

BREAKFAST @MHI -SUMMER'16-

BEGINNINGS

CARISSA'S BREADS brioche . honey oat . sourdough . montauk beer . farmers wheat

BLUE DUCK BAKERY kaiser rolls

FRESH FRUIT & BERRIES south coast farms greek yogurt . grandy oats granola

GREEN JUICE kale . green apple . spinach . cucumber . celery . carrot . ginger

OMELETS

VERMONT CABOT CREAMERY aged cabot cheddar . neuske apple-wood smoked bacon . tomato . sweet onion

WHITE ON GREEN egg white . fresh herbs . asparagus . broccoli . mushroom . spinach . vermont goat cheese

FLAT OMELETS

MONTAUK LOBSTER FRITTATA grilled asparagus . roasted red pepper . savory five-onion marmalade . crisp yukon gold potato
neuske apple-wood smoked bacon . chive crème fraiche

TRIPLE PIG FRITTATA berkshire pork sausage . neuske apple-wood smoked bacon . surryano country ham . sweet onion . mushrooms
sonoma dry jack cheese

EGG WHITE FRITTATA tomato . basil-parsley pesto . reggiano . fresh mozzarella --> just ask for organic whole eggs

SCRAMBLES

SLOPPY JOE SCRAMBLE berkshire pork . chorizo & beef . tomato . sweet onion . vermont goat cheese

SCRAMBLED & SALMON house cured salmon . asparagus . savory five-onion marmalade . brie

EGG WHITE SCRAMBLE asparagus . broccoli . tomato . mushroom . roasted red pepper . spinach . sweet onion

MORE EGGS

CHICKEN SAUSAGE & NORTH FORK MUSHROOM HASH vermont goat cheese . sweet onion . yukon gold potato

BALSAM FARMS VEGETABLE HASH asparagus . broccoli . tomato . mushroom . red pepper . spinach . sweet onion . yukon gold

OATMEAL & JUST A LITTLE EGG

STEEL CUT IRISH OATMEAL fresh berries

CARISSA'S BRIOCHE FRENCH TOAST vanilla . bourbon & cinnamon creme anglaise . roasted apple & pear

AMBER WAVES BUTTERMILK PANCAKES blueberry . banana or chocolate chip . ny state maple syrup

BLUE PLATE SPECIAL buttermilk pancakes or french toast . bacon . sausage . eggs any style

SANDWICHES

MY BREAKFAST SANDWICH neuske bacon . surryano ham or sausage . fried egg . cabot cheddar . blue duck kaiser roll

HOOSIER 'BPT' crisp pork tenderloin . fried egg . swiss . grilled onion . lkl sweet fire pickle . blue duck kaiser roll

The best dining experiences are emotional, they are about places, people and history. Moments that find friends and family gathered together sharing old stories. The food is real, fresh from the farm and prepared with all the love of your grandmothers kitchen.

As a chef, I have been on a never ending food journey, cooked in almost 100 countries and traveled to most every state in the USA! But something was amiss, I wanted a home, I needed to be closer to the food, to be in control of what I was cooking. So the journey begins anew, I moved to the Hampton's!

Almost daily I wander local farms & markets, my pocket filled with a little black book and ringing cell phone. It's when I forge new relationships & strengthen those with old friends. This very special group is our family of local food artisans. Their passion brings life to my kitchen every day. They are the growers, foragers & makers who curate my world of "east end" edibles.

Now begins the rest of the story... *Carolyn Stee 'crusader of worthwhile causes'*