

# Bistro Breakfast Menu

Call the Bistro at 781-493-6848 for take-out orders.

## EGGS & OMELETTES

Choice of bread: wheat, white, dark or light rye, multi grain, english muffin, bagel or gluten free bread.

Eggbeaters available upon request.

Bistro breakfast sandwich 9  
Fried egg, bacon, turkey sausage, sausage links or sliced ham & American cheese on a toasted bagel

Egg white sandwich 9  
Egg whites on a multi-grain croissant with turkey sausage and Swiss cheese.

Classic eggs benedict 10

One egg with toast 6

Two eggs any style 10  
Comes with bacon, sausage, turkey sausage or sliced ham and toast

Bistro breakfast burrito 10  
Scrambled eggs, cheddar cheese, avocado, sausage, red peppers & fresh salsa.

Greek omelet 10  
Roasted red pepper, spinach, feta

## BEVERAGES

Chilled assorted juices 3.95  
Regular or decaffeinated coffee 3.25  
Organic tea 3.25  
Caffeine-free chamomile, breakfast tea, green tea, pure mint tea and earl grey tea.

## FAVORITES

Avocado toast 5  
One slice of toasted sourdough with avocado and "everything" bagel seasoning.  
Add 1 egg or crumbled bacon add \$2

Buttermilk pancakes (3) 9  
With banana & walnuts, blueberries, or chocolate chips. Add \$2

Texas style French toast (3) 9

Cold cereal with milk 6  
With banana, strawberries, or blueberries. Add \$2

Warm oatmeal 7  
Served with brown sugar & raisins or grapenuts.

Quiche of the Day 12

## BREAKFAST SIDES

Fresh baked muffin 4.50

Fresh multigrain croissant 4.50

Corned beef hash 4.50

English muffin 3.50

Toast 3.50

Stewed prunes 5.50

Bagel with cream cheese 5.00

Fresh fruit cup 5.50

Peanut butter or Cream cheese 2.00

Baked Beans 5.50

*Before placing your order, please inform your server if a person in your party has a food allergy.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness.\**

# Café Dinner Menu

Call the main dining room between 11am to 2pm at 781-493-6808 for Café take-out orders.

Take-out bags will be pick-up in the Café at 4:30pm.

## FLATBREADS

Fig & Goat Cheese Flatbread 14  
Fig Jam, Goat cheese, Prosciutto, onion, arugula,  
and Balsamic drizzle.

## PIZZAS

Cheese Pizza 12  
Mushroom, Onion, Peppers, Tomato, Pineapple,  
Pepperoni, Bacon, and Sausage.  
\$1.50 per Topping Added. **Max 3 toppings**

## SALADS

Longwood Cobb Salad 14  
Avocado, bacon, eggs, tomato & blue cheese  
crumbles over mixed greens

- Add Grilled Shrimp 8

Grilled Chicken Caesar Salad 14

- Add Grilled Shrimp 8

Steak Tip Salad 18

Marinated Steak Tips, cucumber, tomato & blue  
cheese crumbles over mixed greens

- Add Grilled Shrimp 8

## ENTRÉE SPECIALS

\* Entrée special comes with a choice of soup or  
garden salad & a non-alcoholic beverage.

Seared Salmon Filet 18

Poached Salmon Filet 18

Special of the Day 18

## Desserts

Dessert of the Day 4.50

Chocolate Fudge Brownie 4.50

Jumbo Cookie 5.00

Ice Cream 4.25

## SANDWICHES & MORE

Choice of bread: wheat, white, multigrain,  
dark, or light rye.

Choice of one side: French-fries, chips,  
coleslaw, or fruit.

### Fried Beer Battered Cod Sandwich

14  
American cheese, Lettuce, Tomato, Tartar Sauce  
on a Brioche Roll

### The Baker Sandwich 14

Smoked salmon, cream cheese, lettuce, tomato,  
Red onion & capers

### Turkey Club 12

Oven roasted turkey, Swiss cheese, lettuce,  
tomato, bacon & mayo.

