugar | Seasonal fruit

FRENCH TOAST
Brioche | Cinnamon sugar
Choice of bacon or sausage

EGGS ANY STYLE GF
Choice of bacon or sausage

EGGS BENELECT
Poached eggs | Canadian bacon
English muffin | Hollandaise | Fingerling potatoes

NESTED EGG GF
Vegetables | Sage | Egg any style | Fingerling potatoes
Choice of bacon or sausage

HOMEMADE QUICHE
Smoked ham | Onion | Gruyere cheese | Fingerling potatoes

COMPLIMENTARY BREAKFAST FOR GUESTS IN RESIDENCE
ROOM SERVICE DELIVERY CHARGE | \$10/PERSON/ 20% SERVICE CHARGE

GF = Gluten Free Options Available
Turkey Bacon and Sausage available upon request.
Egg White Substitute available upon request.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.
If you have a food allergy, intolerance, or sensitivity, please speak to your server before you order.

Grace

RESTAURANT AT THE CARNEGIE HOUSE

FIRST

OYSTERS ON THE HALF SHELL | Half dozen | Seasonal selection

TUNA TARTARE | Lemon vinaigrette | Spring radishes | Cucumbers | Herb salad

PÂTÉ OF WILD GAME | Pâté of Duck, Quail, Foie gras, & Pigeon | Cornichons | Pommery mustard

TERRINE OF FOIE GRAS & 24 KARAT GOLD | Inlet of coco | Pickled cherries | Pine nut crumble | Brioche

CRISPY PORK BELLY | Sweet soy glaze | Sushi rice | Daikon "kim chi" | Sesame

PURÉE OF ASPARAGUS SOUP | Crème fraîche | Spring chives

SECOND

GRACE SALAD | Gorgonzola | Apples | Roasted walnuts | Sherry vinaigrette

WARM BRIE SALAD | Strawberry purée | Pine nuts | Blood orange vinaigrette

PROSCIUTTO DE PARMA SALAD | Poppy seed vinaigrette | Parmesan Reggiano | Tear drop peppers

THIRD

SEA SCALLOPS | Spring asparagus | Lemon panisse | Fresh herb butter sauce

"WESTER ROSS" WILD SCOTTISH SALMON | Wild mushroom & thyme mushroom risotto | Strong Roots Farms Pea shoots

WILD HALIBUT | Caramelized bok choy | Cauliflower & potato purée | Lemon beurre blanc

JOYCE FARMS "POULET ROUGE" SPRING CHICKEN | Roasted spring vegetables & potatoes | Mornay sauce

CERTIFIED ANGUS FILET MIGNON | Ricotta gnocchi | Roquefort sauce | Roasted tomato & mushrooms

RACK OF SPRING LAMB | French mustard & herb crust | Red wine thyme sauce | CousCous

HOUSEMADE RAVIOLI | Wild mushroom & goat cheese ravioli | Roasted cherry tomatoes | Parmesan-basil cream sauce

EXECUTIVE CHEF | PAUL KENDEFFY • SOUS CHEF | CHRIS HOLLOBAUGH

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Specialty

Kentucky Velvet

Buffalo Trace Bourbon,
Velvet Falernum, Orange Bitters

Nutty Manhattan

Makers Mark Whiskey, Frangelico,
Aztec Chocolate Bitters, Over Ice

"Feature" Cocktail of the Week

Peach Tree

Peach Crown Royal Whiskey, Ginger Ale,
Bitters, Over Ice

Old Fashioned

Woodford Reserve, Bitters, Demarara, Orange Peel

Basil Gimlet

Hendrick's Gin, Lime Juice,
Basil Simple Syrup, Up

Pear Martini

Grey Goose La Poire Vodka, Elderflower Liqueur,
Fresh Lemon, Simple Syrup, Up

Beer

Bell's Two-Hearted IPA

Victory Sour Monkey Tripel

Kalamazoo Stout

Yuengling Lager

Corona

Miller Lite

St. Pauli Girl N.A.

By the Glass

White

Riesling – Louis Guntrum – Germany

Chardonnay – Duckhorn – Napa

Sauvignon Blanc – Spy Valley "Satellite" – NZ

Pinot Grigio – Lecthaler – Italy

Sancerre – J.M. Crochet – France

Bubbles

Prosecco – Ballata Split – Italy

Blanc de Blanc – De Perriere – France

Brut Champagne -- Veuve Clicquot – France

Red

Cabernet Sauvignon – Castoro – Paso Robles, CA

Merlot – Ca 'Momi – Napa Valley, CA

Malbec – Mosquita Muerta – Argentina

Red Blend – Sughere di Frassinello – Italy

Chianti DOCG – Lucere – Italy

Shiraz – Molly Dooker The Boxer – NZ

Pinot Noir – Calera – California

Grace

RESTAURANT AT THE CARNEGIE HOUSE

Sweet Indulgence

Profiteroles

Warm pastry shells | Vanilla ice cream | Chocolate sauce

Belgian Chocolate & Almond Tart

Belgian dark chocolate | Frangipane | Chocolate ganache

Is it an Apple?

Vanilla "cheesecake" | Spiced apple butter | White chocolate | Cinnamon crumble

Spiced Fig & Walnut Cake

Brandy poached figs | Goat cheese mousse | house made coffee ice cream

Vanilla Bean Crème Brûlée

Vanilla custard | Caramelized sugar crust

Sorbet & Ice Cream Selections

S'mores by the Fire Pit

(Shareable for two)

Marshmallows | Chocolate | Graham crackers | Roasting sticks

Served at the fire pit

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