

Brunch & Lunch

Burgers

All American Burger Ground brisket & chuck, cheddar cheese, bacon, served with LTO **\$16**

Bang Bang Shrimp Burger Ground brisket & chuck, fried jumbo shrimp, bacon, smoked gouda, served with LTO **\$16**

BBQ Bacon Burger Ground brisket & chuck, cheddar cheese, fried onions, bbq sauce and bacon. Served with LTO **\$16**

Truffle Burger Ground brisket & chuck, mushrooms, gouda cheese, truffle aioli, arugula tomato and onion **\$16**

Buffalo Blue Burger Ground brisket & chuck, smoked blue cheese, hot sauce and bacon. Served with LTO **\$16**

Quick Bites

Truffle Fries Truffle oil, pecorino, chives, truffle salt, served with roasted truffle garlic aioli **\$10**

Crispy Brussel Sprouts Topped with fresh herbs, crispy bacon, bleu cheese, and balsamic glaze **\$12**

Bang Bang Shrimp Hand breaded parmesan panko tossed in a sweet chili sauce **\$12**

Bruschetta A mixture of fresh tomatoes, basil, mozzarella, olive oil and garlic served over house bread with balsamic reduction **\$12**

Fried Chicken Drumettes - House made hot sauce, bleu cheese & celery
- Sweet chili sauce, scallions & sesame seeds **8 for \$14 18 for \$28**

Salads

Smoked Salmon Bagel Hot-smoked salmon, fresh dill, capers & cream cheese spread, sliced cucumbers **\$10**

Watermelon Salad ^{GF} Compressed watermelon, heirloom tomatoes, cucumber, pickled red onion, feta cheese, and basil & mint pesto **\$10**

Southern Cobb Salad Grilled chicken breast, cherry tomato, bleu cheese, bacon, egg, house croutons, and creamy herb dressing **\$12**

Summer Berry Salad ^{GF} Romaine, arugula, seasonal berries, candied pecans, pickled red onion, feta cheese tossed in honey balsamic vinaigrette **\$12**

Roasted Beet Salad ^{GF} Romaine and arugula, roasted beets, spiced walnuts, goat cheese in a herb and orange vinaigrette **\$12**

Chicken Caesar Tossed in house made creamy parmesan and anchovy dressing with parmesan and croutons **\$14**

Sides

Toast \$2
White, Wheat or Grain
Maple Sausage or Bacon \$4
Yogurt & Seasonal Fruit \$4
Home Fried Potatoes \$4
Truffle Fries \$4

Add Ons

Chicken \$6
Grilled Shrimp \$8
Salmon \$12

Beverages

Soda or Iced Tea \$1.75
Juice \$1.75
Loose Leaf Tea \$3
House Blend Coffee or Decaf \$3



Echo Mountain Inn
BED + BREAKFAST
EST. 1896
Brunch & Lunch

Sandwiches

Reuben Marbled rye bread filled with freshly sliced corned beef, swiss cheese, tangy sauerkraut and creamy thousand island dressing **\$12**

Turkey Jam Roasted turkey, double creme brie, red onions, baby arugula and sweet rosemary apricot marmalade **\$12**

Cuban Slow roasted pork, ham, Swiss cheese, pickles, mustard, and mayonnaise on a grilled and pressed roll **\$12**

Italiana Panini Ham, pepperoni, mozzarella cheese, Heirloom tomatoes and olive tapenade spread, and cherry pepper vinaigrette **\$12**

Caprese Panini Fresh mozzarella, tomato, fresh herb medley, house balsamic vinaigrette & ciabatta **\$12**

Cranberry Chicken Salad

Sandwich Chicken salad made with cranberry and celery on a house baked croissant topped with lettuce **\$12**

Echo BLT Heaps of bacon, avocado, arugula, heirloom tomatoes toasted on whole grain **\$14**

Fried Chicken Sandwich Crispy fried chicken breast, provolone cheese served with lettuce, tomato onion and fries. (Plain, buffalo or BBQ) **\$16**

Lobster Roll Maine lobster, lemon herb aioli, celery hearts, sesame seeds, fried garlic, chives on split top bun **\$\$ MKT**

Brunch

Echo Breakfast Your choice of 2 eggs, bacon or sausage, toast & home fries **\$11**

Avocado Toast Grilled focaccia, house-made guacamole, pickled red onions, arugula & two sunny side eggs **\$12**

Breakfast Burrito Eggs, bacon or sausage, cheddar cheese, avocado, pico de gallo on a tortilla **\$12**

Praline French Toast Thick-cut brioche, praline cream cheese & home fries **\$12**

Echo Monte Cristo Thick-cut brioche, raspberry jam, turkey, ham & swiss cheese served with home fries **\$14**

***Country fried steak & eggs** Hand cut, hand battered & fried to order topped with homemade white pepper gravy & home fries **\$16**

Chicken & Waffles Boneless chicken cutlets dipped in honey, sandwiched between our homemade belgian waffles drizzled with maple syrup & powdered sugar served with cayenne cinnamon sugar butter & home fries **\$16**

***Salmon Benedict** Poached eggs, whipped mascarpone cheese, sage, crispy capers, hollandaise sauce, english muffin & home fries **\$16**

Shrimp and Grits Buttered shrimp, grits, sweet pepper & onions & tomato gravy **\$18**

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

Executive Chef: Tom Makowski
Sous Chef: Drew Greenblatt