

Breakfast at The Dorset Inn

Our History

In 1796, The Dorset Inn welcomed its first guests - travelers en route to the major markets in Boston and Albany. After tethering their horses at the Inn's front door, they would pass an evening before the fireplace of the Inn, eat a hearty supper and retire to a four poster bed.

The New England Village Green was the center of town activity. In Dorset, the Green Mountain Boys planned their exploits against the British in 1775 at the Green before riding off to rally their compatriots. It was on the Green where parades and concerts were held and games of tennis and croquet were played.

In the summer of 1918, Inn proprietor Amy Ann Lapham added new guest rooms by raising the roof over the ballroom. The Inn provided lodging for 35 guests, mostly "city dwellers" who fell in love with the area's beauty and charm. Guests would stay for weeks or months at a time. Excursions to Mt. Equinox, Downer's Glen, Lake St. Catherine, the Marble Quarries and Mount Antone were favorite pastimes.

For the first 100 years, the chef relied on the Inn's backyard population of chickens and cows and a kitchen garden for the ingredients in each day's meals. Later, neighboring farms supplied fresh Vermont milk and cream while Thomas Hanley's general market was the source for poultry, meat and vegetables. The Dorset Grist Mill, established in 1876, provided grains for baking.

This tradition of seasonal, locally-sourced products continues today.

Now completely refurbished, The Dorset Inn is renowned locally and nationally for its gracious, welcoming atmosphere and exceptional cooking. Careful attention to the finer details in restoring the Inn are in evidence throughout the historic building: period furnishings, wide pine board floors and new carpeting and wallpaper complement well-preserved architectural details in the Inn's living rooms, restored tavern and in the pronounced character of the candlelit dining room.

Now and for the past century, Dorset has attracted writers, artists, sports enthusiasts and vacationers to its high meadows, hardwood forests, golf courses and clear, trout-laden streams.

We welcome you to our Inn and its environs.



Good Morning!

Beverages

Fresh Fruit Juice ~ 450 Choice of Orange or Grapefruit

Cranberry or Tomato Juice ~ 4 VT Coffee Company Coffee or Decaf ~ 3 Selection of TAZO Teas ~ 4 Almond Milk ~ 3

A la Carte Sides

Wallingford Locker $Ham \sim 5$

Wallingford Locker Bacon ~ 5

House Made Sausage Patties ∼ 5

Breakfast Potatoes ∼ 4

 $\frac{1}{2}$ Order French Toast ~ 7

Short Stack of Pancakes ~ 7

I Local Cage Free Egg Any Style ∼ 3

2 Local Cage Free Eggs Any Style ~ 5

2 Slices of Toast ~ 4

Fresh Fruit ~ 5

Green Mtn. Creamery Greek Yogurt ~ 4

House Made Maple Granola $\,\sim\,4$

Oatmeal ~ 5

Assorted Cold Cereals ~ 4

Breakfast Entrées

An Entrée with juice plus coffee or tea is complimentary to our houseguests.

PLEASE, NO SUBSTITUTIONS!
We'll happily add a la carte items to your room folio.

French Toast ~ 14

Brioche Bread with Warm Vermont Maple Syrup plus Bacon, Sausage or Ham

Classic Eggs Benedict ~ 16

Wolferman's English Muffin, Poached Local Cage Free Eggs, Wallingford Locker Ham & Hollandaise

Daily Omelette Priced Daily

Chef's Specialty with Three Fresh Local Cage Free Eggs plus Bacon, Sausage or Ham, and Choice of Toast

Eggs Your Way ~ 13

Two Fresh Local Cage Free Eggs Prepared Any Style, plus Breakfast Potatoes, Bacon, Sausage or Ham, and Choice of Toast

Buttermilk Pancakes ∼ 13

Served with Warm Vermont Maple Syrup plus Bacon, Sausage or Ham

Dorset Inn Corned Beef Hash ~ 16

House Made Corned Beef Hash, Poached Local Cage Free Eggs, Hollandaise Sauce and Choice of Toast

Healthy Choice Breakfast ~ 14

House Made Maple Granola, Fresh Fruit plus Green Mountain Creamery Greek Yogurt, and Choice of Toast

Toast Selections ~ Sourdough White, Rye, Whole Wheat, English Muffin or Cinnamon Bread