



BREAKFAST

All served with house-baked pastries

BOB' RED MILL MUESLI CEREAL 7

whole grains, nuts, flax seeds & dried fruit

HOMEMADE GRANOLA 12

rolled oats, almonds, coconut, raisins, apple chips, old chatham black sheep yogurt, fresh seasonal fruit

STEEL CUT IRISH OATMEAL 11

strawberry rhubarb jam, jansel valley maple syrup

AVOCADO TOAST 16

pittsfield rye sourdough, shaved radishes, roasted cherry tomatoes, poached local farm egg

TWO FARM EGGS ANY STYLE 14

crushed fingerling potatoes & baby greens salad

VERMONT CHEDDAR CHEESE OMELET 17

fine herb & cheddar cheese with crushed fingerling potatoes & oven baked vine ripe tomato - items at guests request ham, mushroom, onion, spinach

BLANTYRE BREAKFAST SANDWICH 17

jacuterie sausage, neuske's bacon, fried farm egg, vermont cheddar, vine ripe tomato, berkshire mountain bakery herb and cheese ciabatta & baby green salad

TRADITIONAL EGGS BENEDICT 17

poached local farm egg, canadian bacon, espellette hollandaise, english muffin, crushed fingerling potatoes & oven baked vine ripe tomato

CATSMO SMOKED SALMON BENEDICT 19

poached local farm egg, catsmo smoked salmon, espellette hollandaise, english muffin, crushed fingerling potatoes & oven baked vine ripe tomato

BERKSHIRE PORK BELLY HASH 16

braised berkshire pork belly, yukon gold potatoes, red spring onion, roasted cherry tomato & bell peppers, sunny side up egg

GRAND MARNIER BRIOCHE FRENCH TOAST 17

jansel valley maple syrup, strawberry rhubarb jam

NORTH EAST FAMILY FARMS STEAK & EGGS 35

grilled filet of beef, parsley-sumac butter, bordelaise, scrambled eggs & baby greens salad

COCKTAILS

HOUSE BLOODY 14

tomato, vodka, horseradish, celery

MIMOSA 14

proseco & orange juice

BELLINI 14

peach puree, prosecco

GILDED AGE 16

bourbon, lavender, prosecco

SIDES

FRESH SEASONAL FRUIT 6

FRESH BERRIES 7

CRUSHED FINGERLING POTATOES 9

JACUTERIE BRITISH BANGER 7

NEUSKE'S APPLEWOOD SMOKED BACON 6

CATSMO SMOKED SALMON 11

PITTSFIELD RYE TOAST 3

ENGLISH MUFFIN 3

GREAT BARRINGTON BAGEL COMPANY BAGELS 4

GLUTEN FREE BREAD 3

COFFEE 6

ESPRESSO/DOUBLE 6/9

CAPPUCCINO 8

CAFÉ LATTE/MOCHA 8

ICED COFFEE 6

ENGLISH BREAKFAST 5

DECAF CEYLON 5

SENCHA 5

DRAGON PEARL JASMINE 5

CHAMOMILE HERBAL 5

ORGANIC ROOIBIS 5

ICED TEA 5

ORANGE JUICE 5

GRAPEFRUIT JUICE 5

An administrative fee of 18% and 7% state and local tax will be added to your bill. To ensure compliance with the laws of the Commonwealth of Massachusetts, the administration fee is not a tip, gratuity or service charge. Blantyre is a non-tipping resort.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions