



BRUNCH MENU

BREAKFAST FAVORITES

THE CLASSIC 17.00

Two eggs any style with home fries, served with your choice of bacon, ham, or sausage, and toast.

LEMON RICOTTA PANCAKES 17.00

Fluffy lemon ricotta pancakes served with whipped butter and Vermont maple syrup.

THE GEM 19.00

Oversized house-made bacon-cheddar buttermilk biscuit topped with two eggs and Vermont cheddar, served with your choice of bacon or sausage.

AVOCADO TOAST 18.00

Sourdough toast topped with smashed avocado and grape tomato salad, served with two eggs any style.

HANDHELDS & MAINS

GREEN TOMATO BLT 17.00

Green tomato, Applewood-smoked bacon and leaf lettuce. Choice of side salad or potato chips.

THE CHARM'S BURGER SLIDERS 24.00

Two mini beef burgers with cheddar, bacon-onion jam, Chef's legendary sauce, pickles and Applewood bacon. Choice of side salad or potato chips.

OLD-FASHIONED TUNA MELT 16.00

Tuna salad and provolone cheese on toasted multigrain bread. Choice of side salad or potato chips.

CHICKEN DELIGHT 18.00

Grilled chicken with Monterey Jack, Applewood bacon, lettuce, tomato and honey mustard on a toasted bun. Choice of side salad or potato chips.

GRILLED HONEY-GLAZED SALMON 26.00

Grilled Norwegian salmon with a honey glaze, served with jasmine rice and grilled asparagus.

LIGHT & FRESH

GRANOLA BOWL 14.00

Greek yogurt topped with house-made granola and a drizzle of honey.

SIMPLE ARUGULA 14.00

Fresh arugula with aged shaved Parmesan, toasted pine nuts and extra-virgin olive oil.

GARDEN GREENS 15.00

Mixed greens with tomato, cucumber, and carrot, tossed with house vinaigrette.

SALAD ADDITIONS

Grilled Chicken +10 Grilled Salmon +15 Tuna Salad +11

SIDES

Fresh Fruit Salad 11.00

Tropical Overnight Oats 9.00

Sausage or Bacon 8.00

Toast or Bagel 7.00

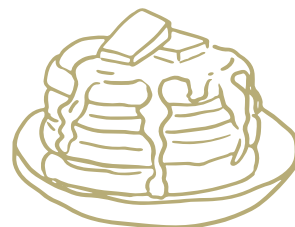
HOT & COLD DRINKS

Tea 5.00

Selection of classic & herbal teas

Coffee 5.00

Juice 6.00





DRINK MENU



BEER & SELTZER

BEER 7.00
Bud Light | Budweiser | Sam Adams Lager |
Corona | Cape Cod Blonde | Hog Island IPA | Hog
Island Wheat | Stella Artois | Cisco Whale's Tale |
Grey Lady | Gripah IPA | Hazy

HARD SELTZER 13.00
High Noon



WINE

WHITE WINE
Sauvignon Blanc 13.00
Chardonnay 16.00
Pinot Grigio 13.00

RED WINE
Cabernet 16.00
Red Blend 14.00
Pinot Noir 14.00

SPARKLING WINE
House Sparkling 13.00
Bubbles in a Can 12.00



SPECIALTY COCKTAILS

CHARM FAVORITES

LAVENDER CHARM LEMONADE 18.00
Vodka or Gin, Lemonade, Lavender Syrup,
Lemon, Lavender Sprig

MAIN STREET MULE 18.00
Bourbon or Vodka, Ginger Beer, Lime Juice,
Rosemary Syrup, Lime, Rosemary Sprig

BICKFORD HALL SPRITZ 15.00
Elderflower Liqueur, Prosecco, Soda Water,
Lemon

PORCHLIGHT PALOMA 16.00
Blanco Tequila, Grapefruit Juice, Lime Juice,
Soda Water Splash, Salt

LIGHT & REFRESHING

THE CLASSIC APEROL SPRITZ 15.00
Aperol, Prosecco, Soda, Orange Slice

CUCUMBER GIN COLLINS 15.00
Gin, Lemon, Cucumber, Soda

BOOZY BRUNCH

THE CHARM BLOODY MARY 16.00
Vodka, Bloody Mix, Bacon, Olives, Lime

THE CHARM MIMOSA 14.00
Prosecco, Orange Juice, Orange Twist

MOCKTAILS

CHARM LEMONADE 9.00
Lemonade, Lavender Syrup, Soda Water,
Lemon

CUCUMBER MINT COOLER 9.00
Cucumber, Mint, Lime, Soda Water

ROSEMARY GINGER LIME SPRITZ 9.00
Ginger Beer, Rosemary Syrup, Lime