



Brunch Every Day

For The Table

Yogurt Granola Parfait
fruit & berries, cloister honey 9.75

Avocado Toast
poached farm egg*, feta, chili crunch
9.75

Honey Buttermilk Biscuits
blueberry preserves 7.95

Eggs & Omelets

Wild Mushroom Omelet
smoked cheddar, chives 18.75

Harvest Egg White Omelet
spinach, onions, peppers, feta 17.50

Attitash Benedict
country ham, English muffin,
poached egg*, chive hollandaise
18.50

Off The Griddle

Bananas Foster Pancakes
Rum Caramel Sauce, Fresh bananas
18.50

Belgian Waffles
Fresh berries, lemon ricotta cream
Maple Syrup 17.25

**Thick Cut Brioche
French Toast**
Maple Syrup 15.75

Entrée Salads

Egg & Avocado
two poached farm eggs*, tomatoes,
parmesan, avocado, arugula, basil
pesto 18.75

Fruit & Berry Cobb
grilled chicken, bacon, avocado,
berries, seasonal fruit, feta,
honey-lime vinaigrette, feta
19.75

**Grilled Herb Marinated
Chicken Caesar**
Shaved Parmesan, Garlic Croutons
18.75

Handhelds

**Bartlett Breakfast
Sandwich**
Scrambled egg, cheddar, bacon,
brioche bun 13.75

B.E.L.T. Croissant
bacon, egg*, lettuce, cheddar,
tomato, red pepper mayo 15.95

Tuna Melt Nicoise
Open Faced English Muffin, White
Cheddar, Olive Tapenade, Basil
16.25

Buffalo Chicken Wrap
Frank's hot sauce, blue cheese,
romaine 16.50

Tap House Bacon Burger
Robie Farms Beef, White Cheddar,
Bacon-Red Onion Jam 17.50

Veggie Wrap
Pickled red onion, Goat Cheese,
Arugula 17.50

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



THE TAP HOUSE

BARTLETT N.H.

← MOUNTAIN SIDE COCKTAILS AND DINING →

