



breakfast a la carte

bob's red mill rolled oats, organic & gluten-free

slowly cooked with cinnamon & ginger, topped with spiced walnuts & apples \$8
add a fried egg \$3

multi-grain blueberry pancakes

served with VT butter and maple syrup \$16

buttermilk waffles

seasonal fruit, served with VT butter and maple syrup \$16

katama sunrise avocado toast

avocado, arugula, sunflower seeds, shallot, shaved fennel and radish,
lemon verbena MV sea salt, two eggs \$15

the cove breakfast

two eggs, breakfast potatoes, bacon or sausage, broiled plum tomato,
whole grain toast \$18

up island breakfast burrito

three eggs, house-made Grey Barn pork sausage, VT cheddar, chipotle aioli,
pico de gallo, whole wheat tortilla \$19

beetlebung breakfast bowl

two fried eggs, farm greens & vegetables, black beans, brown rice, avocado and
fresh tomato pico de gallo \$19

sides

sage pork sausage \$8

applewood smoked bacon \$7

baby red breakfast potatoes \$5

MV partners: Allen Farm, Chilmark; Bridget's Kitchen Garden, West Tisbury; Grey Barn Farm, Chilmark; MV Seafood Collaborative, Menemsha; Mermaid Farm and Dairy, Chilmark; North Tabor Farm, Chilmark; Beetlebung Farm, Chilmark; Ghost Island Farm, on the way to Vineyard Haven

Galen Sampson, Executive Chef & General Manager
Bridget Muller-Sampson, Restaurant & Events Manager, Lead Gardener
Jenn Knowles, Director of Rooms & Hospitality
Anna Diezemann, Assistant Front of House Manager
Zack Rydzewski, Sous Chef