### Grilled Rueben Melt 12

Grilled Cheese & Tomato 10  
- Add Bacon 2

### 6oz Kobe Style Beef Burger 14

with lettuce, tomato, onion & pickles on a buttery  
Brioche roll

### Grilled All Beef Hot Dog (1) 8

- Twin Hot Dogs (2) 12

## Add-Ons

Soup Du Jour 5.95

Fresh Fruit Medley 5.50

French Fries 5.50

Onion Rings 6.75

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## Dinner Take-out Menu

Friday July 29, 2022

Name: \_\_\_\_\_ Apt. # \_\_\_\_\_ Circle Pick-Up or (\$3) Delivery Time: 4:30

Enter your take-out order online or, drop off your filled out menu at the host desk in the main dining room. You can also call your order in between 11am to 2pm at 781-493-6808.

## APPETIZERS

Domestic Assorted Cheese Sampler

Strawberry Fields Salad- (*mixed greens, strawberries, blue cheese, pecans*)

Duck Trap River Smoked Salmon Garni

Fresh Fruit Medley

N.E. Seafood Chowder

Low Sodium Hearty Chilled Gazpacho

Farm Fresh Salad

*Mixed Greens, diced cucumber, diced tomato, shredded carrot, sliced red onion*

Salad Dressings: ranch, blue cheese, italian, light italian, honey mustard, zinfandel, balsamic vinaigrette, french, russian, olive oil, vinegar.

## BEVERAGES

Regular / Decaf Coffee

With Milk, Cream, Sugar, Sweetener

Other drink \_\_\_\_\_

Shangri La Organic Tea

Caffeine-free Chamomile, Breakfast Tea, Green Tea, Pure Mint Tea and Earl Grey Tea. Add Lemon.

## DESSERTS

Summer Key Lime Pie

White Lemon Buttercream Cake  
*w/ Lemon Curd*

No Sugar Added Carrot Cake  
*w/ Cream Cheese Frosting*

Gluten-Free Mini Chocolate Fudge  
Brownie

Apple Pie

Strawberry Shortcake

Plain Fat-Free Yogurt *w/ Fresh Blueberries*

Domestic Assorted Cheese Sampler

Fresh Fruit Medley

## ICE CREAM

Vanilla

Chocolate

Coffee

Ice Cream of the Day

Peppermint Stick

No Sugar Added Ice Cream

Lactose-Free Vanilla

Frozen Yogurt

Sorbet

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# DAILY SPECIALS

Sautéed Breast of Chicken "Marsala"

Shiitake mushroom, Marsala wine sauce

Herb Brined Grilled Boneless Pork Chop

Fuji apple gravy

Citrus Panko Crusted Haddock

Fresh orange zest, parmesan cheese, sauce maitaise, over mushroom risotto

Red Pepper, Spinach & Feta Quiche

# FOX HILL FAVORITES

Baked Scrod

Choose from: Mediterranean style, poached plain or baked w/ Ritz cracker crumbs,  
All served over organic steamed spinach

Vegan Pasta Primavera

Made with GF or regular pasta. EVOO, basil pesto, roasted veggies

Broiled Angus Sirloin Steak

Topped with garlic butter

Fresh Salmon Filet

Your choice of grilled or poached plain. Prepared w/ teriyaki sauce upon request

Chicken Breast

Your choice of grilled or poached plain. Prepared w/ teriyaki or BBQ sauce upon request

Fox Hill Salmon

Glazed with grain mustard & fat-free yogurt sauce

6 oz. Kobe Style Beef Burger or Plant Based Vegetarian Burger

Choose American, Swiss, or blue cheese. Served with lettuce, tomato, onion & pickle

Farm Fresh Salad Plate

Entree salad topped with one of the following: grilled tofu, grilled salmon, steak, grilled chicken breast,  
Fresh chicken salad or solid white albacore tuna salad: \_\_\_\_\_

# SIDES (Choose 2)

Braised Eggplant "Provençale"

Roasted O'Brien Potato

Steamed Fresh Broccoli

Wild Rice Medley

Steamed Organic Spinach

Baked Potato

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