



Breakfast at The Dorset Inn

Our History

In 1796, The Dorset Inn welcomed its first guests - travelers en route to and from 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.

We are proud members of



The Vermont Fresh Network

Good Morning!

Beverages

FRESH FRUIT JUICE ~ 5

Orange or Grapefruit

CRANBERRY, APPLE, OR TOMATO JUICE ~ 4

VT COFFEE CO. COFFEE OR DECAF ~ 4

HARNEY & SONS TEAS ~ 4

A la Carte Sides

WALLINGFORD LOCKER HAM ~ 6

WALLINGFORD LOCKER BACON ~ 6

HOUSE MADE SAUSAGE PATTIES ~ 6

BREAKFAST POTATOES ~ 5

1/2 ORDER FRENCH TOAST ~ 9

SHORT STACK OF PANCAKES ~ 9

1 LOCAL CAGE FREE EGG ANY STYLE ~ 4

2 LOCAL CAGE FREE EGGS ANY STYLE ~ 6

FRESH FRUIT ~ 7

GREEN MTN. CREAMERY GREEK YOGURT ~ 6

HOUSE MADE MAPLE GRANOLA ~ 7

BOB'S RED MILL OATMEAL ~ 6

ASSORTED COLD CEREALS ~ 5

2 SLICES OF TOAST ~ 5

*Sourdough, Multigrain, Rye,
English Muffin, Cinnamon Swirl, Gluten Free*

Breakfast Entrées

AVOCADO TOAST ~ 18

*Choice of Toast, Two Eggs Any Style,
Lemon Dressed Arugula, Tomatoes,
Vermont Creamery Chèvre*

BRIOCHE FRENCH TOAST ~ 16

*Served with Warm Local Maple Syrup,
Bacon, Sausage or Ham*

CLASSIC BELGIAN WAFFLES ~ 16 Served

*with Warm Local Maple Syrup,
Bacon, Sausage or Ham*

CLASSIC EGGS BENEDICT ~ 18

*WOLFERMAN'S English Muffin, Poached Eggs,
WALLINGFORD LOCKER Ham, Hollandaise Sauce*

DAILY OMELETTE ~ Priced Daily

*Three Eggs, Bacon, Sausage or Ham,
and Choice of Toast*

EGGS YOUR WAY ~ 16

*Two Eggs Prepared Any Style,
Breakfast Potatoes, Bacon, Sausage or Ham, and
Choice of Toast*

BUTTERMILK PANCAKES ~ 16

*Served with Warm Local Maple Syrup
Bacon, Sausage or Ham*

DORSET INN CORNED BEEF HASH ~ 18

*House Made Corned Beef Hash, Two Poached
Eggs, Hollandaise Sauce and Choice of Toast*

HEALTHY CHOICE BREAKFAST ~ 16

*House Made Maple Granola, Fresh Fruit,
Greek Yogurt, and Choice of Toast*

Please be aware: Consuming raw or undercooked meat, eggs or seafood may increase the chance of health risk