



Breakfast Menu

Our breakfast menu is available from 6:00am to 11: 00am

Egg Dishes

All egg dishes come with home fried potatoes or crisp hash browns,
Toast, muffin or biscuit, butter, preserves & fresh fruit

Two Eggs Your Way

With your choice of bacon, ham steak or breakfast sausage links 9

Eggs Benedict

Two poached eggs & Canadian bacon on an English muffin with hollandaise sauce 10

Benedict Florentine

Two poached eggs, tomatoes, artichokes & baby spinach on an English muffin 10
With hollandaise sauce

Denver Omelet

Three egg omelet with apple wood smoked ham, onions, peppers & cheddar 12

Veggie Omelet

Three egg omelet with onions, tomatoes, artichokes, mushrooms, spinach & Swiss 12

Scramble Wrap

Three eggs with bacon, chorizo sausage, onion & pepper jack cheese wrapped in a flour tortilla 12

The Breakfast Cristo Sandwich

Two fried eggs, sliced applewood smoked ham, cheddar cheese, & honey mustard 14
Inside thick sliced custard toast with fresh berries

Additions

One egg	1.00	Side of sausage	3.50
Two eggs	2.00	Side of ham	3.50
One pancake	2.50	Side of potatoes	2.50
Side bacon	3.50	Side of fresh fruit	3.00

18% gratuity will be added to parties of six or more

Consuming raw or undercooked eggs, meat, seafood or poultry may increase your risk of illness
Executive Chef Jeff Adams



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From the Griddle

All griddle dishes come with your choice of bacon, ham steak
Or breakfast sausage links & fresh fruit

Full Stack

Three large buttermilk or whole grain pancakes with maple syrup 9
Add blueberries, bananas, chocolate chips or pecans 2

Short Stack

Two large buttermilk pancakes or whole grain pancakes with maple syrup 7
Add blueberries, bananas, chocolate chips or pecans 2

Cinnamon French Toast

Three thick cut egg bread slices dipped in cinnamon-vanilla custard topped with maple syrup 9

Belgium Waffle

Crisp malted waffle smothered with fresh strawberries or blueberries & maple syrup 10

Breakfast Favorites

Irish Steel Cut Oats

Slow cooked old fashion oatmeal topped with brown sugar & raisins 6

Lox and Bagel

In-house cured salmon thinly sliced with cream cheese & traditional condiments 10

Fresh Fruit Platter

A Seasonal selection of fresh melons, bananas, grapes, & berries with honey yogurt 12

Cold Cereal or Granola

Your choice, with organic milk, bananas or berries 6

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