

THE SCHOOL HOUSE 1913

BRUNCH MENU

MENU CREATED BY

EXECUTIVE CHEF JOSEPH ARENA &
SOUS CHEF ALEX OJEDA

CLASSIC BREAKFAST*

TWO EGGS COOKED TO ORDER, HASH BROWNS. CHOICE OF BACON, SPICY SAUSAGE,
OR HAM. CHOICE OF TOAST. \$16

CLASSIC BENEDICT*

TWO POACHED EGGS, CRISPY HAM ON A TOASTED ENGLISH MUFFIN, TOPPED WITH
HOLLANDAISE, SERVED WITH A PETITE GREEN SALAD. \$17

PANCAKES*

FLUFFY BUTTERMILK PANCAKES, 2 EGGS COOKED TO ORDER WITH BACON,
SPICY SAUSAGE, OR HAM.
SHORT STACK \$13/TALL STACK \$16

FRIED CHICKEN AND WAFFLE*

SERVED WITH 2 EGGS COOKED TO ORDER. \$17

Toast Options: Wheat, Sourdough, Cinnamon Raisin.
GF, English Muffin, and Bagel Available for \$1.00 upcharge.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

AVOCADO TOAST*

SERVED WITH SUNNY SIDE EGG & PETITE GREENS. (V) \$15

HARPSWELL FRITTATA

LOBSTER, CREAM CHEESE, GREEN ONION. SERVED WITH
HASHBROWNS AND CHOICE OF TOAST. \$17

NOR'EASTER TURKEY SANDWICH

ROASTED TURKEY, BASIL AIOLI, TOMATO PESTO, ROMAINE LETTUCE,
BANANA PEPPERS, & ARTICHOKE HEARTS ON TOASTED SOURDOUGH.
SERVED WITH A PETITE SALAD. \$15

LAMB HASH*

CARAMELIZED ONIONS, HOLLANDAISE, TWO EGGS COOKED TO ORDER,
PETITE GREENS. (GF) \$18

B.L.T. BREAKFAST SANDWICH*

BACON, LETTUCE, TOMATO, AND MAYO ON TOASTED SOURDOUGH.
SERVED WITH HASHBROWNS. \$12
ADD EGG*. +\$3

COBB SALAD

MIX GREENS, TOMATOES, HARD BOILED EGG, BACON, BLEU CHEESE CRUMBLES. (GF)
CHOICE OF DRESSING: RANCH, BC, ITALIAN, BALSAMIC VIN. \$15

We proudly support and source from the following farms: Two Coves Farms, Whatley Farms, Spear Farms, Applewald Farms, Fairwinds Farm, Airmid's Microgreen Garden, And 6 River Farms.

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